



VITAMIX® S55

Owner's Manual

Read and save these instructions



Vita-Mix® Corporation
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vitamix.com

INTRODUCTION

High Performance Gets Personal

With four convenient pre-programmed settings and two container sizes, the S55 delivers the versatility of a high-performance blender in a compact size.


Explore your **Personal Blending Cookbook** to find dozens of healthy, whole-food recipes, as well as a few indulgences for special occasions. The Kitchen Basics section offers techniques that will help simplify meal prep, including how to chop, whip, purée, and more.


Create a variety of recipes for enjoying at home or taking on the go. **Beverages to Go** is written specifically for the 20-ounce container-turned-travel-cup. With other sections including **Dressings, Soups, Sauces,** and **Frozen Desserts**, you'll find the perfect dish for every course of every meal.


We've made it easier than ever to get started. Four pre-programmed settings take the guesswork out of processing times, automatically shutting off when the cycle has completed. Icons pictured in each recipe will help you quickly identify which program and container size are recommended for the task at hand.


Because the features of the S55 make it unlike any other Vitamix blender, we ask that you read and understand the following Getting Started guide and this owner's manual before your first use.

S55 Programs

 **Smoothie:** Perfect for smoothies made with delicate, fresh ingredients

 **Power Blend:** Made for tougher blends (think hearty greens, protein powder, firm veggies)

 **Dips and Spreads:** When you want thick, smooth textures like hummus or cheese dips

 **Frozen Desserts:** Ideal for ice creams and sorbets

Refer to the **Personal Blending Cookbook** that was included with your blender. For more recipes and inspiration, visit vitamix.com.

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SYMBOLS



Warning



Read and understand owner's manual



Electrical shock hazard



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



Never touch moving parts



Do not immerse or place the motor base in water



Hot surface - DO NOT touch

SERVICE AND REGISTRATION

Vitamix Service

Record the model number and serial number of your Vitamix in the spaces provided below for future reference. These numbers can be found on the bottom 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 or email: service@vitamix.com.

Product Registration

If you purchased your Vitamix® machine directly from the Vita-Mix® Corporation your product was registered at the time of purchase and your machine's warranty has been activated.

Your machine is not yet registered with Vitamix if you:

1. Purchased from a retail or wholesale store
2. Received your machine as a gift
3. Are not the original owner of the machine

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


Choose one of these easy ways to register your machine:

1. Online at vitamix.com/warranty
2. Email: service@vitamix.com
3. For persons without internet access, call 1.800.848.2649 or 1.440.235.4840, press option 1 and then option 1 again.

Your warranty may be honored by Vita-Mix® Corporation.

Failure to register your machine will not diminish your warranty rights.

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. This appliance is 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.
3. To protect against the risk of electrical shock, do not put the blender base in water or other liquid.
4. Unplug the appliance from outlet when not in use, before putting on or taking off parts, and before cleaning.
5. Avoid contacting moving parts.
6. DO NOT operate any appliance with a damaged cord or plug or after the appliance malfunctions, or is dropped or damaged in any manner. Contact 440.235.4840 at once for examination, repair, replacement, or electrical or mechanical adjustment.
7. Alteration or modification of any part or component of the blender assembly, including the use of any part, component, or accessory that is not a genuine authorized Vitamix part, may cause fire, electric shock, or injury.
8. DO NOT attempt to defeat the interlock.
9. The use of attachments not expressly authorized or sold by Vitamix for use with this blender, including canning jars, may cause fire, electric shock, or injury.
10. DO NOT blend hot liquids in the 20 ounce (0.6 L) container.
11. DO NOT use the 20 (0.6 L) or 40 ounce (1.2 L) container, blade base, seals or lids in the microwave.
12. When blending hot liquids or ingredients in the 40 ounce (1.2 L) container, spray or escaping steam may cause scalding and burns. Keep hands and other exposed skin away from the lid opening to prevent possible burns.
13. If your machine is equipped with a variable speed functionality, always start at lowest speed setting.
14. DO NOT use the appliance for purposes other than its intended use.
15. DO NOT fill the containers beyond the maximum capacity. The 40 ounce (1.2 L) container should not be more than two-thirds full (26 ounces) when the tamper is used during blending.
16. DO NOT use outdoors.
17. DO NOT let cord hang over edge of table or counter or make contact with hot surfaces, including the stove.
18. Keep hands and utensils out of 40 ounce (1.2 L) container while blending to reduce the risk of severe injury to persons or damage to the blender. The tamper can be used during blending in the 40 ounce (1.2 L) container. A rubber scraper or spatula may be used, but only when the blender is not running.
19. Blades are sharp. Handle or remove the blade base from either container with extreme care to avoid injury.

