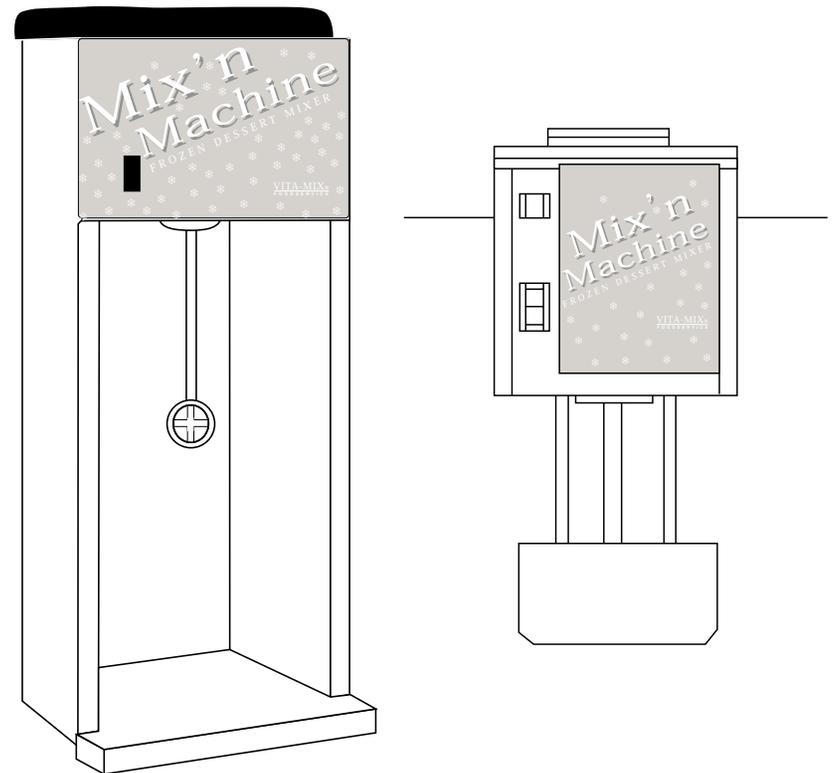


**VITA-MIX CORPORATION®**

# Mix'n Machine™

**OWNER'S MANUAL**



Vita-Mix Corporation • Foodservice Division  
8615 Usher Road  
Cleveland, OH 44138  
(440) 235-4840 • (800) 437-4654 • (440) 235-0214

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Thank you for purchasing the  
**Mix'n Machine™** by Vita-Mix®!

THE "MIX'N MACHINE" MIXER COMBINES A FAST STRONG INDUCTION MOTOR WITH DIFFERENT STYLES OF SAFE PLASTIC AGITATORS. BY RAPIDLY MOVING THE CUP UP AND AROUND THE AGITATOR, A THOROUGH MIXING JOB CAN BE ACCOMPLISHED IN AN AVERAGE OF 10 SECONDS. THE HAZARDOUS STAINLESS STEEL AGITATORS OF *OTHER* BRANDS, (USED IN THE CENTER OF THE CUP TO AVOID CUTTING CUPS AND HANDS), TAKE MUCH LONGER TO DO THE SAME JOB. WITH THE MIX'N MACHINE, THE CUSTOMER IS SERVED FASTER WITH A MINIMUM OF LABOR AND MACHINE TIME. MAKE SURE YOUR OPERATORS LEARN TO MOVE THE CUP UP AND DOWN AND AROUND TO ACHIEVE MAXIMUM BENEFITS FROM THIS MACHINE.

## FIVE YEAR LIMITED PARTS ONLY WARRANTY

This appliance is guaranteed to operate satisfactorily for a period of five (5) years from the date of purchase, when used in accordance with the instruction manual. This guarantee does not apply in cases of tampering, misuse, abuse, fire, flooding, or other abnormal conditions. Cosmetic changes, such as discoloration of parts of the product in the hands of the user or the effects of the use of abrasive cleaners will not be warranted or considered defects. The cleaning or removal of food products along with any damage caused by allowing them to build up is not covered by this warranty. This warranty further excludes distortion, wear or breakage of the splash guard, mixing agitator, or spoon drive shaft extension and damage to the foot control caused by water or other contaminants. The intended purpose for which this guarantee applies is the mixing of miscellaneous food items into soft serve ice cream or other condiments of similar viscosity in individual cups for retail sale. All parts are warranted against defects in materials and workmanship. The splash guard, mixing agitator, or spoon drive shaft extension and foot control are not included in the five (5) year warranty.

