



PROFESSIONAL SERIES 500

Use and Care Manual

Read and save these instructions



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

IMPORTANT SAFEGUARDS

The following safety precautions should always be followed

1. Read all instructions.
2. To protect against the risk of electrical shock, do not put the motor base in water or other liquid.
3. **⚠️WARNING!** Close adult supervision is necessary when the appliance is used by, or near children.
4. **⚠️WARNING!** Unplug the power cord from the wall outlet when the Vitamix machine is not in use, before disassembling, putting on or taking off parts and before cleaning
5. **⚠️CAUTION!** Never touch moving parts.
6. Do not operate any appliance with a damaged cord or plug, if the appliance malfunctions, or has been dropped or damaged in any manner. Call Vitamix Customer Service 440-235-4840 or 800-848-2649 or email service@vitamix.com at once for examination, repair, replacement, or electrical or mechanical adjustment. If purchased outside the U.S.A. or Canada, contact your local Vitamix dealer.
7. 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 machine or power cord touch hot surfaces or hang over the edge of a table or counter. External heat sources may damage your appliance.
10. Keep hands and utensils out of the container while the 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. Tamper may be used while the motor is running, but only when the main part of the lid is in place.
11. **⚠️WARNING!** The blades are sharp. Handle carefully. Never try to remove the blades while the container is sitting on the motor base. Do not operate with loose or damaged blades. To reduce the risk of injury, never place the blade assembly on the motor base without the Vitamix container properly attached.
12. The maximum normal load is marked on the blending container; substantially less with thick mixtures.
13. The container should not be more than $\frac{3}{4}$ full when the tamper is left in place while blending.
Do not exceed 30 seconds of continuous blending with the tamper in place.
14. When making nut butters or oil based foods, do not process for more than one minute after the mixture starts circulating. Over-processing can cause dangerous overheating.
15. **⚠️WARNING!** When processing hot liquids: The 2-part lid must be securely locked 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 hot liquids on HIGH speed. Always start hot liquids on VARIABLE 1, then quickly increase to the speed indicated in your recipe. Never start on high with hot liquids. Use caution with hot liquids. Spraying from under the lid plug can occur, or escaping steam may cause scalding.
16. Always operate the Vitamix with the complete 2-part lid in place. The lid plug should only be removed when adding ingredients, or when using the tamper.

17. Do not process hot liquids with a non-latching lid. Always use provided lid.
18. Do not leave foreign objects in container such as spoons, forks, knives, or the lid plug as this will damage the blades and other components when starting machine, and may cause injury.
19. Save these safety instructions.

Save these safety instructions

Enjoy the safety of this grounded appliance. The Vitamix power cord comes equipped with a three-prong (grounding) plug which mates with a standard three prong wall outlet. (Figure A)

If you do not have a three prong outlet, you can use it with a regular two-prong outlet with the use of an adapter (available at hardware stores) (Figure B). Do not cut or remove the third (ground) prong from the plug on the power cord.

Consult your electrician if you are not sure the wall outlet cover is grounded through the house wiring. With a properly grounded two prong wall outlet, ground the Vitamix 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).

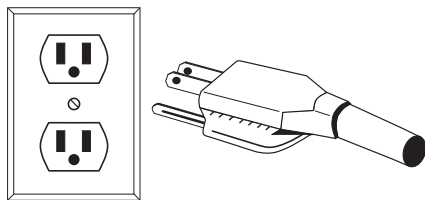


Figure A

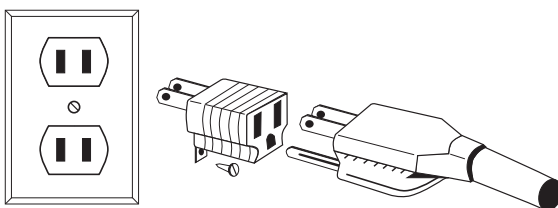


Figure B

IMPORTANT NOTES

- Before returning this product for any reason, including repair, please first contact our Customer Service Department 440-235-4840 or 800-848-2649 or email service@vitamix.com to receive a "Return Authorization Number".
- If purchased outside the U.S.A. or Canada, please contact your local Vitamix dealer. Please have your machine's serial number available when contacting customer service.

SERVICE & REGISTRATION

Congratulations!