IMPORTANT SAFEGUARDS

20. To reduce the risk of injury, never place the blade base on the motor base unless assembled to the container.
21. DO NOT leave foreign objects, such as spoons, forks, knives or the lid plug, in either container as this will damage the blades and other components when starting the machine and may cause injury.
22. Never attempt to operate the blender with damaged blades.
23. Never attempt to operate the blender without the seal in place between the blade base and either container.
24. The lid and lid plug MUST be firmly in place when blending with the 40 ounce (1.2 L) container. The lid plug should be removed only when adding ingredients and when using the tamper.
25. 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.

IMPORTANT INSTRUCTIONS FOR SAFE USE

This product 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



Electrical Shock Hazard.

Use grounded outlet only.

DO NOT remove ground.

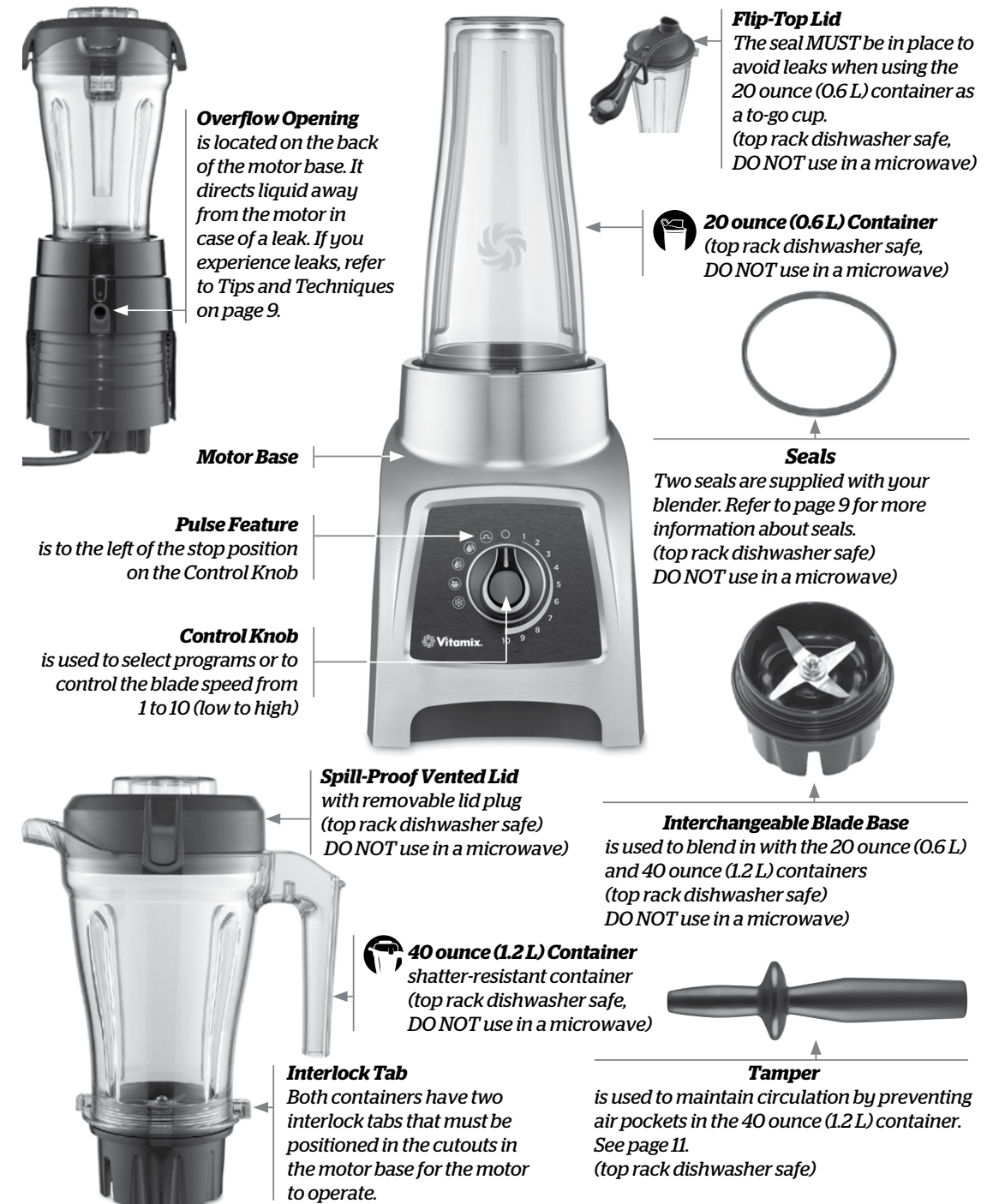
DO NOT use an adapter.

