

TurboBlend™ 4500

The High Performance Machine

Owner's Manual

Read And Save These Instructions



VITA-MIX® CORPORATION
Dealer Division

8615 Usher Road, Cleveland, Ohio 44138 USA

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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 appliance is used by or near children.
4. Unplug the power cord from the wall outlet when the TurboBlend™ 4500 is not in use, before disassembling, putting on or taking off parts, and before cleaning, other than washing the container.
5. Never contact moving parts.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, is dropped or damaged in any manner. Call Vita-Mix® Service, (800) VITAMIX, (800-848-2649) or (440) 235-4840 at once for possible replacement, examination, repair, electrical or mechanical adjustment. If you live outside the USA, contact your Vita-Mix Dealer.
7. The use of attachments not recommended or sold by Vita-Mix Corporation may cause fire, shock, or injury.
8. Do not use outdoors.
9. Do not let the power cord hang over edge of table, counter, or touch hot surfaces.
10. Keep hands and utensils out of container while motor is running to prevent the possibility of severe personal injury and/or damage to the TurboBlend™ 4500. A rubber scraper may be used, but only when the TurboBlend™ 4500 is not running. The tamper may be used while motor is running with the main part of the lid in place.
11. **CAUTION: Blade is sharp. Handle carefully.**
 - Never try to remove blade while container is sitting on the motor base.
 - Do not operate with loose, knicked or damaged blade.
 - To reduce the risk of personal injury, never place blade assembly on motor base without blender container properly attached.

IMPORTANT SAFEGUARDS

12. The maximum normal load is 64 oz. (2 liters), and substantially less with thick mixtures.
13. Container should not be more than 2/3 full when the tamper is left in place while blending. Do not exceed 30 seconds of continuous blending with tamper in place.
14. When making peanut butter (other nut butters, or oil based foods) do not process for more than one minute after mixture starts circulating. Over-processing will cause the mixture in the container to overheat.
15. Always operate the machine with a lid in place.
16. **WARNING:** When processing hot liquids:
 - The 2-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. Always start hot liquids on LOW speed then switch to HIGH speed while the machine is running.
 - Use caution with hot liquids. Spraying from under the lid plug can occur, or escaping steam may cause scalding.
 - Do not process hot liquids with the non-latching lid.

SAVE THESE INSTRUCTIONS

IMPORTANT SAFEGUARDS

Enjoy the safety of this grounded appliance. The TurboBlend™4500 U.S. power cord comes equipped with a three-prong (grounding) plug which mates with a standard three-prong wall outlet. (Figure A)

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 house 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).

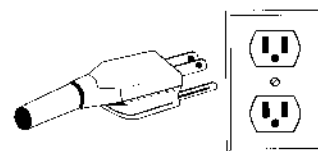


Figure A

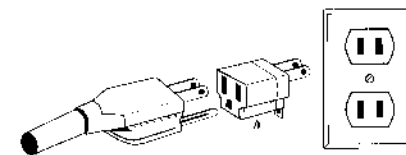


Figure B



THREE PRONG ADAPTERS ARE NOT TO BE USED IN CANADA.

Getting Started

Before you begin:

1. Complete and return the Owner Registration card. By registering your appliance today, this will help us serve you better in the future.
2. Before initial use, follow the Care and Cleaning instructions on page 16 to clean your machine.
3. Please read over and use our recipes from the included cookbook. We've spent years developing delicious recipes so give them a try, we think you will be delighted with the results.

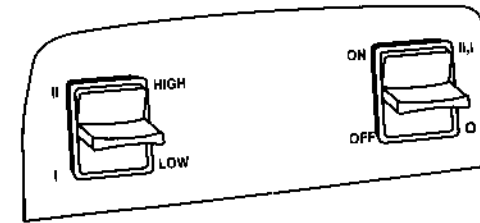
Blending Tips:

1. If your recipe freezes 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 TurboBlend™ 4500. Using the right amount of ice and developing your recipes correctly will eliminate the use of a tamper.
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. To prevent overheating, do not keep the tamper in the container for longer than 30 seconds while blending. If an air bubble should develop, use your tamper with the lid in place. (See pg. 9)
5. When creating recipes, always allow for enough liquid to ease the blending process. For recipes with minimal liquid, run on LOW only until it is processing smoothly, finish running the blend on HIGH.

