



TURBOBLEND® TWO SPEED

## Owner's Manual

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Read and save these instructions

VM0102



Vita-Mix® Corporation  
8615 Usher Road  
Cleveland, Ohio 44138-2103 U.S.A.  
1.800.848.2649 / 1.440.235.4840

**vitamix.com**

# CONTENTS

Contents .....	2
Let's Get Started .....	3
Symbols .....	3
Important Safeguards .....	4
Parts and Features .....	6
Control Panel .....	8
About the Blades .....	9
Tamper .....	10
How to Use the Tamper .....	11
Operating Instructions .....	12
Troubleshooting .....	13
Care and Cleaning .....	14
Product Registration .....	16
Warranty .....	17
Notes .....	19
Specifications .....	20

# LET'S GET STARTED

## ***Congratulations!***

You are about to see how quick, easy and delicious healthy eating can be!

### ***Before first use:***

1. Please read all the safety information, warnings and instructional material.
2. Set your Vitamix blender on a dry, level surface.
3. If present, carefully remove the cable tie on the power cord.
4. Look at the control panel on the blender. Make sure that the On/Off Switch on the control panel is set to Off. If necessary, move the switch to the Off position *before* plugging in the blender.
5. Plug the blender into a grounded electrical outlet.
6. Follow the cleaning instructions on page 14 to prepare your blender for use.

## SYMBOLS



**Warning**



**Never touch moving parts. Keep hands and utensils out of container.**



**Electrical shock hazard**



**Operate with lid and lid plug in place**



**High temperature when blending hot liquids.**



**Read and understand owner's manual**



**Do not insert items into container while blender is in use**



**Do not immerse**



**Unplug while not in use, before cleaning, changing accessories or approaching parts that move in use**

# IMPORTANT SAFEGUARDS



**WARNING:** To avoid the risk of serious injury when using your Vitamix® blender, basic safety precautions should be followed, including the following.

## **READ ALL INSTRUCTIONS, SAFEGUARDS, AND WARNINGS BEFORE OPERATING BLENDER.**

1. Read all instructions.
2. Do not use the blender for other than intended use.
3. Not intended for use by or near children or persons with reduced physical, sensory, or mental capabilities or lack of experience and knowledge. Close supervision is necessary when any appliance is used by or near children or incapacitated persons.
4. To protect against the risk of electrical shock, do not put the blender base in water or other liquid.
5. Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
6. Avoid contacting moving parts.
7. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or is dropped or damaged in any manner. Call Vitamix Customer Service at 1.800.848.2649 or 1.440.235.4840 at once for examination, repair, replacement, or electrical or mechanical adjustment. If purchased outside the U.S.A. or Canada, contact your local Vitamix dealer.
8. Alteration or modification of any part of the blender base or container, including the use of any part or parts that are not genuine authorized Vitamix parts, may cause fire, electric shock, or injury.
9. The use of attachments, including canning jars, not recommended by the manufacturer may cause a risk of injury to persons. The use of attachments not expressly authorized or sold by Vitamix may cause fire, electric shock, or injury.
10. Do not use outdoors.
11. Do not let cord hang over edge of table or counter. Do not place on or near a hot gas or electric burner or in a heated oven.
12. Always check that the blender is OFF before plugging cord into wall outlet. To disconnect, turn OFF the blender, then remove plug from wall outlet.
13. Do not leave foreign objects, such as spoons, forks, knives or the lid plug, in the container as this will damage the blades and other components when starting the blender and may cause injury.
14. Never attempt to operate with damaged blades.
15. Blades are sharp. Handle carefully.
16. Keep hands and utensils out of container while blending to reduce the risk of severe injury to persons or damage to the blender. A rubber scraper or spatula may be used, but only when the blender is not running.
17. The tamper provided must be used only when the main part of the lid is in place.
18. To reduce the risk of injury, never place a blade assembly on the motor base unless assembled to the Vitamix container.

