

# A2300 AND A2500 HIGH-PERFORMANCE BLENDERS

Ascent Series

VM0185



Your Adventure Awaits

[vitamix.com/ascent](https://www.vitamix.com/ascent)

## 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. Do not use blender for other than intended use.
3. 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 blender is used by or near children or incapacitated persons. Children should be supervised to ensure that they do not play with the blender.
4. **WARNING:** To avoid inadvertent activation, turn off and unplug before cleaning.
5. **CAUTION:** In order to avoid a hazard due to inadvertent resetting of the thermal cut-out, power to this blender must not be supplied through an external switching device, such as a timer, or connected to a circuit that is regularly switched on and off by the utility.
6. **DO NOT IMMERSE.** To protect against risk of electrical shock, do not put the blender base in water or other liquid.
7. Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
8. Always check that the blender is OFF before plugging cord into wall outlet. To disconnect, turn OFF the blender, then remove plug from wall outlet.
9. To protect against risk of electrical shock turn the appliance OFF, then unplug from the outlet when not in use, before assembling or disassembling parts and before cleaning. To unplug, grasp the plug and pull from the outlet. Never pull from the power cord.
10. Illuminated icons and numbers on the control panel indicates ready to operate. Avoid inadvertent contact with the touch screen.
11. Avoid contacting moving parts.
12. Do not operate any blender with a damaged cord or plug or after the blender malfunctions, or is dropped or damaged in any manner. Call Vitamix Customer Service at 1.800.848.2649 or 1.440.235.4840 or email [service@vitamix.com](mailto:service@vitamix.com) at once for examination, repair, replacement, or adjustment. If purchased outside the U.S.A. or Canada, contact your local Vitamix dealer.
13. GFI circuit breakers might be installed in your kitchen. Look for them in outlets near sinks. If the blender won't operate, unplug the blender. Reset the wall outlet or circuit breaker. If the circuit breaker continues to trip, unplug the blender from the outlet. Allow the blender to sit for 24 hours before attempting to use it again. Contact Vitamix Customer Service if the problem persists.
14. Alteration or modification of any part of the blender, including the use of any part or parts that are not genuine authorized Vitamix parts, may cause fire, electric shock, or injury and will void your warranty.
15. 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. Use in this way will void your warranty.
16. Do not use outdoors.
17. Do not let cord hang over edge of table or counter.
18. Do not place on or near a hot gas or electric burner, in or on a heated oven.
19. 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 blender is not running.
20. The tamper provided must be used only when the main part of the lid is in place.

21. Blades are sharp. Clean around the blade assembly in 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.
22. Care should be taken when handling the sharp cutting blades, emptying the container and during cleaning.
23. Do not leave foreign objects, such as spoons, forks, knives or the lid plug, in the container as this will damage the blades and other components when starting the blender and may cause injury.
24. To avoid injury and damage, keep hands and utensils, other than the tamper provided, out of container while blending. The cover must remain in place when using the tamper through the lid plug opening. A utensil may be used in the container only when the it has been removed from the motor base.
25. Never attempt to operate with damaged blades.
26. Never attempt to operate with the centering pad removed.
27. Always operate blender with lid and lid plug firmly in place. The lid plug should be removed only when adding ingredients and when using the tamper.
28. When blending hot liquids or ingredients in the 64 oz. container, use caution; spray or escaping steam may cause burns. Do not fill container to the maximum capacity. Always begin processing on the lowest speed setting, variable speed 1. Keep hands and other exposed skin away from lid opening to prevent possible burns.
29. DO NOT blend hot liquids in the cups.
30. 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 overheating.
31. Make sure that the container or cup and blade base are flush with the centering pad to

ensure that the drive spline is engaged with the drive socket before operating.

32. Make sure to use the seal on the blade base and tighten the cup adequately to the blade base before blending.
33. Never place the blending adapter onto the blade base without the cup attached.

## SAVE THESE INSTRUCTIONS

### ⚠ WARNING



#### To Avoid Injury.

Read and understand instruction manual before using this machine.



