

Vitamix 1002

Vitamix 1002 Vita-Prep Blender Instruction Manual

Model: 1002

INTRODUCTION

This manual provides essential instructions for the safe and efficient operation, maintenance, and care of your Vitamix 1002 Vita-Prep 64 Oz Blender. Please read all instructions thoroughly before using the appliance. Retain this manual for future reference.



Image: The Vitamix 1002 Vita-Prep Blender, featuring its black base and clear 64 oz container.

IMPORTANT SAFETY INFORMATION

WARNING: This product contains a chemical known to the State of California to cause birth defects or other reproductive harm.

- Always ensure the blender is unplugged before cleaning or assembling/disassembling parts.
- Do not immerse the motor base in water or other liquids.
- Keep hands and utensils out of the container while blending to reduce the risk of severe injury to persons or damage to the blender.
- Never operate the blender with a damaged cord or plug, or after the appliance malfunctions or has been

dropped or damaged in any manner.

- Ensure the lid is securely in place before operating the blender.
- Use only Vitamix-approved accessories and parts.

SETUP AND ASSEMBLY

1. Unpacking

- Carefully remove all components from the packaging.
- Verify that all listed components are present: motor base, 64 oz container with blade assembly, lid, and accelerator tool.
- Retain packaging for future storage or shipping.

2. Initial Cleaning

- Before first use, wash the container, lid, and accelerator tool in warm, soapy water. Rinse thoroughly and dry.
- Wipe the motor base with a damp cloth. Do not immerse the motor base in water.

3. Assembly

1. Place the motor base on a stable, dry, and level surface.
2. Ensure the container is clean and dry.
3. Place the container onto the motor base, aligning it properly. The container should sit securely without wobbling.
4. Add ingredients to the container.
5. Secure the lid onto the container. Ensure the lid plug is also in place.



Image: Front view of the Vitamix 1002 Vita-Prep Blender, showing the control panel and container.

OPERATING YOUR VITAMIX VITA-PREP BLENDER

The Vitamix Vita-Prep offers versatile blending capabilities for a wide range of recipes, from smoothies and soups to dips and salsas.

Controls Overview

- **ON/OFF Switch:** Powers the unit on or off.
- **Variable Speed Dial (1-10):** Allows precise control over blending speed.
- **HIGH Switch:** Engages maximum speed instantly, bypassing the variable speed dial.

Basic Blending Steps

1. Ensure the blender is plugged into a 120V, 50/60 Hz, 11.5 Amp electrical outlet.
2. Place prepared ingredients into the container. Do not overfill.
3. Secure the lid and lid plug.
4. Turn the ON/OFF switch to the 'ON' position.
5. **For Variable Speed Blending:** Start with the variable speed dial set to '1'. Slowly increase the speed as needed by rotating the dial towards '10'.
6. **For High-Speed Blending:** Flip the HIGH switch to engage full power. This is ideal for quickly processing tough ingredients or achieving very smooth textures.
7. Use the accelerator tool (tamper) through the lid plug opening to push ingredients towards the blades if they become stuck, but only when the machine is running and the lid is securely in place.
8. Once desired consistency is achieved, turn the ON/OFF switch to 'OFF'.

Container Usage

The Vitamix 1002 Vita-Prep comes with a 64 oz container, suitable for larger batches. Smaller containers may be purchased separately for individual servings or smaller preparations.



Image: The Vitamix Vita-Prep Blender in a kitchen environment, demonstrating its use for food preparation.

CARE AND MAINTENANCE

Cleaning the Container

1. After each use, rinse the container thoroughly.
2. For a quick clean, fill the container halfway with warm water and add a drop of dish soap. Secure the lid.
3. Run the blender on high speed for 30-60 seconds.
4. Rinse the container again with clean water.
5. For deeper cleaning, the container, lid, and lid plug are dishwasher safe.

Cleaning the Motor Base

- Unplug the blender before cleaning the motor base.
- Wipe the motor base with a damp cloth. For stubborn spots, use a mild, non-abrasive cleaner.
- Do not immerse the motor base in water or spray it with water.