For Warranty service return the defective mixer, components, or accessories prepaid to Vita-Mix or its local service station:

1. Evidence of Purchase and Date
2. Description of problem
3. Complete name, return address and phone number

Your unit will be repaired or replaced (with equivalent equipment) at the option of the Vita-Mix Corporation and returned, at owner's expense, in first class operating condition to the sender. Parts and labor will be at no charge when in accordance with all the conditions in this warranty. Do not return the splash guard with the mixer. Make sure all returned items are well packaged.

Vita-Mix may, at its option, require the return of the defective parts. Replacing parts yourself per instructions provided will not void or reduce your warranty. However, Vita-Mix will not pay for labor not provided directly by Vita-Mix.

This guarantee is in lieu of all other guarantees, express or implied. No representative or other person is authorized or permitted to make any guarantee or to assume any liability not strictly in accordance with the foregoing. This warranty gives you specific legal rights which may vary from state to state.

*(Outside USA other warranties may apply)*

Shipping Damage - Notify the Shipper & Carrier Immediately

**Vita-Mix® Corporation**  
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## IMPORTANT SAFEGUARDS

When using this mixer or any other electrical appliance, basic safety precautions should always be followed, including the following:

1. Read all instruction before operating
2. To protect against electrical shock, do not put motor chamber (top of mixer) into water or wash the upper portion of the mixer with excess water.
3. Children should not be allowed around appliances without close supervision.
4. Make sure the mixer is sitting or mounted solidly on a sturdy surface during use.
5. Unplug the power cord from the wall outlet when not in use, before disassembling, when putting on or taking off parts, or when cleaning other than power washing the agitator.
6. Avoid contacting moving parts.
7. The use of attachments not recommended or sold by Vita-Mix may cause fire, electric shock, injury or other damages.
8. Do not use outdoors.
9. Do not let power cord hang over edge of counter or touch hot surfaces.
10. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or is dropped or damaged in any manner.
11. Keep hands, finger, wash cloth, and other items away from agitator when running.
12. Always keep splash guard in place while running.
13. The mixer comes equipped with a three-prong (grounding) plug which mates with a standard three prong wall outlet. Make sure your outlet has a properly installed and functional ground.
14. When using the foot pedal control, make sure it is located where it will not be activated unintentionally. When the mixer is not likely to be used, turn off the front switch, so the unit cannot accidentally be started with the foot pedal.

## SAVE THESE INSTRUCTIONS

## INTRODUCTION

Mixing various candies, cookies, fruits, nuts, liquid flavors and other food items into ice cream or frozen yogurt has made unlimited different combinations of flavors and textures available with only one freezer or starting flavor.

The development of counter top and wall mount mixers have made this unlimited resource available to even very small retail outlets or any where with limited counter space at an affordable cost. The economic advantages of this process are enormous. Mixing these combinations directly in the individual serving cup leaves a minimum of waste and clean up.

Vita-Mix has engineered the Mix'n Machine to best meet the economic and practical needs of the commercial user as follows:

1. **Motor:** Features a heavy duty ball bearing induction motor (like a commercial drill press) with plenty of power and years of life expectancy for the busiest year-round establishments.  
By contrast, the Mix'n Machine does not have brushes (like a hand drill), belts, couplings, extra bearings, or gears to consume power, produce extra heat, make noise, require alignment, or wear out.  
The Vita-Mix motor is further designed to maintain the optimal speed (3485 RPM) throughout the load range. This feature will keep your product more consistent.  
The motor has been carefully sized with plenty of power to perform its function, but not enough to present a safety hazard.
2. **Drive:** The motor mounted shaft has no separate drive components; it uses heavy duty prealigned ball bearings - no extra parts or noise.
3. **Permanent Agitators:** Soft serve and Hard ice cream permanent agitators are made out of FDA and NSF approved food safe material and present smooth, rounded surfaces to the cup at any contact point. They are safer for people, cups and product. (Use Mix'n Machine cup holders for hard ice cream).
4. **The new patented disposable spoon agitator option now makes the Mix'n Machine into a self serve process or eliminates a clean up step for an operator. This agitator is also designed for operator safety. (Now you have the option to convert your Standard Mix'n Machine to either the Permanent Agitator Model or to a Disposable Spoon Agitator Model regardless of which Model you start with.)**
5. **Splash Guard:** Made of clear attractive acrylic, it catches food material thrown from the blade. It conveniently rotates up and out of your way for easy operation and is easily removed for cleaning.

## PERMANENT AGITATOR SHAFT ALIGNMENT

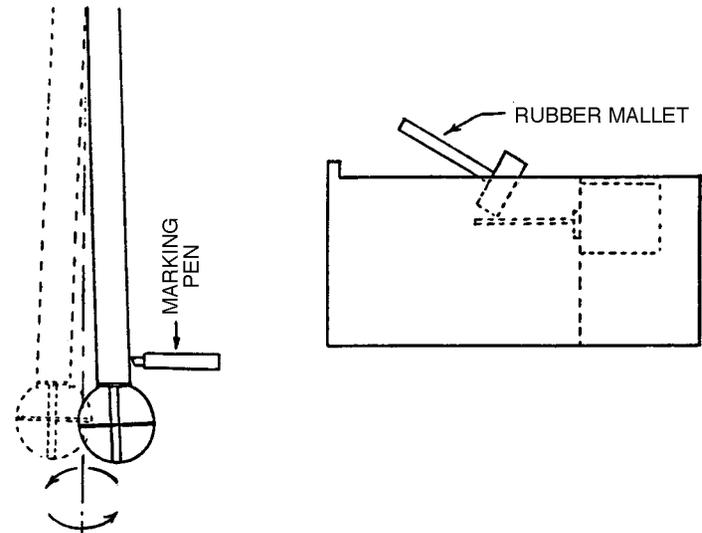
The Agitator shaft extension (#SCM-800) is threaded onto the end of the motor shaft with slinger (DDR-800) sandwiched between (Right handed thread). This shaft is always aligned before leaving the factory, however, a side load, blow during shipping, moving, or use could cause misalignment.

### Tighten Shaft Extension:

Caution Shock hazard - Unplug the cord first. Make sure the shaft extension is threaded tight onto the motor shaft with slinger centered and square. A loose shaft will always act misaligned and cause vibration. To tighten, remove black cap and hold motor shaft with a screw driver in the slot on the top end. Then turn the agitator with your hand until tight. If tools must be used to hold the shaft extension, be sure to protect it from being scratched as that would reduce its cleanability.

### Realignment:

If the shaft is still misaligned, then rotate the shaft by hand while holding a marking pen close to the lower end. The first spot to touch and leave a mark is the side of the shaft most out of alignment. Lay the MIX'N MACHINE on its back (remove the plastic agitator to avoid breakage) and hit the marked side of the shaft with a rubber mallet. Repeat the process until the marking pen leaves a mark most of the way around the shaft and the unit runs smooth. Regulate your mallet blows to move the shaft towards the center without over shooting.