### IMPORTANT INSTRUCTIONS FOR SAFE USE

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

Do not leave your Vitamix blender unattended when operating.

Any repair, servicing, or replacement of parts must be performed by Vitamix or a Vitamix authorized service representative.

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

### ⚠ WARNING



#### Electrical Shock Hazard.

Use grounded outlet only.

**DO NOT** remove ground.

**DO NOT** use an adapter.

**DO NOT** use an extension cord.

Always unplug before cleaning the motor base or when not in use.

Do not put the motor base in water or other liquid.
















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



# SPECIFICATIONS

Voltage:	120 V	Height (with 64 oz. container on base): 17 inches
Frequency:	50 - 60 Hz	Width: 8 inches
Amps:	12 Amps	Depth: 11 inches

# SYMBOLS

	Warning and Caution
	NEVER touch moving parts. Keep hands and utensils out of the container
	Electric Shock Hazard
	High temperature when blending hot liquids
	Unplug while not in use, before cleaning, changing accessories or touching parts that move while the blender is in use
	Operate with the lid and lid plug in place
	Read and understand owner's manual
	DO NOT immerse
	Parts will become hot with extended use. DO NOT touch the drive socket in the motor base or the drive spline in the adapter
I/O	On/Off
	Start/Stop
	Pulse
	Standby
Program Symbols (correspond to Vitamix Recipes) - note: your blender might not include programs	
	Smoothies
	Frozen Desserts
	Soup

# PARTS AND FEATURES

**Technology** - The blender, containers and cups communicate through wireless technology. Each container is programmed to run on the base for optimum performance according to its size and functionality.

**Legacy Vitamix Containers** - Legacy Vitamix containers will not work with your Ascent blender base. Legacy machines are Vitamix C Series, G Series and S Series. For more information about Vitamix products, please go to [vitamix.com](http://vitamix.com).

**On /Off (I/O) Switch** - The On/Off switch (I/O) is located on the right side of the base. The On/Off switch controls power to the machine.

**Sleep Mode** - The blender will enter sleep mode if the control panel is not used after 60 seconds. The screen will dim. To exit sleep mode, rotate the variable speed dial to the desired speed or program for your next blend.

**Two Touch Operation** - The control panel is designed to require two interactions of the controls to activate the blending cycle.

**Container Detect** - Three dashes (- - -) will display on the control panel if a container is not on the blender base. Once a container is placed, 0:00 will show on the display.

**Start/Stop (▶|◻)** - Stop the blender at any time by pressing Start/Stop (▶|◻) .

**Variable Speed Dial** - The Variable Speed Dial gives you manual control from Variable 1 (slowest) to 10 (highest).

**Pulse (⏏)** - The blades will rotate at the speed displayed on the control panel when pressed.

**Display** - The timer will count up when using variable speed until Start/Stop is pressed. Each container is programmed with a specific maximum run time. The blender will shut down automatically when the maximum run time has elapsed.

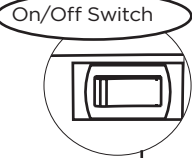
**Programs** - The icons are listed in Vitamix recipes. The blender will stop at the end of the program automatically. Programs can be stopped by pressing Start/Stop at any time.. When Start/Stop is pressed mid-program; the time will be reset and the program will run from the beginning.

Smoothies  Frozen Desserts  Soups 

**Error Codes** - If you see an error code on the display (E1, E2, E3, E4), remove the container from the blender base. Turn the blender off with the On/Off switch and turn back on to reset. Contact Vitamix Customer Service if the problem persists.

**Motor** - The motor is designed to protect itself from overheating. If the blender will not start immediately check to make sure you have plugged the unit in and the On/Off switch is On. If the motor has overheated, allow the motor to cool for 20-45 minutes.  
Tips to prevent 'overloading' your blender:  
Process only Vitamix recipes when learning to use the blender. Do not process recipes at lower speeds than recommended. Do not process recipes at higher speeds than recommended. Do not process recipes for longer than recommended. Use your tamper to process thicker mixtures and keep ingredients moving around and through the blades.