Storage

Store the blender in a clean, dry place. Ensure the container is dry before storing it on the motor base to prevent moisture buildup.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Blender does not turn on.	Not plugged in; power switch off; circuit breaker tripped.	Ensure the unit is securely plugged in. Check the ON/OFF switch. Reset the circuit breaker if necessary.
Ingredients are not blending smoothly.	Too little liquid; ingredients too large; air pocket around blades.	Add more liquid. Cut ingredients into smaller pieces. Use the accelerator tool to push ingredients towards the blades. Increase speed.
Loud noise or burning smell.	Overloaded motor; foreign object in container.	Turn off and unplug the unit immediately. Remove some ingredients if overloaded. Check for foreign objects. If the smell persists, contact customer support.

PRODUCT SPECIFICATIONS

- **Model Number:** 1002
- **Material:** Polycarbonate (Container)
- **Color:** Black (Base)
- **Capacity:** 64 Fluid Ounces
- **Motor:** 2 HP
- **Electrical:** 120 V, 50/60 Hz, 11.5 Amp
- **Control Type:** Variable Speed (10 speeds)
- **Dimensions (Product):** 8.74"D x 7.52"W x 20"H
- **Item Weight:** 13 pounds
- **Blade Material:** Stainless Steel
- **Certifications:** NSF, CE, CUL, RoHS listed

WARRANTY INFORMATION

The Vitamix 1002 Vita-Prep Blender comes with a limited warranty:

- **Motor Base Parts:** 3-year limited warranty.
- **Full Unit (Parts and Labor):** 1-year limited warranty.

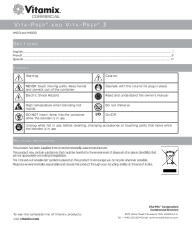


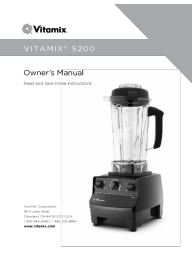
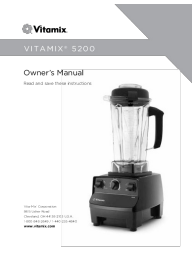
For detailed warranty terms and conditions, please refer to the warranty card included with your product or visit the official Vitamix website.

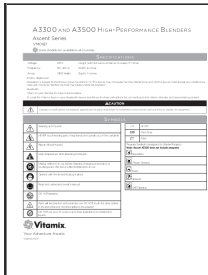
CUSTOMER SUPPORT

Should you have any questions, require assistance, or need to report an issue with your Vitamix 1002 Vita-Prep Blender, please contact Vitamix customer support.

Contact information can typically be found on the official Vitamix website or on the product packaging. When contacting support, please have your model number (1002) and purchase date available.

Related Documents - 1002

	<p>Vitamix Vita-Prep & Vita-Prep 3 Commercial Blender User Manual & Guide</p> <p>Comprehensive user manual and operating guide for the Vitamix Vita-Prep and Vita-Prep 3 commercial blenders (models VM0101, VM0101D). Includes safety instructions, features, operation, cleaning, troubleshooting, and warranty information.</p>
	<p>Vitamix Commercial Blenders: Product Catalog and Specifications</p> <p>Comprehensive catalog of Vitamix commercial blenders, including models like Vitamix XL, Vita-Prep 3, The Quiet One, and their features, specifications, and parts. Discover premium blending solutions for professional kitchens and bars.</p>
	<p>Vitamix 5200 Owner's Manual: Operation, Care, and Warranty Guide</p> <p>Comprehensive owner's manual for the Vitamix 5200 blender, covering setup, operation, safety precautions, cleaning, troubleshooting, and warranty information. Learn how to use your Vitamix blender effectively.</p>
	<p>Vitamix 5200 Blender Owner's Manual: Operation, Safety, and Care Guide</p> <p>This comprehensive owner's manual for the Vitamix 5200 blender provides essential information on safe operation, detailed instructions for use with both wet and dry containers, care and cleaning procedures, troubleshooting tips, and warranty details. Learn how to maximize your Vitamix experience for healthy eating.</p>
	<p>Vitamix 5200 Owner's Manual: Operation, Care, and Warranty</p> <p>Comprehensive owner's manual for the Vitamix 5200 blender, covering setup, operation, safety instructions, parts, cleaning, troubleshooting, and warranty information.</p>



[Vitamix Ascent Series A3300 & A3500 High-Performance Blenders User Manual](#)

Comprehensive user manual for Vitamix Ascent Series A3300 and A3500 high-performance blenders, covering features, operation, care, cleaning, and warranty information.