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Vitamix 5200

Vitamix 5200 Professional Grade Blender User Manual

Model: 001372

Brand: Vitamix

1. INTRODUCTION

The Vitamix 5200 Professional Grade Blender is a versatile kitchen appliance designed for a wide range of food preparation tasks. Known for its durability and powerful performance, this blender is engineered to deliver consistent, high-quality results for both home and professional use.

This appliance is built to last, featuring robust construction and components designed for long-term reliability. Its self-cleaning function simplifies maintenance, making it a convenient addition to any kitchen.

The Vitamix 5200 excels at creating various textures, from perfectly smooth purees for smoothies and non-dairy milks to chunky salsas and hot soups. Its focused power system ensures efficient blending of even the toughest ingredients.

Manufactured in Cleveland, Ohio, USA, the Vitamix 5200 is a testament to quality engineering.

2. PRODUCT COMPONENTS AND FEATURES

The Vitamix 5200 blender comes with the following key components:

- Motor Base
- Classic 64-ounce Container
- Tamper
- Getting Started Guide





Figure 2.1: Vitamix 5200 Professional Grade Blender. This image shows the complete blender unit with its motor base and the 64-ounce container filled with various ingredients, highlighting its readiness for use.

Key Features:

- **Variable Speed Control:** Easily adjust speed to achieve a variety of textures. The dial can be rotated at any point during the blend, providing complete control over the blending process.
- **Large Batches:** The 64-ounce container's size and shape are optimized for blending medium to large quantities of ingredients.
- **Hot Soup Functionality:** The blades generate friction heat, capable of bringing cold ingredients to steaming hot in approximately six minutes.
- **Hardened Stainless-Steel Blades:** Aircraft-grade stainless steel blades are designed for durability and consistent performance with tough ingredients.
- **Self-Cleaning:** The container can be cleaned by blending warm water and a drop of dish soap for 30 to 60 seconds, requiring no disassembly.
- **Pulse Feature:** Allows for precise control over texture, ideal for chunky salsas or thick soups.



Figure 2.2: Internal Components. This diagram illustrates the Metal Drive System, Hardened Stainless-Steel Blades, and Cool-Running Motor, which contribute to the blender's robust performance.



Figure 2.3: Control Panel. This image highlights the Pulse feature and the Variable Speed Control dial, allowing users to precisely manage blending textures.

3. SETUP

Before first use, ensure all packaging materials are removed from the blender and its components. Wash the container, lid, and tamper with warm, soapy water, then rinse thoroughly and dry.

Assembly:

1. Place the motor base on a clean, dry, and stable surface.
2. Ensure the 64-ounce container is securely seated on the motor base.

3. Place the lid firmly on the container. The lid plug can be removed to insert the tamper during blending.

The blender's dimensions are approximately 8.75"D x 7.25"W x 20.5"H. Consider this when choosing a location for your appliance.

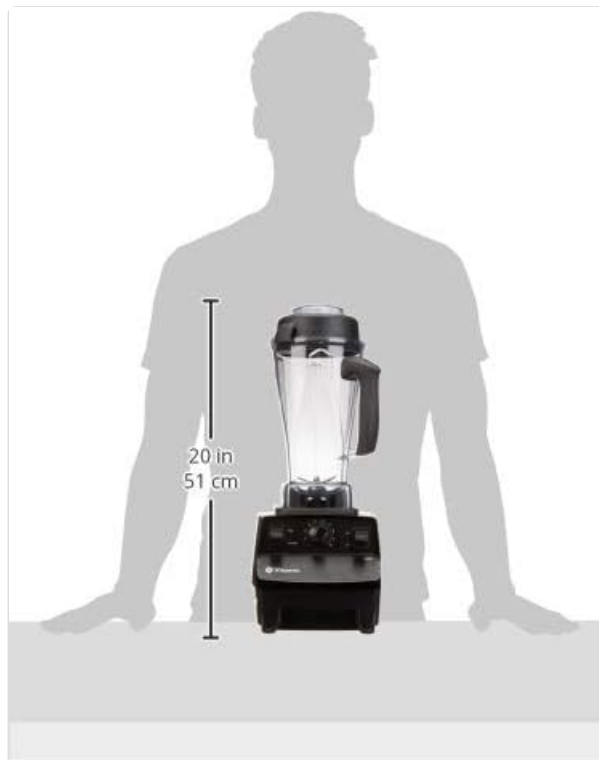


Figure 3.1: Blender Dimensions. This image provides a visual reference for the blender's height, which is approximately 20 inches (51 cm).

4. OPERATING INSTRUCTIONS

The Vitamix 5200 offers intuitive controls for various blending needs.