# IMPORTANT SAFEGUARDS

19. Always operate blender with lid and lid plug firmly in place. The lid plug should be removed only when adding ingredients and when using the tamper.
20. When blending hot liquids or ingredients, use caution; spray or escaping steam may cause burns.
21. Do not fill container to the maximum capacity. Always begin processing on the lowest speed setting. Keep hands and other exposed skin away from the lid opening to prevent possible burns.
22. When making nut butters or oil-based foods, do not process for more than one minute after the mixture starts to circulate in the container. Processing for longer periods can cause dangerous overheating.

## SAVE THESE INSTRUCTIONS

⚠ WARNING		
	<p><b>To Avoid Injury.</b> Read and understand instruction manual before using this blender.</p>	

## IMPORTANT INSTRUCTIONS FOR SAFE USE

This blender is intended for HOUSEHOLD USE ONLY and is not intended to be used for commercial purposes.

Do not leave your Vitamix blender unattended when operating.

Any repair, servicing, or the replacement of parts must be performed by Vitamix or an authorized service representative.

⚠ WARNING		
	<p><b>Electrical Shock Hazard.</b> Use grounded outlet only. <b>DO NOT</b> remove ground. <b>DO NOT</b> use an adapter. <b>DO NOT</b> use an extension cord. Always unplug before cleaning the motor base or when not in use. Do not put the motor base in water or other liquid. <b>Failure to follow instructions can cause death or electrical shock.</b></p>	

**NOTICE: THE FAILURE TO FOLLOW ANY OF THE IMPORTANT SAFEGUARDS AND THE IMPORTANT INSTRUCTIONS FOR SAFE USE IS A MISUSE OF YOUR VITAMIX BLENDER THAT WILL VOID YOUR WARRANTY AND CREATE RISK OF SERIOUS INJURY.**

# PARTS AND FEATURES



**Note:** Your blender might differ slightly from this product image.

**1 Control Panel:** For more information, refer to Control Panel on Page 8.



**CAUTION:** Lids and tampers are not interchangeable between different container styles, types and sizes. For more information, refer to Tamper on Page 10.

**2 64-oz. capacity container with 2-part lid:**

- Always use lid and the lid plug when the blender is in operation
- Never operate the blender without checking to make sure that the lid is securely locked in place.
- Ounces, Milliliters and Cups are clearly marked.
- Insert the lid plug through the lid and secure by turning clockwise.
- Remove the lid plug only to use the tamper or to add ingredients.

**3 Tamper:** Using the tamper maintains circulation by preventing air pockets from forming during blending.

## PARTS AND FEATURES

**To Lock the Lid in Place:** Position lid on container with lid flaps midway between the spout and the handle. Push the lid down onto the container until it locks in place. The lid must always be secured when processing, especially hot liquids. **Never operate the blender without checking to make sure the lid is securely locked in place.**

⚠ WARNING		
	<p><b>Rotating Blades Can Cause Severe Injury.</b> <b>DO NOT</b> reach into container while the blender is running.</p>	

**To Remove the Lid:** Lift up on one lid flap while holding the container securely. Lift the lid off of the container.

**To Remove the Lid Plug:** Rotate the lid plug counterclockwise from the “locked” to “unlocked” position and lift out.

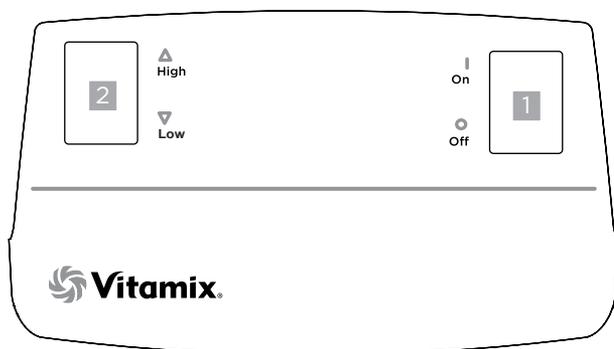
**Automatic Overload Protection:** The blender motor is designed to protect itself from overheating. If the motor shuts off, turn off the power switch for up to 45 minutes to reset. Reset time will be extended with high room temperatures.