Maintenance Tips:

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

Control Panel



Two-Speed Model

ON/OFF switch. Up for ON. Down for OFF.

HIGH/LOW switch. Up for HIGH. Down for LOW.

NOTE: Switches may become sticky from use. Use a wet cloth or sponge to flush and clean in the groove around the water-shielded switches. You may also lightly spray the surface around the switches with a cleaner such as Cinch® or 409® and work the switches back and forth a few times to loosen any dried residue inside the switch. Leaving switches sticky will damage or burn out the switches.

Lid Assembly

Two-part Lid

48 oz. polycarbonate container

The two part lid is easy to clean and easy to put on, take off & seal.

- To remove fully latched lid, squeeze tabs together on both sides of the container, pull upward and off.
- The center lid plug can be removed for use with the tamper. Twist plug to fasten or remove.

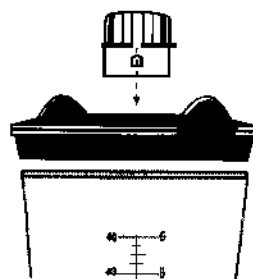


Figure A

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

Two-part Lid

64 oz. Polycarbonate container

The two part lid is easy to clean and easy to put on and take off. (Note: brand new lids are a little stiff. This is temporary.)

- The lid has a continuous rim which latches inside the container tabs. Push one side of the rim under one tab, and with the heel of your hands push down, over the opposite tab, to snap lid into position.
- To remove lid, place hands around the lid, pressing thumbs above one of the container tabs. Push in and lift off.
- The center lid plug can be removed for use with the tamper. Twist plug to fasten or remove.

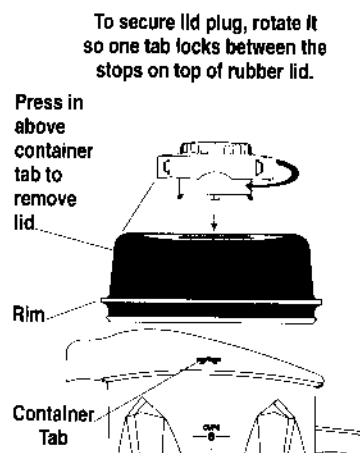


Figure B

Always latch lid when processing hot liquids. See page 9 warning

Tamper

The tamper prevents an air bubble from forming while blending. It is used when making frozen ice creams, pureeing fruits, vegetables and making peanut butter (or whenever your mixture requires it.) It also permits you to push ingredients down around the blades while the Vita Mix® TurboBlend™4500 is running.

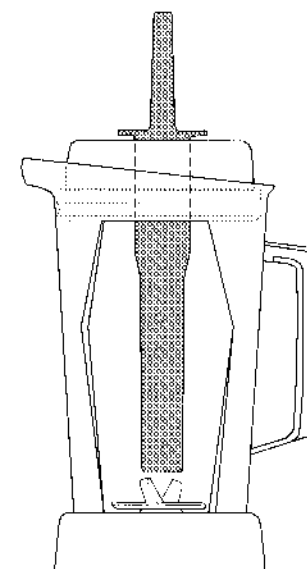
Tamper use:

- Use only with the lid in place and the center lid plug removed.
- The splash disc prevents the tamper from hitting the blades when inserted through the lid.
- Container should not be more than 2/3 full when the tamper is left in place while blending.
- To avoid overheating, do not exceed 30 seconds of continuous blending with tamper in place.
- If thick mixtures stop circulating, you have likely trapped an air bubble. Insert tamper through the lid and stir to release it.
- Sometimes holding the tamper at an angle toward the side or corner of the container is more effective.



WARNING When processing hot liquids always:

- Use caution; escaping steam or splatters may scald.
- Completely latch the lid; this will prevent steam from forcefully removing the lid when the machine is turned on.
- Start on LOW speed then switch to HIGH speed. Never start on HIGH speed with hot ingredients.



Instructions

How to operate your TurboBlend™4500

1. 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 the TurboBlend™4500 with container empty.
2. Place liquids and soft foods in the machines container first, solid items and ice last. Prepare food by cutting or breaking into 1-3 inch pieces. Frozen fruit, especially, should be as small as practical. Thawed or partially thawed fruit is recommended. We recommend high speed for heavy-duty blending.
3. When blending, always use the lid with the plug in place. If the tamper is needed, remove the plug and insert it through the opening in the lid. Before blending hot ingredients, always check to make sure the lid and plug are securely in place.
4. Select desired speed setting. Most foods are blended on HIGH speed. Start heavy or thick foods on the recommended speed then switch to HIGH once the mixture begins processing. If mixture stops circulating you have likely trapped an air bubble. Either insert the tamper through the lid while blending, or stop the motor, remove container and stir or scrape the mixture from the sides of container into the center using a rubber spatula to press any air bubbles away from the blades. Replace the lid and continue blending.