DO NOT use an extension cord.

Failure to follow instructions can cause death or electrical shock.

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 CAN VOID YOUR WARRANTY AND CREATE THE RISK OF SERIOUS INJURY.

PARTS AND FEATURES



CONTROL PANEL

S55



- 1. Power Indication:** When the stop symbol (O) brightens, this indicates that the machine is plugged in and power is flowing. Unplug the machine whenever it will be left unattended.

The stop symbol on the control panel will behave in these ways:

Slow flash – machine is plugged in but the container is not properly in place on the motor base.

Solid (no flash) – machine is plugged in, the container is in place, and the machine is ready to blend.

Fast flash – error caused by one of the following:

- The motor base is plugged in while the control knob is not in the stop position (O).
- The container was placed on the machine while the control knob was not pointed at the stop symbol (O).
- The container was removed from machine while operating (could include lifting the container away from the motor base and the interlock tabs losing contact with the base during tamping).

If the container is lifted or rocked from the motor base during blending, the machine will turn off automatically. To continue, place the container back on the motor base. Push in on the center of the control knob to start the blades.

- 2. Control Knob:** Allows you to select a program or use variable speed from 1 to 10 (low to high). To begin, rotate the control knob counterclockwise from the stop symbol to select a program or clockwise from the stop symbol to the desired variable speed setting. Push in on the center of the knob to activate the blades. When blending with a program, allow the blender to blend through the cycle and stop on its own. When using variable speed, push in on the center of the control knob again to stop the blades. Rotate the control knob back to the stop symbol.
- 3. Pulse (⏏):** Rotate the control knob to the counterclockwise to the pulse position. Push in on the center of the control knob to activate the blades. The machine will blend at 50% of high speed for as long as it is held in this position.
- 4. Programs:** Your blender is equipped with four program settings. Rotating the control knob counterclockwise from the stop symbol allows you to select a program for Smoothies (💧), Power Blends (⚡), Dips and Spreads (🍲) and Frozen Desserts (❄️). Program blending speeds and duration vary and will stop automatically at the end of the program. To begin a program, rotate to the icon and then press in on the center of the control knob to activate the blades. To stop, push in again on the center of the control knob. Rotate the control knob back to the stop symbol when done.

TIPS AND TECHNIQUES

Seals

There are two seals supplied with your blender. The seals are interchangeable and their uses are:

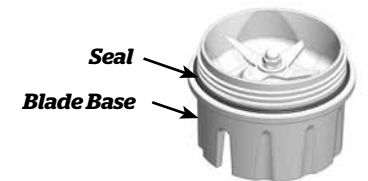
- During the blend - place a seal on the blade base attaching the blade base to either container.
- To travel - place a seal on the flip-top lid before attaching to the 20 ounce (0.6 L) container.

