

Vitamix 62827

Vitamix 62827 Vita-Prep Commercial Food Blender

Instruction Manual

1. INTRODUCTION

This manual provides essential instructions for the safe and efficient operation, maintenance, and care of your Vitamix 62827 Vita-Prep Commercial Food Blender. Please read all instructions thoroughly before initial use to ensure proper function and to prevent injury or damage.

The Vitamix Vita-Prep blender is designed as a versatile commercial food preparation tool, capable of chopping, pureeing, and grinding various ingredients. Its precise speed controls allow for a wide range of textures, from smooth liquids to thicker mixtures.

2. IMPORTANT SAFETY INFORMATION

WARNING: To reduce the risk of injury, always follow basic safety precautions, including the following:

- Read all instructions before operating the blender.
- Do not touch moving parts. Keep hands and utensils out of the container while blending to prevent severe personal injury and/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.
- Always operate the blender on a stable, level surface.
- Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
- The start/stop switch automatically returns to the neutral position when released, but always ensure the switch is in the 'OFF' position before plugging in or unplugging the unit.

3. PRODUCT OVERVIEW

The Vitamix 62827 Vita-Prep blender consists of a motor base, a container with a wet blade assembly, a lid, and a tamper.

3.1 Components

- **Motor Base:** Houses the 2.3 HP motor and control panel.
- **Container:** BPA-free, clear plastic container (typically 48 oz capacity, compatible with 32 oz and 64 oz containers).

Features measurement markings.

- **Wet Blade Assembly:** Integrated into the container for efficient blending of wet ingredients.
- **Lid:** Securely fits onto the container to prevent spills during operation.
- **Tamper (Accelerator Tool):** Used to push ingredients towards the blades for faster and smoother processing, especially with thick mixtures.

3.2 Control Panel

The control panel on the motor base features a start/stop switch and a variable speed dial.

- **Start/Stop Switch:** Initiates and halts blending. This switch automatically returns to the neutral position when released.
- **Variable Speed Dial:** Allows for precise control over blending speed, with settings from 1 to 10.



Figure 1: Vitamix 62827 Vita-Prep Commercial Food Blender. This image displays the complete blender unit, including the black motor base with control dials, the clear BPA-free container with measurement markings, and the lid with a removable plug for the tamper.

4. SETUP

1. **Unpacking:** Carefully remove all components from the packaging. Retain packaging for future storage or shipping.
2. **Placement:** Place the motor base on a dry, stable, and level surface. Ensure adequate ventilation around the unit.
3. **Cleaning:** Before first use, wash the container, lid, and tamper with warm, soapy water. Rinse thoroughly and dry.
4. **Assembly:**
 - Ensure the wet blade assembly is securely attached to the container.
 - Place the container onto the motor base, ensuring it is seated correctly.

- Secure the lid onto the container.

5. **Power Connection:** Ensure the start/stop switch is in the 'OFF' position. Plug the power cord into a grounded electrical outlet (120 Volts).

5. OPERATING INSTRUCTIONS

1. **Add Ingredients:** Place ingredients into the container. Do not overfill beyond the maximum fill line.
2. **Secure Lid:** Place the lid firmly on the container. Ensure the lid plug is in place if not using the tamper.
3. **Select Speed:** Turn the variable speed dial to the desired setting (1-10). Start with a lower speed for thicker mixtures or to incorporate ingredients, then gradually increase.
4. **Start Blending:** Flip the start/stop switch to the 'ON' position. The blender will begin operation.
5. **Using the Tamper:** If ingredients are not circulating, remove the lid plug and insert the tamper through the opening. Use the tamper to push ingredients towards the blades. **WARNING:** Never use any other utensil than the provided tamper.
6. **Stop Blending:** Flip the start/stop switch to the 'OFF' position. The blender will cease operation.
7. **Remove Container:** Once blending is complete, remove the container from the motor base.

Recommended Uses: The Vita-Prep is suitable for blending, pureeing, chopping, and grinding. Adjust speed and blending time according to desired consistency.