**Tamper** - Lids and tampers are not interchangeable between different container styles, types and sizes. Use the tamper that was supplied with your blender.  
The container should not be more than two-thirds full when the tamper is used.  
To avoid overheating, DO NOT use the tamper for more than 30 consecutive seconds.



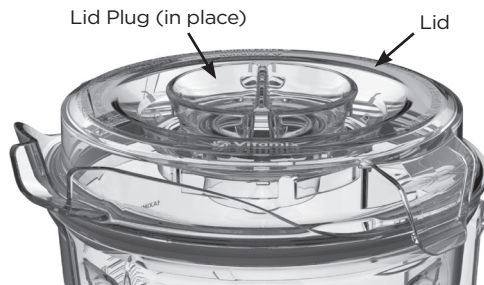
**Blender with Variable Speed**



**Blender with Variable Speed and Programs**



# PARTS AND FEATURES



## CAUTION



### Rotating Blades Can Cause Damage.

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

## Container, Lid, Lid Plug and Tamper

- Always use the lid and the lid plug when operating the blender.
- Never operate the blender without checking to make sure that the lid is securely locked in place.
- The lid plug is marked so it can be used as a measuring cup.
- Ounces, Millilitres and Cups are clearly marked.
- Insert the lid plug through the lid plug opening. Lock the plug in place by turning clockwise. To remove, turn counter-clockwise and lift out.
- Remove the lid plug to use the tamper or to add ingredients.
- Legacy Vitamix containers (C, G and S Series) will not work on the Ascent blender base.

## Cups, Lids and Blending Adapter

**IMPORTANT! DO NOT blend hot liquids in the cups.**

## WARNING



**To Avoid Injury. NEVER TOUCH MOVING PARTS.**

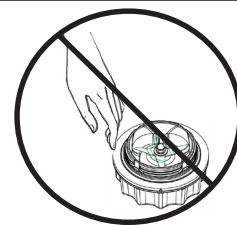
**Keep hands and utensils out of containers and cups during blender operation.**

**DO NOT insert fingers or utensils around the blades while the blades are spinning.**

The blades will continue to spin until they come to a complete stop at the end of the blend cycle. Allow the blades to come to a complete stop before handling the blade base and cups.

Firmly tighten the blade base onto the cup or bowl before blending.

If the cup becomes un-threaded from the blade base during operation, turn the machine OFF and wait until the motor and blades come to a complete stop before attempting to remove the cup and blade base from the motor base.



## WARNING



**To Avoid Possible Burns, Never Start on Speeds Above 1 when Processing Hot Liquids in a Large Container.**

**Escaping steam, splashes or contents may burn. Always start on Variable 1, then slowly increase to 10.**

**DO NOT use your 20 oz. (0.6 L) cup or 8 oz. (240 ml) bowl to heat ingredients or to blend hot liquids. Heated ingredients and liquids may create internal pressure which could cause the cup to burst and cause injury.**

**DO NOT continuously use your machine for more than 75 seconds for the 20 oz. (0.6 L) cup or 8 oz. (240 ml) bowl.**

**If a cup becomes warm to the touch or steams or vents, immediately stop blending ingredients and turn off or unplug blender. Allow the cup and ingredients to cool to room temperature before removing the blade base.**

Parts will become hot with extended use.

DO NOT touch the drive socket in the blender base or the drive spline in the blade base.

To avoid damage or personal injury, DO NOT use the cups (including the blade base or lids) in the microwave.



## ⚠ CAUTION



### To Avoid Possible Burns, Never Start on Speeds Above 1 when Processing Hot Liquids. DO NOT blend hot liquids in the cups.

Escaping steam, splashes or contents may burn.

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

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



- The On/Off switch is on the right hand side of the base. Press the On/Off switch to the On (I) position. After the blender is turned on, (---) will appear on the control panel.
- Load your container according to your recipe or the load order in the illustration here. Note: The 20 oz. cup loads in opposite order of the large containers.