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

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

Vitamix Service

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

Model Number _____

Serial Number _____

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

Date of Purchase _____

Purchased From _____

Product Registration

If you purchased your Vitamix machine directly from Vita-Mix Corp., from www.vitamix.com or 1-800-VITAMIX, then your Vitamix machine's 7-Year Full Warranty has been activated. There is no need to register your machine.

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

A retail/wholesale location

A U.S.A. or International Dealer

A military base show

Received your Vitamix machine as a gift,

Are not the original owner of the machine.

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

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

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

EXPLODED PARTS

2-Part Lid: Your new machine has our latest lid design. It is easy to put on and take off, and easy to clean. Always use the lid when the machine is in operation.

New lids should not be forced into place. For ease in using a new lid, lightly coat the rim and seal below the rim with vegetable oil. Wipe away excess. Snap the lid onto the container and leave in place for a few minutes. Once the lid has been left on the container it will be much easier to lock or remove, and will not require the use of vegetable oil.

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

To Lock the Lid in Place:

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

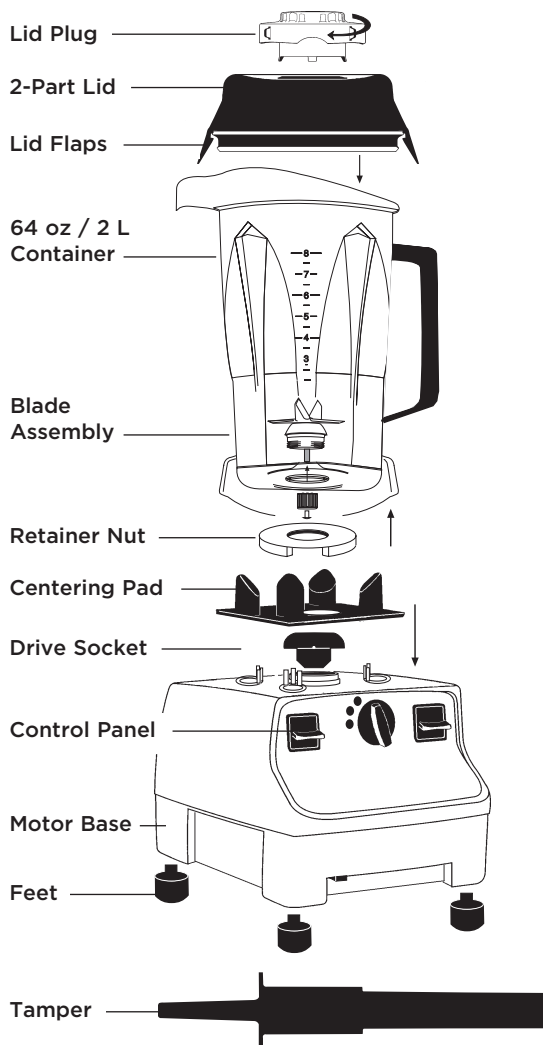
⚠ CAUTION: Never put hands, spatulas, etc. in the container while the machine is running.

To Remove the Lid: Lift up on one lid flap while holding the container securely.

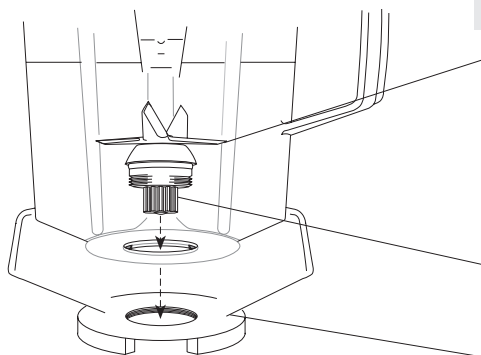
To Remove the Lid Plug: Rotate the lid plug counterclockwise from the “locked” to “unlocked” position and lift out.

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

Automatic Overload Protection: Your Vitamix motor is designed to protect itself from overheating. If the motor shuts off, turn the power switch OFF for up to 45 minutes to reset. Reset time will be extended if high room temperatures exist. To reduce the reset time, unplug the machine, remove the container and blow air into the center section of the bottom with a hair dryer on the cool setting.



BLADE ASSEMBLY



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

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

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

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



Item #015596

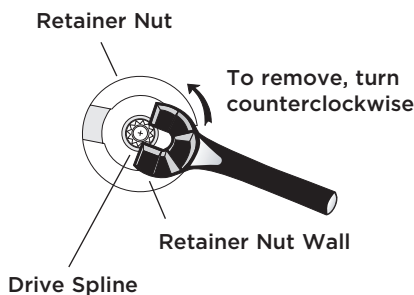
Recommended blade assembly removal with wrench

⚠ CAUTION: Do not remove blades unless absolutely necessary!