Note: If you detect a change in the sound of the machine or if a hard or foreign object comes into contact with the blades, do not serve the drink. Inspect your blade assembly for loose, knicked or missing parts. If parts are loose, missing or knicked, replace with new blade assembly. (See page 12).

5. To prevent possible splashing always start the machine on LOW, making sure the lid is securely locked in place. If after processing hot liquids, and more blending is needed, **do not** immediately restart the machine on HIGH, turn the machine on low before restarting.

6. Due to the speed of the TurboBlend™ 4500, processing times are greatly reduced over standard machines. Until you become accustomed to the speed of the machine, count your time carefully by watching the second hand of a clock, or count slowly to avoid over blending.
7. After blender has been turned off, **wait until blade comes to a complete stop before removing the lid or container from the motor base.**

Note: On 120V the thermal protector shuts the machine down to protect it from overheating. To restart, wait for motor to cool down *with the power off* (up to 30 minutes).*

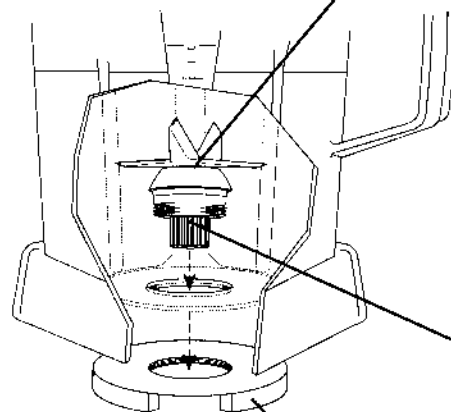
***Additional note:** Cooling may be quickened by placing the motor base in a cool spot or refrigerator. (Unplug first.) To speed up the process try circulating the air with a vacuum or fan aimed at the bottom of the base. When overheating occurs, review your processing techniques and your instructions. Your recipes may:

- be too thick - add liquid.
- be processed too long at the LOW speed setting. Use HIGH speed whenever possible. If the motor seems to be overheating (and the thermal overload protector has not shut the machine down), remove the container and turn the motor base on HIGH for one minute.

8. Up to 6 feet of power cord is available for use and is secured by plastic cord retainer clips underneath the motor base.

Due to varying ice temperatures, softness of food, etc., blending times may vary slightly from those mentioned in recipes.

Blade Agitator Assembly



Blade Agitator Assembly. Use caution when handling the blade; it is sharp. When inserting the blade assembly through the container bottom, grip the blades with a soft cloth, align the flat sides of the blade assembly with the flat sides of the container. Place the retainer nut back on the inserted blade assembly and tighten clockwise. **Do not force.** Do not attempt to disassemble blade assembly.

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

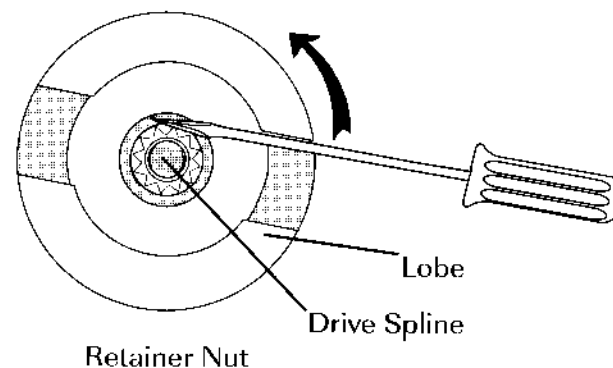
Retainer Nut. Must be snug. Use the available retainer nut wrench for best results. (Refer to the diagram on the following page to remove or replace.)



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

Retainer Nut Removal

- The retainer nut is easily removed using a standard 6" screwdriver.* Turn container upside down and insert screwdriver shaft between the lobe and drive spline. Push the screwdriver handle counterclockwise to loosen nut. Once loosened, remove by hand.
- To replace, position retainer nut on top of blade assembly and hand tighten. Then, using the screwdriver, tighten clockwise until it stops. If it is not tight enough, you will notice increased container noise.