**Power Cord:** Your blender is equipped with a long power cord. Store the unused portion neatly underneath.

**Cord Storage:** Plastic cord retainers hold the cord securely. There is no need to unscrew the cord retainers to let out more cord. They are flexible, and return to position after the cord is lifted out.

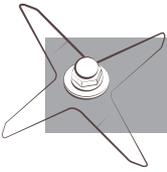
**Maximum Continuous Run Time:** Maximum continuous allowed run time of any function of the blender is 10 minutes. The blender will shut down after 10 minutes of continual usage.

# CONTROL PANEL



**On/Off Switch:** Before you begin, look at the control panel. Make sure the On/Off switch is set to Off (O) and the High/Low Switch is set to Low (▽). **Do not start your blender on High (Δ) setting.**

**High/Low Switch:** High (Δ) is the fastest speed available. Switch to Low (▽) to blend at a lower speed.

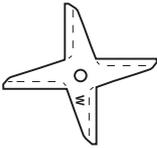


## ABOUT THE BLADES

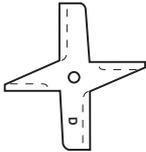
The wet-blade container is supplied with your blender. Additional containers with wet or dry blades may be purchased separately.

### ⚠ WARNING

	<p><b>Rotating Blades Can Cause Severe Injury.</b> <b>DO NOT</b> reach into the container while the blender is running.</p>	
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**Wet-Blade Container (blade marked with “W”):** Designed for processing liquids, including juice, frozen mixtures, sauces, soup, purées, batter, and for wet chopping.



**Dry-Blade Container (blade marked with a “D”):** The blades are designed specifically for grinding dry materials such as grains, cereal and coffee, and are also used for kneading bread dough. The dry blades CANNOT process liquids efficiently.

### ⚠ CAUTION

	<p><b>Moving Parts May Become Hot with Extended Use.</b></p> <p><b>DO NOT</b> touch.</p>	
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# TAMPER

## CAUTION



### Rotating Blades Can Cause Damage.

Lids and tampers are not interchangeable between different container styles, types and sizes. Use the tamper that was supplied with your blender.

## How to Determine the Tamper to be Used with Your Container

Before using a tamper during the blending process, verify that you have the correct tamper. **If a tamper came with your blender and container at purchase, it is the correct tamper to use.** If a tamper did not come with your container or you want to determine if a tamper that you already have can be used with your new container, please see the inspection steps and illustration below.

1. Place the lid on an empty container.
2. Remove the lid plug and insert the tamper. The tamper should fit easily into the opening. It should not come into contact with the blades no matter where you move the tamper inside the container
3. Visually inspect: **IF THE TAMPER TOUCHES THE BLADES AT ANY ANGLE, DO NOT USE THE TAMPER WITH YOUR CONTAINER.**
4. If you do not have the correct tamper for your container, contact Vitamix Household Customer Service at 1.800.848.2649 or 1.440.235.4840.

<p>64 oz. / 2,0 L (SHORT)</p>	<p>64 oz. / 2,0 L (TALL)</p>	<p>48 oz. / 1,4 L</p>	<p>32 oz. / 0,9 L</p>	
<p><b>64 oz. / 2 L Short</b> Container uses a tamper which is approx. 11 in. long.</p>	<p><b>64 oz. / 2 L Tall</b> Container uses a tamper which is approx. 12-½ in. long.</p>	<p><b>48 oz. (1.4 L) and 32 oz. (0.9 L) Containers</b> use a tamper which is approx. 9-¾ in. long.</p>		<p>A non-step tamper must not be used with any of the containers.</p>

# HOW TO USE THE TAMPER

## ⚠ WARNING



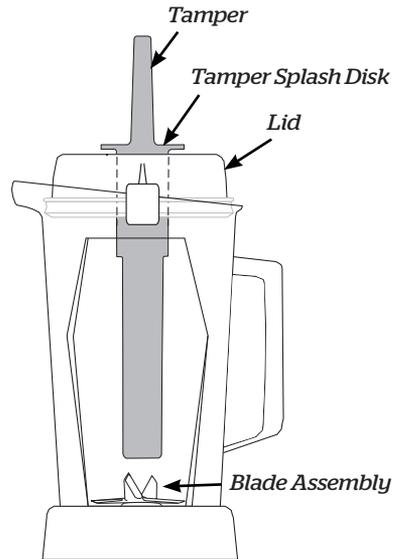
### Rotating Blades Can Cause Severe Injury.