Removing Blade Assembly: Turn container upside down and grip firmly. Insert wrench in groove of container and rotate counterclockwise to loosen retainer nut. Remove retainer nut by hand. A special wrench designed for this purpose (Item #015596) may be purchased through Vitamix Customer Service at 800-848-2649.

CAREFULLY remove blade assembly by using a cloth to protect your hands and gripping with the cloth and lifting straight out.

Replacing Blade Assembly: Using the cloth to protect your hands carefully grip blade assembly, insert into the container bottom and align sides. Place retainer nut on and hand tighten. Carefully turn clockwise until secure, using wrench. Do not force. Note: Holding the blade assembly with a cloth will prevent movement during tightening of the nut and avoid the possibility of stripped threads or a cracked container.

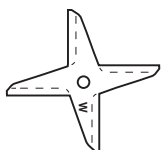


WARNINGS!

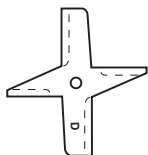
Never attempt to disassemble the blade assembly or motor base. Call Customer Service at 800-848-2649 or email service@vitamix.com information regarding repair services. Customers outside the U.S.A. and Canada should contact their local dealer.

About the Blades

The Vitamix machine comes standard with a 64 oz. wet blade container. The blade is identified by a “W” for wet. This blade is utilized for most of your recipes. The dry blade container is considered an accessory and may be purchased separately. The dry blades are found exclusively in the 32 oz. container, while the wet blades come in both the 64 oz. and 32 oz. containers.



Wet Blade Container: Designed for processing liquids including juice, frozen mixtures, sauces, soups, purees, batters, and for wet chopping. The wet blades can also grind grain and knead dough, but they are not quite as efficient as the dry blades in this application. If used for grinding, your container will mar and become cloudy.



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

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



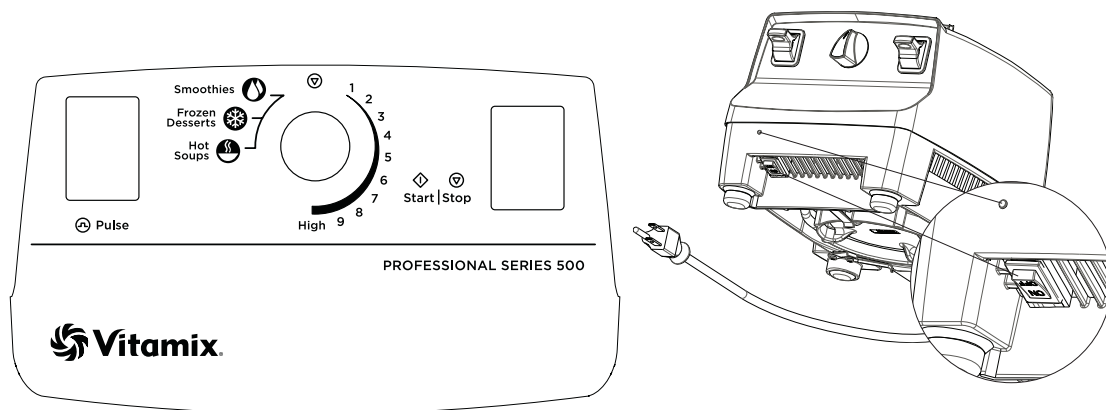
WARNINGS!

- **CAUTION:** The blades are sharp. Handle carefully.
- Never try to remove the blades while the container is sitting on the motor base.
- Do not operate with loose or damaged blades
- To reduce the risk of injury, never place the blade assembly on the motor base without the Vitamix container properly attached
- Holding the blade assembly with a cloth will prevent movement during tightening of the nut and avoid the possibility of stripped threads or a cracked container.

Herb Grinding

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

CONTROL PANEL



On/Off Switch (I)/(O): The switch is located on the front left side of the machine below the control panel and below the On/Off LIGHT. 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.

On/Off Light: The light is located on the front left side of the machine below the control panel and above the On/Off switch. (See illustration below) When lit, the machine is plugged in and the On/Off switch is powered ON. The power light will flash when a pre-programmed setting is used to indicate that the program is near completion. Push down the Start/Stop switch to activate a program or initiate continuous variable speed operation.