**IMPORTANT! Always use the lid and the lid plug when the machine is in operation. Never operate the blender without checking to make sure that the lid is securely locked in place.**

- Secure the lid or blending adapter onto the cup.
  - Large Containers - Put the lid onto the container. Push the lid down into place until the two tabs snap onto the lip of the container. Insert the lid plug. Turn the lid plug clockwise to lock.
  - Cups - Put a seal on the bottom thread of the blade base. The seal should fit snugly and evenly around the thread. Thread the blade base onto the cup in a clockwise direction. Firmly tighten the blade base onto the cup or bowl before blending.
- Put the container or cup and blade base onto the base. 0:00 will appear on the machine base when a container/cup is detected and the blender is ready to operate. Make sure that the standby symbol (⏻) is lined up with the dot on the control panel.
 

ⓘ If the motor base does not recognize the cup or bowl, tighten the blade base further onto the cup or bowl and place it back on the motor base. If the problem continues, contact Vitamix Customer Service for support.

- Perform one of the following:
  - To use variable speed:
    - Turn the variable speed dial clockwise to Variable Speed 1.
    - Press Start/Stop. The blades will begin to turn and the timer will count the minutes and seconds that the blend has been processing.
    - Rotate the Variable Speed Dial between 1 and 10 during the blending cycle to increase or decrease the speed of the blades.
    - At the end of the blend, rotate the Variable Speed Dial back to standby (⏻). Press Start/Stop.
  - To use Programs:
 

Note: The soup program is not available for use with the cups.

    - Make sure that the standby symbol (⏻) is lined up with the dot on the control panel. Rotate the dial clockwise to the appropriate icon for the blend. (The program time will display on the control panel).
    - Press Start/Stop to start the program. (The blender will automatically stop at the end of the program.) Press Start/Stop at any time to stop the program.
    - At the end of the blend, rotate the Variable Speed Dial back to standby (⏻).

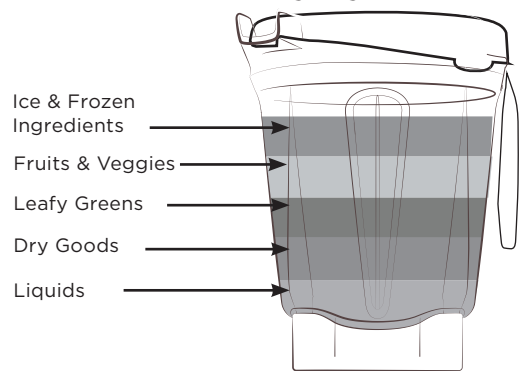
### 6. If the mixture stops circulating:

- 64 oz container - If the mixture stops circulating, insert the tamper through the lid plug and stir until it 'burps'. If this does not work, press the On/Off switch to stop the motor. Remove the container from the blender base and use a rubber spatula to press the air bubble away from the blades. Add liquid if necessary. Replace the lid and lid plug. Return the container to the blender base and continue blending.
  - Cups - If the mixture stops circulating, remove the cup and adapter from the blender base. Turn the cup over. Unthread the adapter from the cup. Stir the ingredients. Add liquid if necessary. Reattach the adapter, place on blender base and continue blending.
- After blending, wait until the blades completely stop before removing the lid or container/cup from the blender base.

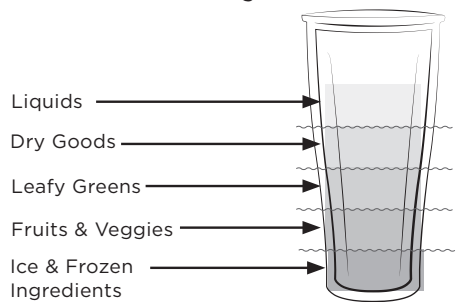
Tips to prevent 'overloading' your blender:

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

Loading Large Containers



Loading the 20 oz. Container



## BEFORE FIRST USE:

1. Wipe the base with a warm damp cloth and wipe clean with a dry, soft cloth. Wash the container, cups, lids, lid plug and tamper with warm, soapy water. Rinse all parts. Wipe dry with a dry, soft cloth.
2. Choose a space on the counter that is level, dry and clean. Plug the blender into an grounded, 3-prong outlet.