- **DO NOT** put hands, spatulas etc. into the container while the blender is running or while the container is still on the base.
- Lids and tampers are not interchangeable between different container styles, types and sizes. Use the tamper that was supplied with your blender.



## IMPORTANT!

- The tamper splash disk (near the top of the tamper) and lid prevent the tamper from hitting the blades when the lid is on the container in the locked position.
- The container should not be more than two-thirds full when the tamper is used during blending.
- To avoid overheating during blending, **DO NOT** use the tamper for more than 30 consecutive seconds.
- If the food does not circulate, the blender may have trapped an air bubble. Carefully remove the lid plug, while making sure the lid stays firmly in place. Release the air bubble by inserting the tamper through the lid plug opening.



- Holding the tamper straight down may not help the ingredients circulate. If necessary, point the tamper towards the sides or corners of the container. **DO NOT** try to force the tamper more deeply into the container.

# OPERATING INSTRUCTIONS

## ⚠ CAUTION



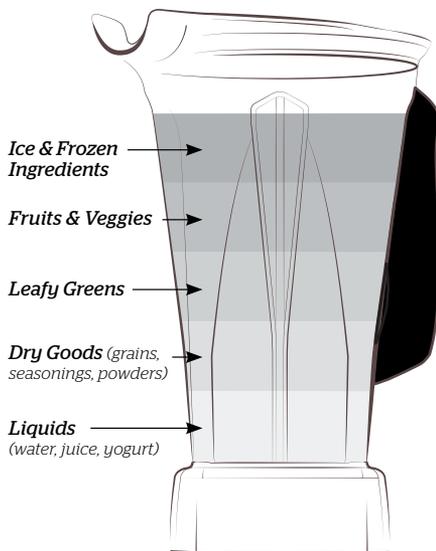
**To minimize splatter and before switching the On/Off Switch to the On (I) position, make sure that the High/Low Switch is set to Low (∇) . Do not start your blender on High (Δ).**



Escaping steam, splashes or contents may cause burns. To secure the contents, lock the lid and lid plug securely in place prior to operating the blender.

1. Before you begin, look at the control panel. Make sure the the On/Off switch is Off (O) and the High/Low Switch is on Low (∇).
2. Load the container according to the recipe.
3. Securely fasten the 2-part lid to the container. Always use the complete 2-part lid when blending (unless the tamper is inserted through the lid plug opening). **When blending with hot ingredients, make sure the lid is securely latched.**
4. With the motor off, set the container on the motor base by aligning it on the centering pad. Do not attempt to put a container on an operating motor base or to operate a motor base without a container properly in place.
5. **Always start with the High/Low Switch on Low (∇). Do not begin blending on High (Δ).** Switch the On/Off Switch to On (I). Follow the recipe instructions. Until you are accustomed to the blender, try to avoid over processing.
6. Switch the High/Low Switch to Low (∇). Switch the On/Off Switch to Off (O). Wait until the blades completely stop before removing the lid or container from the motor base.

## Loading the Container



# OPERATING INSTRUCTIONS

## **IMPORTANT NOTES ABOUT USE OF THE DRY CONTAINER:**

- Grinding dry material for more than two minutes could damage your blender.
- Regular use may result in cosmetic marring of the container and cause the blades to become dull over time.
- Grinding some herbs may release oils, causing the container to discolor permanently.
- Others have strong odors that may linger in the container, affecting the flavor of other foods.
- The grinding of some herbs and spices may also cause the blade to dull over time, or the container to crack.