Start/Stop Switch ⬡/⬢: Push down the Start/Stop switch to activate a programmed setting or the variable option. Push again to stop.

Variable Speed/Programming Dial: The center variable dial serves two functions. When rotated left of center, the dial is used to select one of three programs that are activated by pushing down the Start/Stop switch. (Programs will automatically stop after a preset time). When rotated right of center, the dial is used to select the variable speed of the blade. The machine is activated and stopped by pushing down the Start/Stop switch.

Pulse Switch ⬢: The pulse switch can be used to quickly refresh product in the container or to temporarily activate the machine. In variable settings (right of center), the pulse switch will activate at the speed setting of the dial for the duration that the switch is held down. When the variable dial is set on a program (settings left of center), the pulse switch will activate at 50% of high speed for the duration the switch is held down.

IMPORTANT NOTES

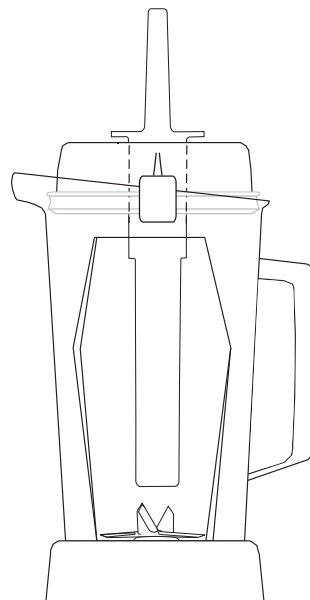
Start/Stop Switch: If necessary, you may stop a program mid-cycle with the Start/Stop switch, not the On/Off switch. If the On/Off switch is used by mistake, wait 30 seconds for power to recycle and the timer to reset before resuming operation.

How to use the tamper

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

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

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



Hints for Setting Speeds

When using the continual variable setting (dial set right of center) it is recommended to start at VARIABLE 1 and increase speed as needed depending on recipe used. This is especially important when starting thick mixtures, hot mixtures, stirring, chopping, grinding meat, and preparing single servings.

Note: Blending too long at too low a speed setting will overheat the machine and cause the automatic overload protection to turn the machine off.

Use the HIGH speed as often as possible. The highest speed provides the best quality of refinement to a smooth lump-free consistency. It also maximizes the motor's cooling fan to avoid overheating. When on the highest speed, if the food does not circulate the machine may be overloaded or may have trapped an air bubble. Stop the machine and release the air bubble by inserting the tamper through the lid plug. If the tamper does not produce the desired results, reduce the machine speed. A lower speed may allow food to circulate when a higher speed does not. Once the food is circulating freely, increase the speed back to high and continue processing.

IMPORTANT NOTES

The On/Off light is lit when the power is ON. Avoid movable parts.

SPECIAL FEATURES

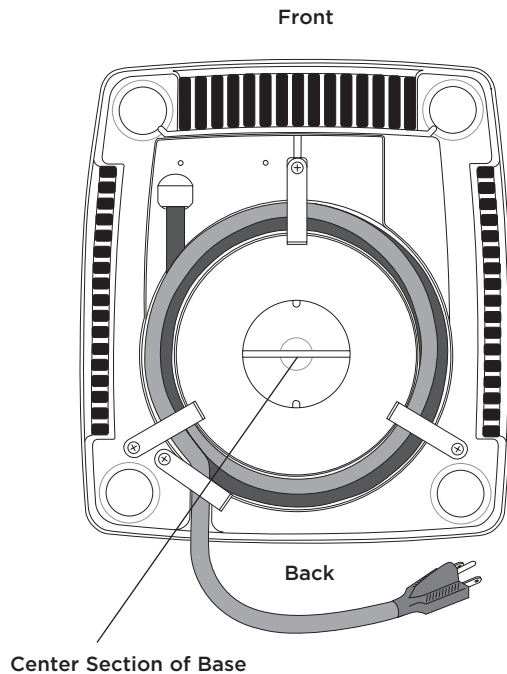
Bottom View / Cord Wrap

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

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

Automatic Overload Protection

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



Tips to prevent “overloading” your Vitamix machine:

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

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

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

Try the following to reduce reset time:

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

CARE AND CLEANING

To prepare your new machine for initial use, follow Step 1 of the container cleaning instructions below. This will clean the unit, and break-in the motor.