6. CLEANING AND MAINTENANCE

Regular cleaning and maintenance will ensure the longevity and optimal performance of your Vitamix blender.

6.1 Daily Cleaning

1. **Self-Cleaning (for container):**
 - Fill the container halfway with warm water and add a few drops of dish soap.
 - Secure the lid.
 - Start the blender on low speed, then gradually increase to high speed for 30-60 seconds.
 - Rinse the container thoroughly.
2. **Lid and Tamper:** Wash with warm, soapy water, rinse, and dry.
3. **Motor Base:** Wipe the motor base with a damp cloth. **Do not immerse the motor base in water.**

6.2 Long-Term Storage

Ensure all parts are clean and completely dry before storing. Store the blender in a cool, dry place.

7. TROUBLESHOOTING

Problem	Possible Cause	Solution
Blender does not start.	Not plugged in; power switch off; circuit breaker tripped.	Ensure unit is plugged in; check power switch position; reset circuit breaker.
Ingredients not blending smoothly.	Too little liquid; ingredients too large; speed too low.	Add more liquid; cut ingredients into smaller pieces; increase speed or use tamper.

Problem	Possible Cause	Solution
Motor overheats.	Overloaded container; prolonged blending of thick mixtures.	Reduce load; allow motor to cool down (unit may have thermal protection).
Loud noise during operation.	Container not seated properly; foreign object in container.	Ensure container is correctly placed; check for and remove any foreign objects.

If troubleshooting steps do not resolve the issue, please refer to the Warranty and Support section.

8. SPECIFICATIONS

- **Brand:** Vitamix
- **Model:** 62827
- **Color:** Black
- **Special Feature:** Manual controls
- **Capacity:** 48 Fluid Ounces (compatible with 32 oz and 64 oz containers)
- **Product Dimensions:** 8.74"D x 7.52"W x 20"H
- **Included Components:** Blender (Motor Base, Container with Wet Blade Assembly, Lid, Tamper)
- **Style:** Countertop Blender
- **Recommended Uses:** Blending, Pureeing, Chopping, Grinding
- **Power Source:** Corded Electric
- **Number of Speeds:** 10
- **Voltage:** 120 Volts
- **Material Type Free:** BPA Free
- **Blade Material:** Stainless Steel
- **Container Material:** Plastic
- **Item Weight:** 13 pounds
- **Manufacturer:** Vitamix
- **UPC:** 703113628276


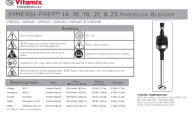
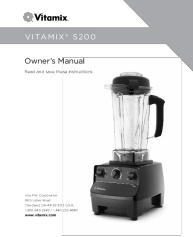
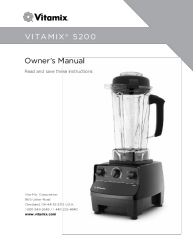

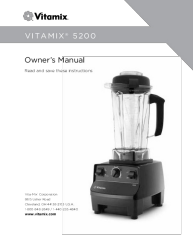
9. WARRANTY AND SUPPORT

The Vitamix 62827 Vita-Prep Commercial Food Blender comes with a**Limited Warranty**. For specific details regarding warranty coverage, duration, and terms, please refer to the warranty card included with your product or visit the official Vitamix website.

For technical assistance, replacement parts, or further inquiries, please contact Vitamix Customer Support. Contact information can typically be found on the manufacturer's website or on your product registration materials.



Related Documents - 62827

	<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 IMMERSI-PREP Immersion Blender User Manual</p> <p>Comprehensive user manual for the Vitamix IMMERSI-PREP immersion blender series (models 14, 16, 18, 21, 23), covering safety precautions, parts, operation, cleaning, troubleshooting, and warranty information.</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 Blender Owner's Manual: Operation, Care, and Warranty</p> <p>Comprehensive owner's manual for the Vitamix 5200 blender, covering operation, safety precautions, parts, cleaning, troubleshooting, and warranty information.</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>