# MIX'N MACHINE™ PARTS LIST

## PARTS LIST

<u>Diagram#</u> <u>Item#</u>	<u>Qty</u>	<u>Description</u>	<u>Part or</u>
M1 801	1	Stainless Steel Frame	A S Y-
M2 800	1	Induction Motor (120 V) with Capacitor	A S Y-
M4	1	Cap	PLS-801
M6 801	2	Jumper Wires	WIR-
M7	3	Cap Retaining Screws	FST-801
M8 800	1	Snap in Rocker Switch	CTL-
M9 801	1	5 Amp Circuit Breaker (120 V)	CTL-
M10 800	1	Cord - U.S.	WIR-
M11 800	1	Right Angle Strain Relief	CON-
M12	4	Motor Mounting Screw	FST-800
M13 800	1	Slinger	DDR-
M23	1	Front Label	LBL-833
M24	4	Pivot Pin	FST-803
M25	4	Pivot Pin Mounting screws	FST-804
M30	1	Moving Sliding Splash Guard Cup	PLS-836
M33	8	Fasteners	FST-804
M34	1	Top Cover - wall mount	STM-811
M35	1	Base - wall mount	STM-813
M36	3	Front Label - wall mount	LBL-834
M37	1	Agitaor Shaft Extension-wall mount	SCM-807
M38	1	Vibration Damper Pad	RBB-805

6. Moving Splash Guard: Made out of NSF and FDA Certified polycarbonate material, it moves up and down along with the cup, catches food material thrown from the agitator wall over all 360°, inhibits throw out at the top, and thus keeps the inside of Mix'n Machines and counter tops cleaner as well as (for wall mount units) protecting the whole working area. Also, it is a built-in cup limiter which prevents agitators from going through the bottom of cups. It is easily removed for cleaning. You may want extra sliding splash guard cups to keep a clean machine all the time. The sliding splash guard snaps onto the ends of the rods. When mixing, this splash guard sits on top of the cup collar and rides up and down with your motion. It prevents splash from the top when mixing and it catches spin off from the agitator when it drops back into its resting position. The splash guard is easily removed for cleaning.

The splash guard serves as a cup limiter to protect the bottom of 16 oz. cups with disposable collars from penetration with mixing spoons. The spacer tubes (2 enclosed) can be slid on the rods just above the sliding splash guard. These fit snugly on the rods and stay in place when cleaning. With these tubes in place, the splash guard serves as a cup limiter for 12 oz. cups with disposable collars. Simple spacer tubes of other lengths on the sliding rods can be used to protect other smaller cups.

7. Frame: It is a simple, strong stainless steel design with splash area joints sealed and internal radii provided.

8. Foot Control: A grounded foot control may be purchased for easy one-handed operation. (optional)

9. Warranty: You get a five year limited parts only warranty - see warranty description on page 12 of this booklet for full details.

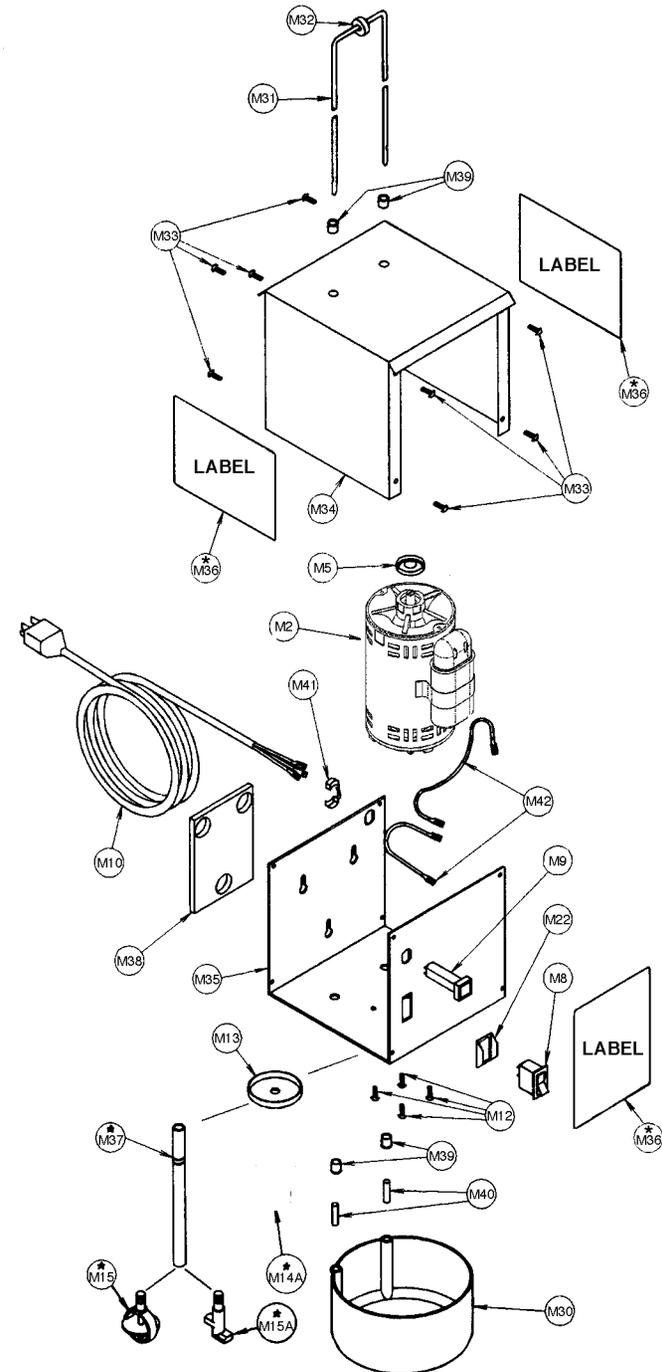
10. Wall mount Mix'n Machine: This is also a simple, strong stainless steel design available only with moving splash guards. This unit can be mounted on the side of a cabinet or on the wall, saving counter space.