**Note:** Your Vitamix container is designed to be completely cleanable without removing the retainer nut and blade assembly. DO NOT attempt to remove the retainer nut or blade assembly from the container. Our Normal Cleaning and Sanitizing procedures or a dishwasher cleaning cycle will ensure a complete and thorough cleaning of your container and its components. If your container is damaged, please do not use. Contact Vitamix Customer Service IMMEDIATELY.

## Care and Cleaning of Large Containers:

### To Clean:

1. Fill the container half full with warm water and add a couple of drops of dishwashing liquid.
2. Snap or push the complete 2-Part lid into the locked position.
3. Perform the following:
  - Using Variable Speed:
    - a. Make sure the Variable Speed dial is set to Variable Speed 1.
    - b. Press the Start / Stop.
    - c. Slowly increase variable speed to 10.
    - d. Run the machine for 30 to 60 seconds.
    - e. Rotate the Variable Speed dial back to Variable 1.
4. Rinse and drain all pieces.

### To Sanitize: (Bleach) (Full-size Containers)

1. Follow the cleaning instructions above.
2. Fill the container half full of water and add 1 ½ teaspoons of liquid bleach.
3. Snap or push the complete 2-part lid into the locked position.
4. Perform the following:
  - Using Variable Speed:
    - a. Make sure the Variable Speed dial is set to Variable Speed 1.
    - b. Press the Start / Stop.
    - c. Slowly increase variable speed to 10.
    - d. Run the machine for 30 to 60 seconds.
    - e. Rotate the Variable Speed dial back to Variable 1.
6. Allow the mixture to stand in the container for an additional 1 ½ minutes.
7. Pour out the bleach mixture. Allow the container to air dry. Do not rinse after sanitizing.

### To Sanitize: (Vinegar) (Full-size Containers)

1. Follow the cleaning instructions above.
2. Prepare the vinegar solution: for the 2-litre container, dilute 475 ml of vinegar in 475 ml water.
3. Snap or push the complete 2-part lid into the locked position.
4. Perform the following:
  - Using Variable Speed:
    - a. Make sure the Variable Speed dial is set to Variable Speed 1.
    - b. Press the Start / Stop.
    - c. Slowly increase variable speed to 10.
    - d. Run the machine for 30 to 60 seconds.
    - e. Rotate the Variable Speed dial back to Variable 1.
6. Allow the mixture to stand in the container for an additional 3 full minutes. Total contact time of the vinegar solution in the container should equal 5 minutes.
7. Pour the vinegar solution out of the container over the inside surface of the 2-part lid. Repeat the sanitization procedure a second time.
8. Allow the container and lid to air dry. Do not rinse after sanitising. If necessary, rinse immediately before the next use.

### Lids, Lid Plug, Centring Pad and Tamper

The parts are dishwasher-safe. If preferred, wash the parts in warm soapy water. Rinse clean under running water, then dry.

## In-Place Cleaning: (8 oz. bowl [0.6-litre] and 20 oz. [240 ml] cups)

1. Fill the container half full with water and add a couple of drops of washing-up liquid. DO NOT BLEND HOT WATER.
2. Put a seal on the bottom thread of the adapter. The seal should fit snugly and evenly around the thread. Thread the adapter onto the cup in a clockwise direction just until tight.
3. Put the cup and adapter onto the base.
4. Press Start / Stop. Slowly increase variable speed to 10.
5. Run the machine for 30 to 60 seconds.
6. Rotate the Variable-Speed dial back to Variable 1. Press Start / Stop.
7. Rinse and drain all pieces.