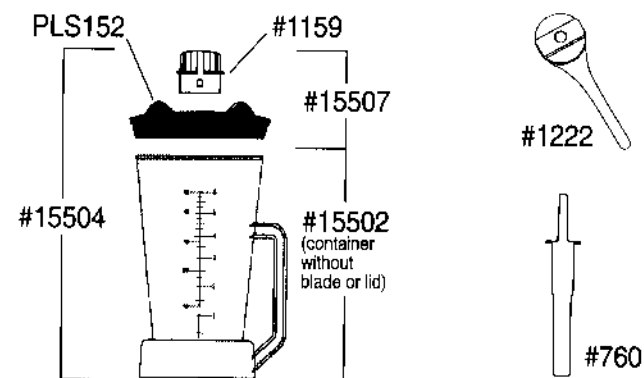
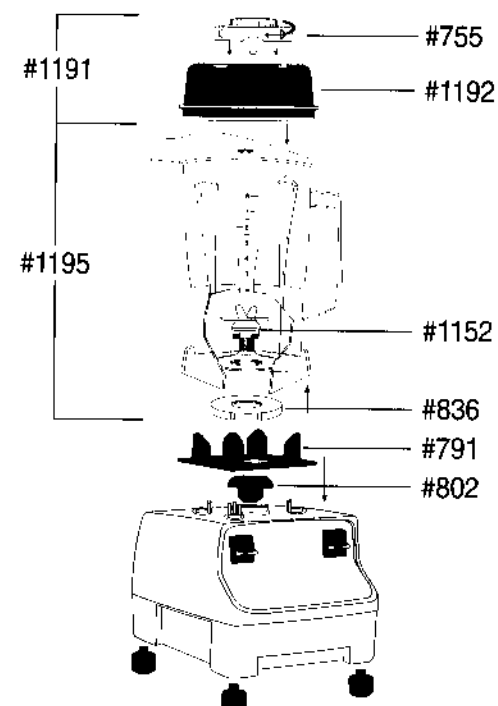
*Although blade removal is not necessary for cleaning, occasionally the blades will need removing. For best results we recommend using a Retainer Nut Wrench in place of a screwdriver. To order ask for item #1222



Parts List

Item #	Part
#755	64 oz. - Lid plug
#1191	64 oz. - 2-piece lid assembly
#1192	64 oz. - Lid only (no plug)
#1195	64 oz. - Container, wet blade assembly & lid
#1159	48 oz. - Lid plug
#15502	48 oz. - Container only
#15504	48 oz. - Container, wet blade assembly & lid
#15507	48 oz. - 2-piece lid assembly
PLS152	48 oz. - Lid only (no plug)
#760	Tamper
#791	Sound-reducing centering pad
#802	Drive socket
#836	Heavy-duty retainer nut
#1152	Agitator assembly (wet blade)
#1222	Retainer nut wrench
XDM001	Owner's Manual

***Notice:** Other than the Drive Socket, Blade Assembly and Retainer Nut, this unit is not user serviceable.



Care and Cleaning

Motor Base

1. Unplug the power cord.
2. Wash outside surface with a damp soft cloth or sponge, which has been rinsed in a mild solution of liquid dish soap (Ivory Liquid® or equivalent) in warm water. NEVER IMMERSE MOTOR BASE IN WATER OR OTHER LIQUID.
3. Thoroughly clean switches so that they work freely. They may become sticky from use. Use a wet cloth or sponge* to flush and clean in the groove around the water shielded switches. You may also lightly spray the surface around the switches with a cleaner such as Cinch® or 409® and work the switches back and forth a few times to loosen any dried residue under switch.
4. Polish with a soft cloth.

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

Lid

Separate the lid and plug, then wash in warm soapy water. Rinse clean under running water and dry. Reassemble before use. (See pages 8 & 9).

Container

1. To clean: Fill pitcher 1/4 full with warm (110°F) water and add a couple drops of dish soap.** Return container to motor base and firmly position the two part lid. Run machine for 30 seconds. Empty container. Repeat this step.
- ** Note: To prolong polycarbonate container life, Vita-Mix recommends using soaps with a low Ph balance (such as a manual pot and pan detergent). For maximum container life, do not wash in dishwasher.
2. Fill pitcher 3/4 full with warm (110°F) water (do not add soap). Return container to motor base and firmly position the two part lid. Run machine for 30 seconds. Empty container.
 3. If any solid residue remains, remove the blade agitator assembly (see page 11) and wash all container parts in warm soapy water. Rinse and drain. Reassemble before next step.