Motor Base

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

Then, after each use . . .

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

Lid

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

Container

1. Start with the ON/OFF switch in the ON position. Add 5 cups (1.2 liters) warm water and a drop of liquid dish soap to the container. Snap the complete 2-part lid with plug into locked position.
2. Select the Smoothie setting and activate the machine by pushing down the START/STOP switch. Allow the machine to complete the cycle
3. Turn the machine off; rinse and dry the container.
4. If any solid residue remains, you may remove the blade assembly and wash all (see page 7)
5. **To Sanitize:** Follow Steps 1 and 2 above, adding 1 ½ teaspoons of liquid bleach along with the drop of liquid dish soap. Turn the machine OFF and allow the mixture to stand in the container for an additional 1 ½ minutes. Pour bleach mixture out, return container to motor base and allow container to air dry. **DO NOT RINSE** after sanitizing.

IMPORTANT NOTES

Because of the high pH balance of automatic dishwasher soaps, Vitamix does not recommend washing your container in the dishwasher.

GENERAL INSTRUCTIONS

Variable Speed Operation

1. Set the Wet Blade container on the motor base by aligning it over the centering pad.
(The motor must be completely stopped.)
2. When loading the container remove from the machine base. Place liquids and soft foods in the container first, solid items and ice last. Although not necessary for blending, you may want to cut or break food into smaller pieces for more precise measuring of ingredients.
3. Always use the complete 2-part lid when blending (unless the tamper is inserted through the lid). Especially when blending hot ingredients, make sure the lid is securely latched (see page 5).
4. Start with the On/Off switch in the on position. Select the desired speed. Many foods are blended on high speed. It is recommended that all mixtures requiring high speed start on Variable 1. Activate the machine by pushing down the Start/Stop switch and quickly increase speed to HIGH. Your container will shift and get into an aligned position. If the mixture stops circulating, you may have trapped an air bubble.
If inserting the tamper through the lid plug while blending does not release it, reduce the speed on the dial to Variable 5. Use the tamper to stir until it “burps.” If these methods do not work, stop the motor, remove the container from the motor base, and use a rubber spatula to press the air bubble away from the blades. Return the container to the motor base, replace the lid and continue blending.
5. To prevent possible splashing, rest your hand lightly on the lid while turning the motor on (except when processing hot liquids). Hot mixtures and very full containers should be started on Variable 1 and quickly increased to high.
6. Due to the machine’s speed, processing times are much quicker than standard appliances. Until you are accustomed to the machine, count your time carefully to avoid over processing.
7. After turning the machine off, wait until the blades completely stop before removing the lid or container from the motor base.

Program Settings Operation

Your Professional Series 500 comes equipped with three program settings for the most commonly used and requested recipes. Rotating the variable dial to the left of the center stop position allows you to select a program for Smoothies, Frozen Desserts, or Hot Soups. These programs are optimized for these recipe categories, but may also work well with other recipe choices.

The programs start on a low speed and ramp to high over the course of the program, stopping automatically at the end of the program. The Smoothies program lasts for 45 seconds. The Frozen Desserts program lasts for 60 Seconds. The Hot Soups program lasts for 4 ½ minutes. Programs can be interrupted by pushing down the Start/Stop switch at any time. If reactivated by pushing down the Start/Stop switch, the program will start at the beginning.

The Pulse function can be used when a program is selected. Pushing down the Pulse switch when a program is selected will cause the machine to run at 50% of high power for as long as the switch is pushed down.

Note: The automatic overload protection shuts the motor off. It does so to protect the machine from over heating. To restart, wait for it to cool down with the power OFF (up to 45 minutes). (To reduce the reset time, see page 10.) When the motor shuts off always review your processing technique and your instructions.

Your recipes may:

- be too thick
- have too much material in them
- be processed too long at too low a speed setting. Use HIGH speed whenever possible.

If the motor seems to be overheating, but the automatic overload protection has not turned the machine off, stop and remove the container.

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



WARNINGS!

When processing hot liquids always:

- Use caution; escaping steam or splashes may scald.
- Lock the lid. This will prevent expansion from blowing it off when the machine is activated.
- Start on 1, quickly increase to HIGH.
- **Never start on HIGH speed with hot liquids.**

WARRANTY

We guarantee your Professional Series 500 for 7 years in household use or we will fix it for FREE!