11. Wall mount drip pans available: To catch dripping from agitators of wall mount Mix'n Machines. These drip pans are easily removed for cleaning.

12. Moving splash guard Mix'n Machine: This is similar to the Standard Mix'n Machine except it comes with the moving splash guard which functions as a built-in cup limiter as well as keeps the inside of the housing cleaner.

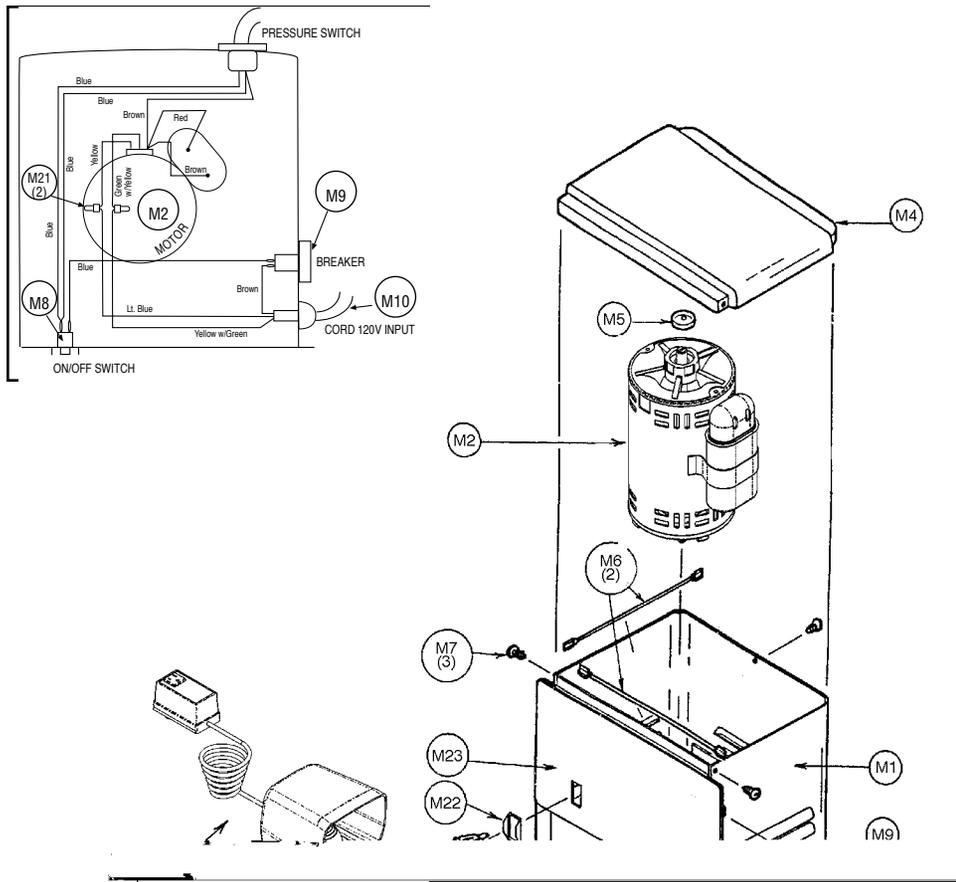
# MIXING PROCEDURE

1. Put soft serve product into a serving cup along with ingredients such as liquid flavoring, and ground solids such as candy, coolies, fruit or other condiments.
2. Snap on mix-through collar. Slide power mixing spoon up onto the shaft until it snaps into place. (Disposable spoon units only.)
3. Mixing procedure for hard ice cream: Use cup holder or use sturdy cup to prevent the agitator from going through the side of the cup. This hard ice cream agitator is specially designed to mix the product at 5°F (scooping temperature) aggressively and thoroughly without wasting time.
4. Hold the cup securely in your hand and with a swirling motion, rotate cup up and over the spinning agitator and completely around all sides of the cup. Moving the cup so the agitator goes to the bottom of the cup and back up to the top of the cup, to thoroughly mix the dessert. This also will decorate the dessert fully without leaving a 'spunned' look down in the center of the cup. (If ice cream is hard, this should be done slowly.) Develop your own technique for the finished product characteristics you want. The agitator will do some chipping and breaking of the solids. However, it is not intended to completely pulverize them because solid chunks are expected to be evident in the final product.
5. Both the permanent agitator and the disposable spoon agitator are designed to reduce the possibility of damage when contacting a paper cup. However, they should not be forced or held solidly against the side or bottom of the cup.
6. If the cup is hard to hold, either work the agitator into the mix more slowly or start with softer ice cream. Do not continue to operate if you are having trouble holding the cup.
7. When finished mixing, hold the top edge of the cup up around the still-turning agitator for a few seconds to allow excess mixture to be thrown back off the agitator and be caught by the cup or Mix'n Machine "mix-through collar."
