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Vitamix 001957-3579

Vitamix Professional Series 750 Blender Instruction Manual

Model: 001957-3579

INTRODUCTION

This manual provides essential instructions for the safe and efficient operation, maintenance, and care of your Vitamix Professional Series 750 Blender. Please read all instructions before using your appliance.



The Vitamix Professional Series 750 Blender, ready for blending with various fruits and vegetables in its 64 oz container.

Important Safety Information

Always follow basic safety precautions when using electrical appliances to reduce the risk of fire, electric shock, and/or injury to persons. This includes:

- Read all instructions.
- Do not immerse the motor base in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use, before assembling or disassembling parts, and before cleaning.
- Avoid contact with moving parts.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or is dropped or damaged in any manner.
- The use of attachments not recommended or sold by the manufacturer may cause fire, electric shock, or injury.

- Do not use outdoors.
- Do not let cord hang over edge of table or counter.
- Keep hands and utensils out of container while blending to prevent the possibility of severe injury to persons or damage to the blender. A tamper may be used but only when the main lid is in place through the lid plug opening.
- Blades are sharp. Handle with care.

Components

Your Vitamix Professional Series 750 Blender includes the following components:

- Motor Base
- Low-Profile 64-ounce Container with Hardened Stainless-Steel Blades
- Lid and Lid Plug
- Low-Profile Tamper
- Cookbook and Getting Started Guide (physical copies may be included)



An exploded view highlighting the Metal Drive System, Hardened Stainless-Steel Blades, and Cool-Running Motor of the Vitamix Professional Series 750 Blender.

Setup

1. Unpacking and Initial Inspection

Carefully remove all components from the packaging. Inspect the blender for any signs of damage. Ensure all listed components are present.

2. Placement

Place the motor base on a dry, level, and stable surface. Ensure there is adequate space around the blender for ventilation and operation. The low-profile 64-ounce container is designed to fit comfortably under most kitchen cabinets.





The Vitamix Professional Series 750 Blender with its empty 64 oz container, ready for initial setup.

3. Assembly

1. Place the container securely onto the motor base. The container should sit firmly without wobbling.
2. Place the lid onto the container, ensuring it is seated properly.
3. Insert the lid plug into the opening in the lid. The lid plug can be removed during blending to add ingredients or use the tamper.

4. Initial Cleaning

Before first use, clean the container, lid, and tamper. Refer to the "Cleaning and Maintenance" section for detailed instructions on the self-cleaning function.

Operating Instructions

Controls Overview



Detailed view of the control panel, showing the Pulse feature and the Programs & Variable Speed Control dial.

- **Start/Stop Switch:** Toggles the blender on and off.
- **Variable Speed Control Dial:** Adjusts blending speed from 1 (low) to 10 (high) for manual control.
- **Pulse Switch:** Provides short bursts of power at the selected speed setting. Useful for chopping ingredients or refining texture.
- **Pre-Programmed Settings:** Five automated settings for specific recipes:
  - Smoothie
  - Frozen Dessert
  - Hot Soup
  - Purée
  - Self-Cleaning

General Blending Instructions

1. Ensure the container is securely on the motor base and the lid is properly sealed with the lid plug inserted.
2. Add ingredients to the container. For best results, add liquids first, then soft ingredients, followed by hard ingredients, and finally ice or frozen items.
3. Select your desired speed using the Variable Speed Control dial or choose a pre-programmed setting.
4. Flip the Start/Stop switch to the "Start" position.
5. If using manual control, gradually increase speed to achieve desired consistency.
6. Use the tamper through the lid plug opening to push ingredients towards the blades if an air pocket forms or ingredients are too thick. Never use the tamper with the lid off.
7. When finished, flip the Start/Stop switch to the "Stop" position.

Using Pre-Programmed Settings

The Vitamix Professional Series 750 features five pre-programmed settings for convenience and consistent results:

1. Load ingredients into the container.
2. Turn the Variable Speed Control dial to the desired pre-programmed setting icon (Smoothie, Frozen Dessert, Hot Soup, Purée, or Self-Cleaning).
3. Flip the Start/Stop switch to the "Start" position. The machine will run through the program and shut off automatically.

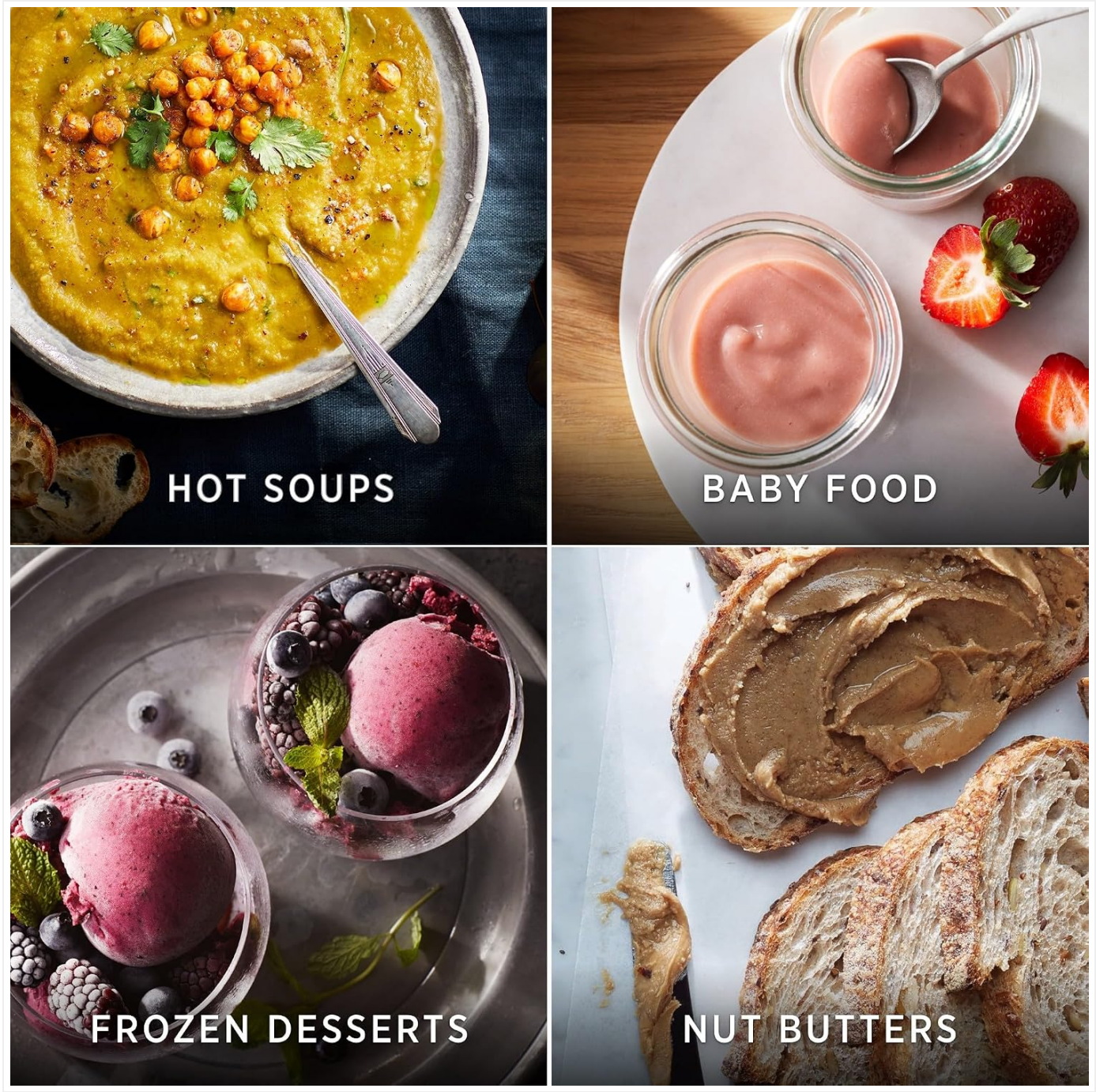
Applications

Your Vitamix blender is a versatile tool capable of preparing a wide range of recipes:



The Vitamix Professional Series 750 can perform multiple functions including heating, chopping, grinding, blending, and emulsifying.

- **Smoothies & Juices:** Blend fruits, vegetables, and liquids for smooth beverages.
- **Hot Soups:** The friction from the blades can heat ingredients to serving temperature in minutes.
- **Frozen Desserts:** Create ice cream, sorbet, and frozen yogurt from frozen fruits.
- **Nut Butters:** Process nuts into creamy or chunky nut butters.
- **Flours & Dough:** Grind whole grains into flour or mix dough.
- **Batters:** Prepare pancake, waffle, or cake batters.
- **Dressings & Sauces:** Emulsify ingredients for smooth dressings and sauces.
- **Non-Dairy Milks:** Make milks from nuts or grains.
- **Baby Food:** Purée cooked ingredients for homemade baby food.



Examples of culinary creations possible with the Vitamix Professional Series 750, including hot soups, baby food, frozen desserts, and nut butters.

Cleaning and Maintenance

Self-Cleaning Function

The Vitamix Professional Series 750 features a convenient self-cleaning program:

1. Fill the container halfway with warm water.
2. Add a drop of dish soap.
3. Secure the lid and lid plug.
4. Turn the Variable Speed Control dial to the "Self-Cleaning" icon.
5. Flip the Start/Stop switch to "Start". The machine will run for 30 to 60 seconds and then shut off.
6. Rinse the container thoroughly with clean water.



The Vitamix blender performing its self-cleaning cycle with warm water and dish soap.

Manual Cleaning

- **Container, Lid, and Tamper:** These parts are top-rack dishwasher safe. For hand washing, use warm, soapy water and a soft brush for hard-to-reach areas. Rinse thoroughly.
- **Motor Base:** Wipe the motor base clean with a damp cloth. Never immerse the motor base in water.



A top-down view of the Vitamix container, showing the hardened stainless-steel blades, which require careful handling during cleaning.

Troubleshooting

If your Vitamix blender is not operating as expected, please refer to the following common issues and solutions:

Problem	Possible Cause	Solution
Blender does not turn on.	Not plugged in; power switch off; container not seated correctly.	Ensure the blender is plugged into a working outlet. Check the Start/Stop switch. Verify the container is properly seated on the motor base.
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 tamper to push ingredients towards the blades. Increase speed.
Motor smells or overheats.	Overloading; prolonged blending of thick mixtures.	Reduce the amount of ingredients. Add more liquid. Allow the motor to cool down for 20-45 minutes. The blender has an automatic overload protection system.
Loud noise during operation.	Container not seated properly; foreign object in container.	Ensure the container is securely placed. Turn off and unplug the blender, then check for any foreign objects.

If the problem persists after attempting these solutions, please contact Vitamix Customer Support.

Specifications

Brand	Vitamix
Model Number	001957-3579
Color	Black
Capacity	64 fluid ounces (Low-Profile Container)
Dimensions (D x W x H)	8.5"D x 8.5"W x 17.5"H
Weight	12.5 pounds
Power Source	AC
Wattage	1500 watts
Voltage	120 volts
Number of Speeds	10 (Variable Speed Control)
Control Type	Manual with 5 Pre-set Options
Container Material	BPA-free Eastman Tritan® copolyester
Blade Material	Hardened Stainless Steel

Included Components	Motor Base, Low-Profile 64 oz. Container, Tamper, Cookbook
UPC	703113019579, 798837985095



The Vitamix Professional Series 750 Blender with its approximate dimensions: 8.5"D x 8.5"W x 17.5"H.

Warranty Information

Your Vitamix Professional Series 750 Blender is covered by a comprehensive**7-year full warranty**. This warranty covers parts, labor, and return shipping both ways, ensuring peace of mind for your investment.
For detailed terms and conditions, please refer to the warranty documentation included with your product or visit the official Vitamix website.

Customer Support

For further assistance, product registration, or to purchase accessories, please contact Vitamix Customer Support or visit their official website:

- **Vitamix Official Website:** www.vitamix.com
- Refer to your product packaging or included documentation for specific contact numbers or email addresses.

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