## TROUBLESHOOTING

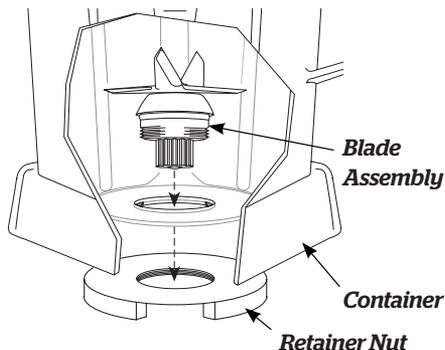
The blender motor is designed to be protected from overheating during use. This feature will shut off the motor. The motor will possibly emit a slight odor. If the motor shuts off due to overheating while blending, allow the blender to cool for 20-45 minutes before beginning another blending cycle. If you continue to experience problems after following these instructions, contact our Customer Service Department at 1.800.848.2649 or 1.440.235.4840 for instruction.

### **Tips to prevent “overloading” your Vitamix blender**

- Use Vitamix recipes when learning to use your blender
- Do not process recipes at lower speeds than those recommended
- Do not process recipes at higher speeds than those recommended
- Do not process recipes for longer than recommended
- Use your tamper to process thicker mixtures and keep ingredients moving around and through the blades

### **Retainer Nut Loosening**

In the event that the retainer nut at the bottom of your container loosens and no longer holds the blade assembly securely in place, **DO NOT CONTINUE TO USE THE CONTAINER.** Contact Vitamix customer service immediately for instructions.



# CARE AND CLEANING

To prepare your new blender for initial use, follow the steps under Normal Cleaning, below. This will clean the unit and break in the motor. ***During your first few uses, you may notice a slight burning odor as the motor is primed. This is completely normal and will dissipate quickly.***



## **Container**

### **Normal Cleaning:**

1. Fill the container half full with warm water and add a couple drops of liquid dish washing detergent to the container.
2. Snap or push the complete 2-part lid into locked position.
3. Before you begin, look at the control panel. Make sure the On/Off switch is Off (O) and the High/Low switch is on Low (∇).
4. Put the container on the motor base.
5. Switch the On/Off Switch to On (I).
6. After a few seconds, switch the High/Low switch to High (Δ). Allow the blender to run on High speed for 30 to 60 seconds.
7. Switch the High/Low switch to Low (∇). Switch the On/Off switch to Off (O). Wait until the blades completely stop before removing the lid or container from the motor base.
8. Rinse and drain the container.

### **To Sanitize:**

1. Follow Normal Cleaning instructions above.
2. Fill the container half full with water and 1 ½ teaspoons of liquid bleach.
3. Snap or push the complete 2-part lid into locked position.
4. Make sure the On/Off switch is in the Off position and the High/Low switch is in the Low position. Put the container on the motor base.
5. Switch the On/Off Switch to On (I).
6. After a few seconds, switch the High/Low switch to High (Δ). Allow the blender to run on High speed for 30 to 60 seconds.

## CARE AND CLEANING

7. Switch the High/Low switch to Low (▽). Switch the On/Off switch to Off (O). Wait until the blades completely stop before removing the lid or container from the motor base.
8. Allow mixture to stand in the container for an additional 1 ½ minutes.
9. Pour bleach mixture out. Allow container to air dry. Do not rinse.

### ***Lid, Lid Plug and Tamper***

Separate the lid and lid plug. Wash the parts in warm soapy water. Rinse clean under running water, and dry. Reassemble before use.

**IMPORTANT:** To ensure continued and effective performance, do not put the container, lid, lid plug or tamper in the dishwasher.

### ***Motor Base***

1. Switch the High/Low switch to Low (▽). Switch the On/Off switch to Off (O). Unplug the power cord.

#### **⚠ WARNING**



#### **Electrical Shock Hazard.**

Always unplug before cleaning the motor base or when not in use.

Do not put the motor base in water or other liquid.

**Failure to follow instructions can cause death or electrical shock.**



2. Wash the outside surface with a damp, soft cloth or sponge that has been rinsed in a mild solution of liquid dish washing detergent and warm water. Do not place the motor base in water.
3. The centering pad can be removed for more thorough cleaning.
4. Thoroughly clean the switches so that they work freely. They may become sticky from use. Moisten a cotton swab with a household degreaser or cleaner and clean the grooves around the switches. Immediately dry all surfaces.
5. Polish the motor base with a soft cloth.