Quite simply, there is nothing that compares to the power, performance and versatility of the Professional Series 500 and no coverage that comes close to our 7 Year Full Warranty. Far beyond the scope of the typical kitchen appliance warranty that merely covers defects in workmanship, we guarantee that your Professional Series 500 will perform like new for a full seven years from the date of purchase, or we will fix or repair it for FREE. When you invest in a Vitamix, you are getting a high-performing, long-lasting, user-friendly appliance along with a warranty that has truly met its match.

U.S.A. and Canada 7-Year Household Use

Your Vitamix represents over 50 years of research and development in manufacturing and applications technology. Your machine is now warranted for a total of 7 years as described below.

Please register your purchase by either completing and returning the registration card delivered with this product; or registering online at www.vitamix.com/warranty; or calling customer service at 440-235-4840 or 800-848-2649.

1. Extension of Warranty

This Warranty is extended by Vita-Mix Corporation, 8615 Usher Road, Cleveland, Ohio 44138 to the owner of this machine for personal household use only. This Warranty does not apply to products used for commercial, rental or re-sale purposes. Should ownership of the machine change during the 7-year period, please update the owner information at www.vitamix.com/warranty.

2. Scope of Warranty

Vita-Mix Corporation warrants to owners that if this machine fails within 7 years from the date of purchase due to a defect in material or workmanship or wear and tear from ordinary household use, Vita-Mix will within 30 days of receipt of the returned product, assume the cost of the parts and labor deemed necessary by Vita-Mix to repair the failed machine. If the failed machine cannot be repaired, Vita-Mix will either (A) replace the machine or (B) refund the full purchase price, at Vita-Mix's sole discretion, unless prior written notice of customer's preference is received.

3. Limitations on Warranty

This Warranty applies only to owners for ordinary household use. This warranty does not cover cosmetic changes that do not affect performance, such as discoloration or the effects of the use of abrasives or cleaners or food build up. This Warranty is only valid if the machine is used in accordance with the instruction booklet. Abuse, misuse, negligent use, alteration of the motor base, container or parts, exposure to abnormal or extreme conditions or failure to follow the operating instructions, will void this Warranty. The Warranty is void if repairs to the machine are performed by someone other than Vita-Mix or an authorized Vita-Mix Service Provider. Vita-Mix will not be responsible for the cost of any unauthorized repairs.

This Warranty is the exclusive remedy of purchaser and the sole liability of Vita-Mix. No employee or representative of Vita-Mix or any other person is authorized to make any other warranty or any modifications to this Warranty. **In no event, whether based on contract, indemnity, warranty, tort (including negligence), strict liability or otherwise, shall Vita-Mix 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. Within the U.S.A. and Canada, your warranty is honored directly through the Vita-Mix Corporation.

4. Return and Repair Procedure

In the event the machine or any machine part needs service or repair, please call Vitamix Customer Service at 800-848-2649 for replacement parts, a return authorization number, up-to-date shipping instructions and a pre-paid package return pick up label. Vita-Mix will pay standard shipping costs on the return of a machine for warranty service and repair and for return shipment of the product to you after the warranty repair or replacement. Purchaser is responsible for the costs of special shipping requests. 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.

Outside the U.S.A. and Canada, contact your dealer for warranty information. If a machine was purchased within the U.S.A. or Canada, but is currently outside the U.S.A. or Canada, all shipping and resulting taxes are at the owner’s expense. Call 800-848-2649 or email service@vitamix.com for more details.

Customer Service Contacts

United States of America

Vita-Mix Corporation
8615 Usher Road
Cleveland, Ohio 44138
800-848-2649
service@vitamix.com

Canada

Vita-Mix Corporation
200-1701 Shepherd St. East
Windsor, ON N8Y-4Y5
800-848-2649
service@vitamix.com

SPECIFICATIONS

Professional Series 500

Dimensions:

Height: 20.25 in. / 51,44 cm

Width: 8.8 in. / 20,32 cm

Depth: 9.0 in. / 22,86 cm

When applicable:



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



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

©2010 Vita-Mix Corporation. No part of this publication may be reproduced or transmitted in any form or by any means or stored in a database or retrieval system without the written permission of the Vita-Mix Corporation.

Printed in the U.S.A.

102383 03/10