8. **FOR THE CLEANEST OPERATION WITH EITHER STANDARD UNITS OR WALL MOUNT UNITS,** use the "spoon agitators" and the Mix'n Machine "mix-through collars" (both disposable). Turn off the mixer with the spoon still in the cup and serve the customer.
9. This mixing action will normally take 10 seconds with soft serve ice cream and a little more for hard ice cream. Some combinations may take more depending upon additives, ice cream temperature, technique, and final product desired. See specific recipes for more detailed information. Most competitive blenders have poorly designed agitators preventing safe aggressive mixing of the product while it is still firm. Slow mixing wastes time and melts your product. Both of which reduce your profits.
10. Use of Moving Splash guard: This splash guard moves up and down on top of either a permanent or disposable cup collar. It will not restrict the circular and up and down motion required for fast, efficient mixing. Because of its unique design, it catches the food material thrown from the agitator and shields material from being thrown out the top, providing for more complete protection.



\* Subject to variation depending upon the exact unit purchased.

# CLEANING INSTRUCTIONS



## PERMANENT AGITATOR:

1. Fill a durable square or rectangular container to within 1" of the top with hot (110°F) water containing Ivory liquid detergent (1 oz. per qt.). The container must be deep enough to submerge the entire agitator and the shaft.
2. Hold the container up around the agitator and shaft, all the way up to the bottom of the motor chamber, and turn the mixer on. Run for about 15 seconds. Repeat several times. Make sure all portions of the shaft whichever contact food have been submerged. (Sliding splash guard cups must be removed for this cleaning operation).
3. Repeat step 2, except use 105°F rinse water.
4. Repeat step 2, except use 100ppm solution of Stera-R-Sheen Green label and run agitator and shaft under solution for a minimum of two minutes total. To mix solution use one heaping tablespoon (1 ounce) of Stera-R-Sheen Green Label per gallon of warm water (105°F).
5. Resanitize at the start of the day per above instructions.