# PRODUCT REGISTRATION

Record the model number and serial number of your Vitamix in the spaces provided below. These numbers can be found on the back of the motor base.

Model Number \_\_\_\_\_

Serial Number \_\_\_\_\_

Date of Purchase \_\_\_\_\_

Purchased From \_\_\_\_\_

Before returning this product for any reason, including repair, first contact Vitamix Customer Service at 1.800.848.2649 or 1.440.235.4840, email [service@vitamix.com](mailto:service@vitamix.com), or contact your local dealer.

## ***Product Registration***

If you purchased your blender directly from the Vita-Mix® Corporation via the company's website or call center by phone, your product was registered at the time of purchase and your blender's warranty has been activated.

If you purchased your blender from an International Distributor or Dealer in countries other than the United States, Canada, United Kingdom, or Ireland, your product is warranted through the International Distributor or Dealer and need not be registered with the Vita-Mix Corporation.

### **Your blender is not yet registered with Vitamix if you:**

1. Purchased from a Dealer in the United States, Canada, United Kingdom, or Ireland
2. Purchased from a military base
3. Purchased from a retail or wholesale store
4. Received your Vitamix blender as a gift
5. Are not the original owner of the blender

Enjoy faster and easier service in the future by taking a few minutes to register your Vitamix blender today.

### **Choose one of these easy ways to register your blender:**

1. Online at [vitamix.com/warranty](http://vitamix.com/warranty)
2. Email [service@vitamix.com](mailto:service@vitamix.com)
3. Call 1.800.848.2649 or 1.440.235.4840

Your warranty may be honored by Vita-Mix® Corporation or an authorized dealer. Failure to register your blender will not diminish your warranty rights.

# WARRANTY

## 5-Year Full Blender Warranty

### 1. PRODUCT REGISTRATION.

Vita-Mix® Corporation (“Vitamix”) strongly encourages you to register your purchase by completing and returning the product registration card that came with this Blender. You can register online at [vitamix.com/warranty](http://vitamix.com/warranty); or by calling our Customer Service Department at 1.800.848.2649 or 1.440.235.4840. Failure to register your product purchase will not diminish your warranty rights. However, registering your purchase will allow Vitamix to better serve you with any of your customer service needs.

### 2. WHO CAN SEEK WARRANTY COVERAGE.

This Warranty is extended by Vitamix to the owner of this Blender for personal household use only. This Warranty does not apply to products used for commercial, rental or re-sale purposes. Should ownership of the blender change during the 5-year period, please update the Blender’s owner information at [vitamix.com/warranty](http://vitamix.com/warranty).

### 3. WHAT IS COVERED.

Vitamix warrants to the owner that if this Blender (a “Blender” consists of a motor blender base and any containers purchased together) fails within 5 years from the date of purchase due to a defect in material or workmanship or as a result of normal wear and tear from ordinary household use, Vitamix will, within 30 days of receipt of the returned product, repair the failed Blender or component part of the Blender free of charge.

If, in Vitamix’s sole discretion, the failed Blender or component part of the Blender cannot be repaired, Vitamix will elect to either (A) replace the Blender free of charge or (B) refund the full purchase price to the owner, unless Vitamix receives prior written notice of the owner’s preference.

### 4. WHAT IS NOT COVERED.

This Warranty does not apply to Blenders that have been used commercially or in non-household applications. This Warranty does not cover cosmetic changes that do not affect performance, such as discoloration or the effects of the use of abrasives or cleaners or food build up. This Warranty is only valid if the Blender is used and maintained in accordance with the instructions, warnings and safeguards contained in the owner’s manual.

Vitamix will not be responsible for the cost of any unauthorized warranty repairs.