### To Sanitize: (Bleach) (8 oz. [0.6-litre] bowl and 20 oz. [240 ml] cups)

1. Follow the cleaning instructions above.
2. Fill the container half full with water and 1/2 teaspoon of liquid bleach. DO NOT BLEND HOT WATER.
3. Put a seal on the bottom thread of the adapter. The seal should fit snugly and evenly around the thread. Thread the adapter onto the cup in a clockwise direction just until the fit is tight.
4. Put the cup and adapter onto the base.
5. Press Start / Stop.
6. Slowly increase variable speed to 10.
7. Run the machine for 30 to 60 seconds.
8. Rotate the Variable-Speed dial back to Variable 1. Press Start / Stop.
9. Allow the mixture to stand in the container for an additional 1 ½ minutes.
10. Pour out the bleach mixture. Allow the container to air dry. Do not rinse after sanitizing.

### To Sanitize the 8 oz. [0.6-litre] bowl and 20 oz. [240 ml] cups with Vinegar (minimum 5% acidity):

- Note:** If the vinegar has greater acidity, the water can be increased to get a minimum 2.5% solution. For example, for 10% acidity use 1 part vinegar and 3 parts water.
1. Follow the cleaning instructions above.
  2. Fill the container 150 ml with water and 150 ml white vinegar (60 ml with water and 60 ml white vinegar). DO NOT BLEND HOT WATER.
  3. Put a seal on the bottom thread of the adapter. The seal should fit snugly and evenly around the thread. Thread the adapter onto the cup in a clockwise direction just until tight. Put the cup and adapter onto the base.
  4. Perform the following
    - Using Variable Speed:
      - a. Make sure the Variable Speed dial is set to Variable Speed 1.
      - b. Press the Start / Stop.
      - c. Slowly increase variable speed to 10.
      - d. Run the machine for 30 to 60 seconds.
      - e. Rotate the Variable Speed dial back to Variable 1.
  5. Allow the mixture to stand in the container for an additional 4 minutes (5 minutes total contact time).
  6. Pour the vinegar mixture out. Allow the container to air dry. Do not rinse after sanitising.

## ⚠ WARNING



### To Avoid Injury and Damage.

To avoid inadvertent activation, turn off and unplug the blender before cleaning.

## ⚠ WARNING



### Electrical Shock Hazard.

Always unplug before cleaning the blender base or when not in use.  
Do not put the blender base in water or other liquid.  
Failure to follow instructions can cause death or electric shock.

## Blender Base

1. Turn off and unplug the blender.
2. Wash the outside surface with a damp, soft cloth or sponge that has been rinsed in a mild solution of washing-up liquid and warm water. Do not place the blender base in water. The centring pad can be removed for more thorough cleaning.
3. Immediately dry all surfaces and polish with a soft cloth.

# CUPS, LIDS, BLADE BASE AND SEAL

## ⚠ WARNING



**To Avoid Injury. NEVER TOUCH MOVING PARTS.**

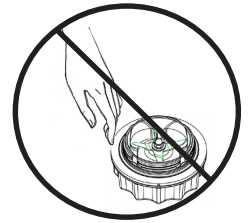
**Keep hands and utensils out of containers and cups during blender operation.**

**DO NOT insert fingers or utensils around the blades while the blades are spinning.**

The blades will continue to spin until they come to a complete stop at the end of the blend cycle. Allow the blades to come to a complete stop before handling the blade base and cups.

Firmly tighten the blade base onto the cup or bowl before blending.

If the cup becomes un-threaded from the blade base during operation, turn the machine OFF and wait until the motor and blades come to a complete stop before attempting to remove the cup and blade base from the motor base.



## ⚠ WARNING



**To Avoid Possible Burns, Never Start on Speeds Above 1 when Processing Hot Liquids in a Large Container.**

Escaping steam, splashes or contents may burn. Always start on Variable 1, then slowly increase to 10.