4. To sanitize: If all solid residue is gone after step 2 or after completion of step 3, fill container 3/4 full with a sanitizing solution mix.*** Return container to motor base and firmly position the two part lid. Run machine on HIGH for 30 seconds. Empty container.
5. Return container to motor base and run machine empty for an additional 5 seconds. Do not rinse after sanitizing.

***Recommended sanitizing solution: 1-1/2 teaspoons Chlorox® institutional or household bleach in 2 quarts water.

CARE NOTE: Do not let mixtures, liquids and food products dry within the container. Rinse throughout use. Drying 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.

NOTE: Switches will become sticky from use. Use a wet cloth or sponge to flush and clean in the groove around the water-shielded switches. You may also lightly spray the surface around the switches with a cleaner such as Cinch® or 409® and work the switches back and forth a few times to loosen any dried residue under switch. Dirty switches may burn out.

ADDITIONAL NOTE: Polycarbonate container and thermoplastic rubber lid are dishwasher safe. However, to prolong the life of these parts, Vita-Mix recommends using a low balance Ph soap. For maximum container life, do not use standard dishwasher soaps which contain a high Ph balance.



Important: Check your blades regularly for loose, knicked or missing parts. If you find something is loose, knicked or missing, replace the blade assembly before use. Do not tighten hex-headed screw (on top of blade assembly). If loose, replace blade assembly.

Troubleshooting

Top four problems you can fix on your own:

1. Problem:

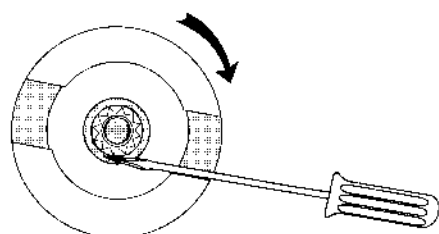
- increased vibration
- leaking from bottom of container
- increased container noise

Solution #1:

Check blade assembly for loose, damaged or knicked components and replace.

Solution #2:

Tighten retainer nut with screwdriver moving clockwise until it is snug.



Retainer Nut



Available: For best results we recommend using a Retainer Nut Wrench in place of the screwdriver. To order ask for item #1222.

2. Problem:

- loud noise from blade area
- blades do not spin

Solution:

Drive Socket may be broken. Check for a fine crack down the center or worn teeth—replace with a new drive socket. (Item # 802). Instructions are included with part.*

*Always refill set screw hole with silicone sealant to prevent liquid motor damage.



Drive Socket

3. Problem:

- Machine will not run.

Solution #1:

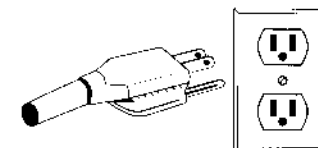
Check to make sure switches are clean and moving freely.

Solution #2:

Double-check to make sure power cord is firmly in power outlet.

Solution #3:

On 120V units the thermal protector may have turned the machine off. Turn power off for up to 30 minutes to reset. Note: Cooling may be quickened by placing the motor base in a refrigerator or cool spot. (Unplug first). To speed up the cooling process, try circulating the air with a fan or vacuum at the bottom of the motor base.

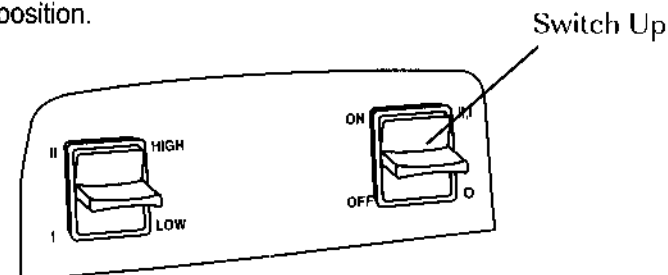


4. Problem:

- Machine will not run when HIGH/LOW switch is activated.

Solution:

Check Control Panel to make sure the POWER ON switch (right) is in the ON position.