The seals are used to avoid leaks and spills. If you experience leaking:

- Make sure the seal is in place on the blade assembly before attaching to either container.
- Thread the blade base onto the container and until it stops. Try to thread a little further to make sure it is tight.

Keep the seals clean, allow to air dry between uses and keep in a safe place to avoid losing them.

During the Blend



To Travel



Ingredients

- Cut ingredients into 1-inch pieces.
- Cubed ice blends better than crushed ice.
- The order to add ingredients to each container is important. Place ingredients into each container in the order they appear in the recipe.
- Do not fill the 40 ounce (1.2 L) container more than two-thirds full (approximately 28 ounces) when blending thick texture recipes (e.g., hummus or nut butters). This allows room at the top of the container to use the tamper, to add liquid to the blend if necessary and will reduce the chances of overheating the unit.

Remember: Always follow guidelines in the recipe to ensure the best blend quality. Operating at a lower speed than suggested in the recipe can cause the motor to overheat. Blend for the full processing time suggested in the recipe. The smaller blades will take a bit longer than larger Vitamix machines.

- If ingredients are not flowing easily through the blades, use the tamper in the 40 ounce (1.2 L) container, or add more liquid to the blend. DO NOT overfill.

BLENDING IN THE 40 OUNCE (1.2 L) CONTAINER

⚠ WARNING



Parts will become hot with extended use.

DO NOT touch the drive socket in the underside of the blade base or the drive spline inside the motor base.



When blending hot liquids in the 40 ounce (1.2 L) container, escaping steam, splashes or contents may scald.

To secure the contents, lock the lid and lid plug securely in place prior to blending hot liquids in the 40 ounce (1.2 L) container.



Rotating blades can cause severe injury.

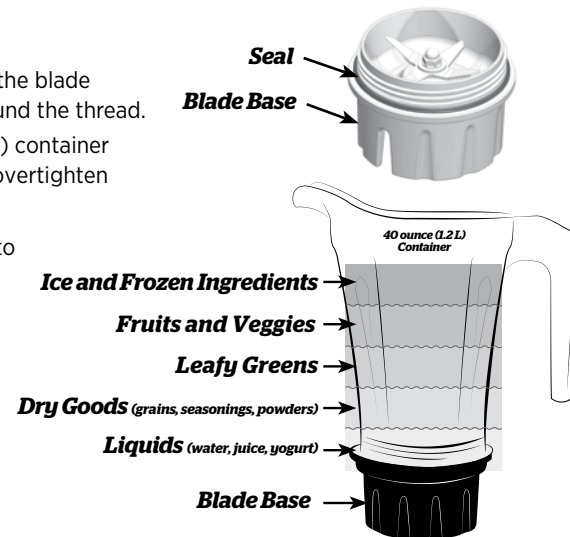
DO NOT reach into container while machine is running.

To avoid damage or personal injury, DO NOT use the 40 ounce (1.2 L) container (including the blade base, seal, lid and lid plug) in the microwave.



This icon corresponds to suggested recipes for the 40 ounce (1.2 L) container in your cookbook.

- To begin, put a seal onto the bottom thread of the blade base. The seal should fit snugly and evenly around the thread.
- Thread the blade base onto the 40 ounce (1.2 L) container in a clockwise direction just until tight. Do not overtighten or leaking can occur.
- Load the 40 ounce (1.2 L) container according to the recipe.
- Put the lid onto the 40 ounce (1.2 L) container. Make sure that the tabs on the lid snap onto the container.
- Insert the lid plug into the opening in the lid. Turn the lid plug counterclockwise to lock. Pull up on the lid plug to make sure it is secure.
- Set the 40 ounce (1.2 L) container onto the motor base with the container handle facing you. The interlock tabs on the 40 ounce (1.2 L) container will lower into the cutouts in the motor base.
- Begin blending by slowly rotating the control to the desired program, variable speed setting or to pulse. Once you are at the setting you would like to start blending on, push the knob in to start the blades. Follow the recipe guidelines to finish the blend.
- Wait until the blades come to a complete stop before removing the lid or the container from the motor base.
- Empty the container. Unthread the blade base from the container in a counter-clockwise direction.