#### United States

Vita-Mix® Corporation  
8615 Usher Road  
Cleveland, Ohio 44138-2199  
1.800.848.2649  
[service@vitamix.com](mailto:service@vitamix.com)

#### Canada

Vita-Mix® Corporation  
200-1701 Shepherd Street East  
Windsor, Ontario N8Y 4Y5  
1.800.848.2649  
[service@vitamix.com](mailto:service@vitamix.com)

You will be deemed to have accepted the returned product “as is” upon delivery unless you notify Vitamix of any problem, including shipment damage, within 48 hours of delivery.

# WARRANTY

**REPAIR, REPLACEMENT OR REFUND OF THE PURCHASE PRICE ARE THE EXCLUSIVE REMEDIES OF PURCHASER AND THE SOLE LIABILITY OF VITAMIX UNDER THIS WARRANTY. NO EMPLOYEE OR REPRESENTATIVE OF VITAMIX IS AUTHORIZED TO MAKE ANY ADDITIONAL WARRANTY OR ANY MODIFICATION TO THIS WARRANTY WHICH MAY BE BINDING UPON VITAMIX. ACCORDINGLY, PURCHASER SHOULD NOT RELY UPON ANY ADDITIONAL STATEMENTS MADE BY ANY EMPLOYEE OR REPRESENTATIVE OF VITAMIX. IN NO EVENT, WHETHER BASED ON CONTRACT, INDEMNITY, WARRANTY, TORT (INCLUDING NEGLIGENCE), STRICT LIABILITY OR OTHERWISE, SHALL VITAMIX BE LIABLE FOR ANY SPECIAL, INDIRECT, INCIDENTAL OR CONSEQUENTIAL DAMAGES, INCLUDING, WITHOUT LIMITATION, LOSS OF PROFIT OR REVENUE.**

Some states do not allow limits on warranties. In such states, the above limitations may not apply to you. Outside the U.S.A. and Canada, other warranties may apply.

## **5. WHAT VOIDS THIS WARRANTY.**

Abuse, misuse, negligent use, alteration of the Blender, exposure to abnormal or extreme conditions, or failure to follow the operating instructions will void this Warranty.

The Warranty is also void if repairs to the Blender or any component part of the Blender are performed by someone other than either Vitamix or an authorized Vitamix Service Provider or if any component part of a Blender subject to this Warranty is used in combination with a motor base or container that is not expressly authorized by Vitamix.

## **6. HOW TO OBTAIN RETURN AUTHORIZATION UNDER THIS WARRANTY.**

In the event that the Blender or any component part of the Blender needs service or repair, please call Vitamix Customer Service at 1.800.848.2649 or 1.440.235.4840. You will be asked to provide a date of purchase and proof of purchase for any product that has not been registered with Vitamix. For product subject to this Warranty you will be provided with a return authorization number, up-to-date shipping instructions and a pre-paid return pick up label. Vitamix will pay standard shipping costs on the return of a Blender or component part for warranty service and repair and for return shipment of the product to you after the warranty repair or replacement. Purchaser is responsible for the costs of special shipping requests.

Within the U.S.A. and Canada, this Warranty is honored directly through the Vita-Mix® Corporation.

### **INTERNATIONAL INSTRUCTIONS**

If a blender was purchased within the U.S.A. or Canada, but is currently outside the U.S.A. or Canada, all shipping and resulting taxes and duties are at the owner's expense.

Call +1.440.235.4840 or email [service@vitamix.com](mailto:service@vitamix.com) for more details.



# SPECIFICATIONS

## **TurboBlend® Two-Speed - VM0102**

### **Motor:**

≈2 peak output horsepower motor

### **Electrical:**

120 V, 50/60 Hz, 11.5 A

Uses a U.S.A. three-prong grounded cord.

### **Dimensions:**

Height: 20.3 in. / 51,4 cm

Width: 8.8 in. / 22,4 cm

Depth: 9.0 in. / 22,9 cm

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When applicable:



To see the complete line of Vitamix® products,  
visit **[vitamix.com](http://vitamix.com)**



Vita-Mix® Corporation  
8615 Usher Road  
Cleveland, OH 44138-2103 U.S.A.  
800.848.2649 / 440.235.4840  
**[vitamix.com](http://vitamix.com)**

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