If you cannot fix your machine with these suggestions, customer service is available by calling (800) VITAMIX (800-848-2649). Or online at www.vitamix.com

Specifications

Dimensions:

Height of Motor Base: 8-1/2" (21.25 cm)

- with 64 oz (2 liter) Polycarbonate Container and lid: 20" (50 cm)
- with 64 oz (2 liter) Polycarbonate Container without lid: 18" (45 cm)
- with 48 oz (1.5 liter) Polycarbonate Container and lid: 17 1/2" (46.75 cm)
- with 48 oz (1.5 liter) Polycarbonate Container without lid: 15 1/2" (44.75 cm)

64 oz (2 liter) Polycarbonate Container with lid, no base: 12 3/4" (25.5 cm)

48 oz (1.5 liter) Polycarbonate Container with lid, no base: 10" (24 cm)

Dimensions: 7-1/2"W x 9"D x 20"H (18.5 cm x 22.5 cm x 51 cm)

Ship weight of machine: 13 lbs. (6 kg)

Power Requirements:

Volts: 120 VAC

Amps: 11.5

Hz: 50/60

Speeds: 2

Warranty

U.S.A. and Canada 5-Year Limited Warranty

Your Vita-Mix represents over 50 years of research and development in manufacturing and applications technology. Your machine is warranted for a full 5 years as described below.

1. Terms of Warranty.

This Limited Warranty is extended by Vita-Mix® Corporation, 8615 Usher Road, Cleveland, Ohio 44138-2199, to the retail purchaser of this product for their own personal use. We recommend that you properly register your purchase by completing and mailing to Vita-Mix Corporation, the Owner Registration Card delivered with this product. As used herein, the term "retail purchaser" includes the original purchaser (other than those buying for the purpose of resale) and subsequent transferees during the duration of this Limited Warranty. **This Limited Warranty is in no event extended to cover a product purchased for commercial, rental or any purposes other than for personal, family or household use.**

2. Scope of Warranty.

Vita-Mix Corporation warrants this appliance to be free from defects in materials and workmanship and to perform satisfactorily in household use for a period of five years from the date of purchase when used in accordance with the accompanying instruction book.

This limited warranty is void if this appliance has been subjected to abuse, negligence, accident, alteration, or failure to follow operating instructions, or the product has been exposed to abnormal or extreme conditions. Cosmetic changes that do not affect performance, such as discoloration of parts of the product in the hands of the user or the effects of the use of abrasive cleaners will not be warranted or considered defects. The cleaning or removal of food products along with any damage caused by allowing them to build up is not covered by this limited warranty.

This limited warranty is in lieu of any other warranty expressed or implied. No representative or any other person is authorized to make any other warranty or to assume any liability not strictly in accordance with the foregoing. This limited warranty gives you specific legal rights which may vary from state to state. Outside the U.S.A. and Canada other warranties may apply.

Warranty

3. Obligations of Retail Customers.

In the event the appliance needs service or repair:

- First, call the Vita-Mix® Corporation 800-848-2649 or (440) 235-4840 for replacement parts or up-to-date shipping instructions. Appliance must be shipped insured in the original or sufficient packaging.
- Pay freight one way to Vita-Mix Corporation.
- Pay costs for special return shipping requests.
- In case of shipping damage, notify the shipper or carrier immediately.
- Proof of purchase date, if not registered with Vita-Mix.

4. Obligations of Vita-Mix Corporation.

If the terms and conditions of paragraphs 1, 2, and 3 above are satisfied:

- Vita-Mix Corporation will either repair or replace the product, at its discretion and expense, within a 30-day period of receipt of the product.
- In lieu of repair or replacement of products determined to be defective, Vita-Mix may elect to refund the purchase price if no replacement product is available and if timely repair cannot be made.
- Vita-Mix Corporation will pay ordinary freight costs for return of product to you.

PLEASE NOTE:

Within the U.S. and Canada, warranty is honored directly through the Vita-Mix Corporation. Do not return the appliance to the dealer. Call 800-848-2649 or (440) 235-4840 for a return authorization number before sending a machine for repair.

Outside the U.S. and Canada, contact your dealer for warranty information.

If a machine was bought within the U.S. or Canada, but is currently outside the U.S. and Canada, this warranty does not apply. Call (440) 235-4840 or e-mail Vita-Mix at household@vitamix.com for more details.

Vita-Mix is not responsible for any shipping costs, taxes, or long distance phone charges involving warranty claims from outside the U.S. or Canada.