## ALL MODELS:

6. Unplug the mixer.
7. *Wall Mount Units only:* Remove the sliding splash guard cup (\*) and wash in a detergent solution and sanitize. Do not use any abrasive material or paper towels which would scratch the surface. Also avoid cleaners which contain ammonia (most window cleaners contain ammonia). Not recommended for dishwashers.  
 \*(To remove the moving sliding splash guard cup, squeeze the travel rods together and slide the guard down. To mount the sliding splash guard cup slide the sliding splash guard cup up over the rods till they snap in place. Resanitize at the start of the day.)
8. Cleaning the travel rods: To clean the travel rods just wipe them off. DO NOT remove the rods from the mixer.
9. All stainless steel surfaces may be cleaned and disinfected with any commercial cleaning solutions. However, do not spray any water or other fluids into the motor chamber. Do not use excess liquid around the switch, motor protector, or cord entry hole. Abrasive may leave noticeable changes in the surface finish. Make sure all areas in and around the motor enclosure are dry before plugging the mixer back in.
10. The foot control should be kept dry. Do not leave it on the floor when mopping or washing the floor. When cleaning is required, unplug and clean with damp rag. Wait until thoroughly dry before plugging back in.

Note: Never try to wipe the shaft when running. The rag can be ripped from your hand resulting in severe unbalance with possible personal injury or damage to the equipment.

The spoon agitator is disposable and should be discarded after one use.

# FOOT CONTROL INSTRUCTIONS

To use the momentary foot switch to control the mixer, plug the foot control provided into a grounded outlet. Plug the mixer cord onto the back of the foot control plug. In this mode, both switches must be on to run the mixer. Leave the mixer switch turned on during periods when you wish to use the momentary foot control. Make sure the foot control is kept where it will not be activated accidentally.

## MOTOR PROTECTION

Your mixer is equipped with a motor protector mounted on the right side of the motor enclosure. Should your motor be kept from turning (locked rotor) or otherwise be over loaded, the motor protector will trip. Should this occur, make sure the motor is free to rotate and wait a short period for it to cool down before pushing the motor protector button back and restarting the motor. Never remove or bypass your motor protector.

## REPLACING PERMANENT AGITATORS

The Permanent Agitator is threaded into the shaft with a right handed thread. To install or remove it, hold agitator in one hand and the shaft in the other, and turn it in or out as required. Do not use tools on either the shaft or agitator as they could be damaged. When you use the last agitator order more for your stock.

## PARTS REPLACEMENT INSTRUCTIONS

The component parts diagram shows most of what you need to know to service this appliance. However, the following specific instructions should be followed.

### CAUTION SHOCK HAZARD:

1. Always make sure the unit is unplugged before removing the top or attempting any kind of repairs.
2. Only replace parts with the correct parts provided by Vita-Mix or an authorized distributor.
3. Before restarting, always make sure the unit is wired correctly per schematic, that the safety ground is securely attached, and the cap is replaced.
4. Never pull or push on the agitator shaft and do not use it to carry or move the mixer, as excessive side force could cause shaft bending and misalignment resulting in noise, vibration, and reduced bearing life. (See shaft alignment instruction)

# MOUNTING INSTALLATION

MOUNTING KITS WITH INSTRUCTIONS ARE AVAILABLE FOR WALL MOUNT MIX'N MACHINES.

The Mix'n Machine models VMO804 and VMO804A mount on either the front left or right hand side of a cabinet, or a piece of equipment. They can also be mounted on the wall. Fasteners are provided for wood surfaces.

For flush mounting, the Mix'n Machine must project above the top of the cabinet or equipment to allow clearance for the cord and top vent. If this is not possible use stand-off mounting in KIT805. Cut out the template provided and tape it on the surface where you want to mount the Mixer.

To mount on a wooden surface, drill (3) 1/8" pilot holes. Place the eyelets or stand-off plastic mounting plate and tighten the screws in place.

The mixer can be mounted or removed from the cabinet or wall easily without tools.

WHEN THE MIXER IS NOT MOUNTED, TAKE SPECIAL CARE NOT TO BEND THE SLIDING RODS OR SHAFT, AS THIS WOULD PREVENT THEIR SMOOTH ACTION.

**NOTE:** Hole sizes are different for different types of surfaces. Select the correct drill size and type of surface before drilling. Stand-off mounting will require KIT805.