TAMPER

⚠ CAUTION



Rotating blades can cause damage.

Lids and tampers are not interchangeable between different Vitamix machines, container styles, types, or sizes. Always use the tamper that was supplied with your machine.

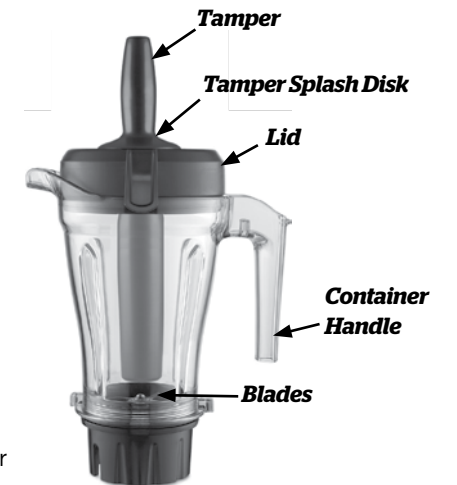
DO NOT put hands, spatulas, etc. in the container while the machine is running or while the container is still on the base.

The tamper that was supplied with your blender is the correct tamper to use in the 40 ounce (1.2 L) container. DO NOT use any other Vitamix tampers in the 40 ounce (1.2 L) container.

The tamper should easily fit into the lid opening and not come in contact with the blades no matter how you move the tamper inside the container. If the tamper you are using touches the blades at any angle, DO NOT use that tamper. Contact Vitamix Customer Service at 1.800.848.2649 or 1.440.235.4840 to order a new tamper, appropriate for use with your 40 ounce (1.2 L) container.

Important for use

- Hold onto the container handle while tamping.
- DO NOT rock or tip the container on the motor base while tamping. If the container comes off of the motor base, put the container back onto the motor base and press in on the center of the control knob to start the blades.
- The tamper splash disk and lid prevent the tamper from hitting the blades when the lid is in place.
- The 40 ounce (1.2 L) container should not be more than two-thirds full (28 ounces) if using the tamper during the blend.
- To avoid overheating, DO NOT use the tamper for more than 30 consecutive seconds.
- Holding the tamper straight up and down may not help the ingredients circulate. If necessary, point the end of the tamper toward the container walls. DO NOT try to force the tamper deeper into the container.



BLENDING IN THE 20 OUNCE (0.6 L) CONTAINER

⚠ WARNING



Parts will become hot with extended use.

DO NOT touch the drive socket in the motor base or the drive spline in the blade base.

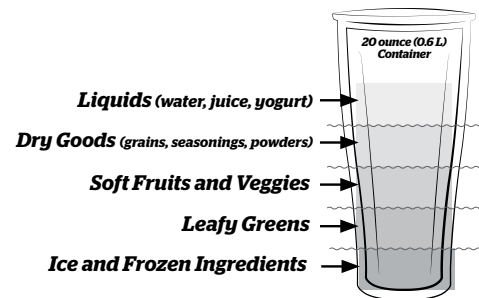
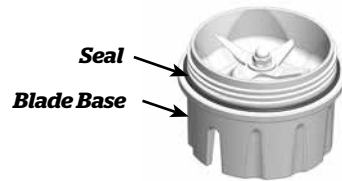
To avoid damage or personal injury, DO NOT use the 20 ounce (0.6 L) container (including the blade base or flip-top lid) in the microwave.

DO NOT blend hot liquids in the 20 ounce (0.6 L) container.



This icon corresponds to suggested recipes for the 20 ounce (0.6 L) container in your cookbook.