Basic Operation:

1. Add ingredients to the 64-ounce container. Ensure the lid is securely in place.
2. Select your desired speed using the Variable Speed Control dial (1-10). For most blending tasks, start at a lower speed and gradually increase.
3. For maximum speed and efficiency, use the High setting.
4. For thicker mixtures or to create specific textures, use the tamper through the lid plug opening to push ingredients towards the blades.
5. When finished, turn the blender off and carefully remove the container.

Applications:

- **Smoothies & Juices:** Achieve perfectly smooth beverages with ease.
- **Hot Soups:** Blend ingredients from cold to steaming hot in about six minutes due to blade friction heating.
- **Flours & Dough:** Process whole grains into flour or prepare dough mixtures.
- **Nut Butters:** Create creamy nut butters from various nuts.
- **Frozen Desserts:** Prepare delicious frozen treats like sorbets and ice creams.
- **Batters, Dressings & Sauces:** Effortlessly mix and emulsify ingredients for various recipes.



Figure 4.1: Versatile Applications. This image illustrates the diverse capabilities of the Vitamix 5200, including heating, chopping, grinding, blending, and emulsifying various food items.



Figure 4.2: Culinary Creations. Examples of dishes that can be prepared using the Vitamix 5200, such as hot soups, baby food, frozen desserts, and nut butters.



Figure 4.3: Blending Smoothies. The Vitamix 5200 is shown with two glasses of freshly blended smoothie, demonstrating its primary use for beverages.



Figure 4.4: Strawberry Smoothie Preparation. This image features the Vitamix 5200 alongside two glasses of pink strawberry smoothie, emphasizing its capability for fruit-based blends.

5. MAINTENANCE

Cleaning:

The Vitamix 5200 features a convenient self-cleaning function:

1. After use, rinse the container.
2. Add warm water and a drop of dish soap to the container.
3. Secure the lid and run the blender on high speed for 30 to 60 seconds.
4. Rinse the container thoroughly. No disassembly is required for routine cleaning.

For external cleaning, wipe the motor base with a damp cloth. Do not immerse the motor base in water.



64-Ounce Container

The size and shape of the self-cleaning 64-ounce container is ideal for blending medium to large batches.

Figure 5.1: Easy to Clean. This image demonstrates the self-cleaning feature of the Vitamix blender, where soapy water is blended to clean the container without disassembly.



BUILT TO LAST

We've designed every detail of our laser-cut, hardened stainless-steel blades to handle the toughest ingredients, giving you great-tasting blends for years to come.

Figure 5.2: Durable Blades. A close-up view of the laser-cut, hardened stainless-steel blades, designed for long-lasting performance with tough ingredients.

6. TROUBLESHOOTING

If you encounter issues with your Vitamix 5200, refer to the following common troubleshooting tips:

- **Overheating:** All Vitamix blenders include thermal sensors designed to shut the unit off when overheating. If this occurs, turn the power off and allow the blender to cool down or reset for up to 45 minutes.
- **Performance Issues:**
 - Always check your speed: Vitamix blenders perform best on High speed to pulverize food and process thick mixtures.
 - Check the quantity and density of your blend.
 - Follow the recommended order of ingredients.
 - Use the Tamper to push ingredients towards the blades for optimal blending.
- **General Assistance:** When in doubt, refer to your owner's manual for additional tips or visit the official Vitamix website for technique videos and support.

7. SPECIFICATIONS

Attribute	Detail
Brand	Vitamix
Model Number	001372
Color	Black
Special Feature	Radial Cooling Fan, Thermal Protection System
Capacity	64 Fluid Ounces
Product Dimensions	8.75"D x 7.25"W x 20.5"H
Included Components	Motor Base, Classic 64-ounce Container, Tamper, Getting Started Guide
Style	Blender
Recommended Uses	Blending
Power Source	Corded Electric
Number of Speeds	10
Voltage	120 Volts
Material Type Free	BPA Free
Blade Material	Stainless Steel
UPC	703113013720
Manufacturer	Vita-Mix Corporation

Item Weight	10.56 pounds
Date First Available	July 3, 2012

8. WARRANTY AND SUPPORT

Warranty Information:

The Vitamix 5200 Professional Grade Blender comes with a **7-Year Full Warranty**. This warranty covers parts, labor, and return shipping both ways, ensuring peace of mind for years of use.

Additional Support:

For further details, comprehensive instructions, or technical assistance, please refer to the official User Manual PDF or visit the Vitamix website:

- [Download Official User Manual \(PDF\)](#)
 - [Visit the Vitamix Store on Amazon](#)
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