**DO NOT use your 20 oz. (0.6 L) cup or 8 oz. (240 ml) bowl to heat ingredients or to blend hot liquids. Heated ingredients and liquids may create internal pressure which could cause the cup to burst and cause injury.**

**DO NOT continuously use your machine for more than 75 seconds for the 20 oz. (0.6 L) cup or 8 oz. (240 ml) bowl.**

**If a cup becomes warm to the touch or steams or vents, immediately stop blending ingredients and turn off or unplug blender. Allow the cup and ingredients to cool to room temperature before removing the blade base.**

Parts will become hot with extended use.

DO NOT touch the drive socket in the blender base or the drive spline in the blade base.

To avoid damage or personal injury, DO NOT use the cups (including the blade base or lids) in the microwave.



## USE

See **BLENDING**

## CARE

See **CARE and CLEANING**

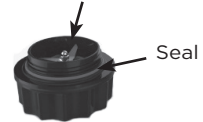
20 oz. Cup and Travel Lid



Storage Lid



Blending Adapter



## 10-Year full Machine Warranty

### 1. PRODUCT REGISTRATION.

Vita-Mix Corporation (“Vitamix”) strongly encourages you to register your purchase by completing and returning the product registration card that came with this Blender. You can register online at [vitamix.com/warranty](http://vitamix.com/warranty); or by calling our Customer Service Department at 1.800.848.2649 or 1.440.235.4840. Failure to register your product purchase will not diminish your warranty rights. However, registering your purchase will allow Vitamix to better serve you with any of your customer service needs.

### 2. WHO CAN SEEK WARRANTY COVERAGE.

This Warranty is extended by Vitamix to the owner of this Blender for personal household use only. This Warranty does not apply to products used for commercial, rental or re-sale purposes. Should ownership of the blender change during the 10-year period, please update the Blender’s owner information at [vitamix.com](http://vitamix.com).

### 3. WHAT IS COVERED.

Vitamix warrants to the owner that if this Blender (a “Blender” consists of a motor blender base, any container(s), lids and tamper(s) purchased together) fails within 10 years from the date of purchase due to a defect in material or workmanship or as a result of normal wear and tear from ordinary household use, Vitamix will, within 30 days of receipt of the returned blender, repair the failed Blender or component part of the Blender free of charge. If, in Vitamix’s sole discretion, the failed Blender or component part of the Blender cannot be repaired, Vitamix will elect to either (A) replace the Blender free of charge or (B) refund the full purchase price to the owner, unless Vitamix receives prior written notice of the owner’s preference.

### 4. WHAT IS NOT COVERED.

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

**Containers: Grinding certain herbs and spices in the container/cup will result in cosmetic marring of the container/cup and may cause the blades to wear prematurely. Traces of sand, coarse gritty and abrasive herbs will also cause the blades to wear prematurely. Herbs may contain volatile oils, cause the container/cup to retain the oils and cause permanent discoloration. Your container/cup and blades are not covered under the Vitamix warranty under these circumstances.**

Vitamix will not be responsible for the cost of any unauthorized warranty repairs.

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

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

### 5. WHAT VOIDS THIS WARRANTY.

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

The Warranty is also void if repairs to the Blender or any component part of the Blender are performed by someone other than either Vitamix or an authorized Vitamix Service Provider or if any component part of a Blender subject to this Warranty is used in combination with a motor base or container that is not expressly authorized by Vitamix.

### 6. HOW TO OBTAIN RETURN AUTHORIZATION UNDER THIS WARRANTY.

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

Within the U.S.A. and Canada, this Warranty is honored directly through the Vita-Mix Corporation.

#### United States

Vita-Mix Corporation  
8615 Usher Road  
Cleveland, Ohio 44138-2199  
1-800-848-2649  
[service@vitamix.com](mailto:service@vitamix.com)

#### Canada

Vita-Mix Corporation  
200-1701 Shepherd Street East  
Windsor, Ontario N8Y 4Y5  
1-800-848-2649  
[service@vitamix.com](mailto:service@vitamix.com)

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

When applicable:

