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Vitamix 62826

Vitamix Vita-Prep 3 Blender (Model 62826) Instruction Manual

INTRODUCTION

The Vitamix Vita-Prep 3 Blender, Model 62826, is a robust and versatile appliance designed for demanding commercial kitchen environments. Featuring a powerful 3 HP motor, it efficiently chops, grinds, and purees a wide range of ingredients, including ice. The manually-operated variable speed control allows for precise adjustments to achieve desired consistency and texture for various recipes, from smoothies and soups to sauces and purees. Its compact design ensures it fits well in busy spaces without compromising performance.

Key features include a 3 HP motor, variable speed control, a start/stop switch that automatically returns to neutral, an accelerator tool (tamper), a BPA-free clear plastic 64-ounce container, and a wet blade assembly.



This image shows the Vitamix Vita-Prep 3 Blender, Model 62826, featuring its robust red and black motor base and a clear 64-ounce container. The control panel with the variable speed knob and start/stop switches is visible on the front.

SETUP

1. **Unpacking:** Carefully remove all components from the packaging. Retain packaging for future transport or storage.
2. **Placement:** Place the blender motor base on a stable, dry, and level surface. Ensure adequate ventilation around the motor base to prevent overheating.
3. **Initial Cleaning:** Before first use, wash the container, lid, and tamper with warm, soapy water. Rinse thoroughly and dry completely.
4. **Assembly:** Place the clean container securely onto the motor base. Ensure the lid is properly seated on the

container before operation.

OPERATING INSTRUCTIONS

The Vitamix Vita-Prep 3 Blender is equipped with intuitive controls for precise blending.

Controls Overview:

- **Variable Speed Control Knob:** This knob allows you to adjust the blending speed from 1 (low) to 10 (high).
- **Start/Stop Switch:** This switch initiates and halts blending. It is designed to automatically return to the neutral (off) position when released.
- **Accelerator Tool (Tamper):** Used to push ingredients towards the blades for thicker mixtures.

Blending Process:

1. **Load Ingredients:** Always add liquids first, then soft ingredients, followed by hard ingredients, and finally ice. Do not overfill the container beyond the maximum fill line.
2. **Secure Lid:** Ensure the lid and lid plug are securely in place on the container.
3. **Set Speed:** Start with the variable speed control knob set to a lower number (e.g., 1 or 2).
4. **Start Blending:** Flip the start/stop switch to the 'ON' position.
5. **Adjust Speed:** Gradually increase the speed by rotating the knob clockwise to achieve the desired consistency. For maximum power, turn the knob to '10'.
6. **Use Tamper (if needed):** For very thick or frozen mixtures, use the accelerator tool (tamper) through the lid opening to push ingredients towards the blades. Never use the tamper if the lid is not securely in place.
7. **Stop Blending:** Once desired consistency is reached, flip the start/stop switch to the 'OFF' position.

MAINTENANCE AND CLEANING

Regular cleaning and maintenance will ensure the longevity and optimal performance of your Vitamix Vita-Prep 3 Blender.

Cleaning the Container:

- **Quick Cleaning:** For a quick clean, fill the container halfway with warm water and add a drop of dish soap. Secure the lid and run the blender on high speed for 30-60 seconds. Rinse thoroughly.
- **Deep Cleaning:** For a more thorough clean, disassemble the container, lid, and tamper. Wash all parts with warm, soapy water. Use a brush for hard-to-reach areas around the blades. Rinse thoroughly and allow to air dry.

Cleaning the Motor Base:

- Wipe the motor base with a damp cloth. Do not immerse the motor base in water or spray it with liquids.
- Ensure the motor base is unplugged before cleaning.

Blade Care:

- The wet blade assembly is designed for durability. Avoid using harsh abrasive cleaners or scouring pads on the blades or container.

TROUBLESHOOTING

If you encounter issues with your Vitamix Vita-Prep 3 Blender, refer to the following common troubleshooting steps:

Blender Not Starting:

- Ensure the power cord is securely plugged into a functional electrical outlet.
- Check that the start/stop switch is in the 'ON' position.
- Verify that the container is correctly seated on the motor base.

Motor Overheating:

- If the motor stops or slows down significantly, it may be due to overheating.
- Turn off the blender and unplug it.
- Remove the container and allow the motor base to cool for 20-45 minutes.
- When restarting, reduce the load or add more liquid to the mixture.

Ingredients Not Blending Properly:

- Use the accelerator tool (tamper) to push ingredients towards the blades, especially for thick mixtures.
- Add more liquid if the mixture is too thick to circulate freely.
- Ensure ingredients are cut into appropriate sizes for blending.

SPECIFICATIONS

Feature	Detail
Brand	Vitamix
Model Number	62826
Color	Red
Capacity	64 Fluid Ounces
Product Dimensions	9"D x 8"W x 20"H
Included Components	Blender, Lid, Tamper
Style	Commercial
Recommended Uses	Blending
Power Source	Corded Electric
Number of Speeds	10
Voltage	120 Volts
Controls Type	Knob and switches (Manual)
Material Type Free	BPA Free
Blade Material	Stainless Steel

Feature	Detail
Item Weight	13.9 pounds
Date First Available	March 25, 2017
GTIN/UPC	703113586279, 653836841622, 703113628269

WARRANTY AND SUPPORT

The Vitamix Vita-Prep 3 Blender comes with a Limited Warranty. For detailed information regarding the terms and conditions of your warranty, please refer to the warranty documentation included with your product or visit the official Vitamix website.

For technical assistance, spare parts, or customer service inquiries, please contact Vitamix customer support directly. Contact information can typically be found on the Vitamix website or in your product's packaging.