- To begin, put a seal on the bottom thread of the blade base. The seal should fit snugly and evenly around the thread.
- Load the 20 ounce (0.6 L) container according to the recipe.
- Thread the blade base onto the 20 ounce (0.6 L) container in a clockwise direction just until tight. DO NOT overtighten or leaking can occur.
- Invert the 20 ounce (0.6 L) container so the blade assembly is on the bottom. Place the container on the motor base. The interlock tabs on the 20 ounce (0.6 L) container will lower into the cutouts in the motor base.
- Begin blending by slowly rotating the control to the desired program, variable speed setting or to pulse. Once you are at the setting you would like to start blending on, push the knob in to start the blades. Follow the recipe guidelines to finish the blend.
- Wait until the blades come to a complete stop before removing the container from the motor base.
- Invert the 20 ounce (0.6 L) container. Unthread the blade base from the container in a counter-clockwise direction.
- Put a seal on the flip-top lid. The seal should fit snugly and evenly around the bottom thread of the flip-top lid.
- Thread the flip-top lid onto the 20 ounce (0.6 L) container in a clockwise direction until just tight. DO NOT overtighten or leaking can occur.
- To open the flip-top lid, hold the container with one hand, press the two tabs on lid with the other hand and lift up to release.



CARE AND CLEANING

Containers, Lids, Lid Plug, Tamper, Blade Base and Seals

- Are **top rack dishwasher safe**. The parts may become damaged if they are not washed on the top rack.
- Remove the blade base from the container after blending. Clean the threads on the blade base and the seal thoroughly to avoid ingredient build up between blends. Ingredient build up might cause problems when trying to remove the blade base from the container if it has been attached and allowed to sit for a long period of time.



Motor Base

- Unplug the power cord.

⚠ WARNING



Electrical shock hazard.

Disconnect power before cleaning machine. Do not immerse or place the motor base in water.

Failure to follow instructions can cause death or electrical shock.



- Wash the outside surface with a damp soft cloth or sponge, which has been rinsed in a mild solution of liquid detergent and warm water.
- Thoroughly clean the control knob so it works freely. Moisten a cotton swab with a household degreaser or cleaner and clean the grooves around the control.
- Moisten a cotton swab and wipe out the overflow opening at the back of the motor base.
- Immediately dry all surfaces. Polish surfaces with a soft cloth.

TROUBLESHOOTING

Automatic Overload Protection

Your Vitamix machine is equipped with automatic overload protection. This built-in feature is designed to protect the motor and prevent your machine from overheating. When engaged, the automatic overload protection will cause the motor to shut off and possibly emit a light odor. If the motor shuts off, turn the control knob back to the stop symbol (O) and let the blender sit for 45 minutes to cool.

Do not fill the 40 ounce (1.2 L) container more than two-thirds full (approximately 28 ounces) when blending thick texture recipes (e.g., hummus or nut butters). This allows room at the top of the container to use the tamper, to add liquid to the blend if necessary and will reduce the chances of overheating the unit.

WARRANTY

Full 5-Year Machine Warranty

1. PRODUCT REGISTRATION.

Vita-Mix® Corporation (“Vitamix”) strongly encourages you to register your purchase. You can register online at 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 Machine for personal household use only. This Warranty does not apply to products used for commercial, rental or re-sale purposes. Should ownership of the machine change during the 5-year period, please update the Machine’s owner information at vitamix.com/warranty.

3. WHAT IS COVERED.

Vitamix warrants to the owner that if this Machine (**a “Machine” 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 Machine or component part of the Machine free of charge.

If, in Vitamix’s sole discretion, the failed Machine or component part of the Machine cannot be repaired, Vitamix will elect to either (A) replace the Machine 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 Machines 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 Machine 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.

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.

WARRANTY

5. WHAT VOIDS THIS WARRANTY.

Abuse, misuse, negligent use, alteration of the Machine, 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 Machine or any component part of the Machine are performed by someone other than either Vitamix or an authorized Vitamix Service Provider or if any component part of a Machine subject to this Warranty is used in combination with a motor base, container, or any other part or accessory that is not expressly authorized by Vitamix.

6. HOW TO OBTAIN RETURN AUTHORIZATION UNDER THIS WARRANTY.

In the event that the Machine or any component part of the Machine 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 Machine 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.

United States

Vita-Mix® Corporation
8615 Usher Road
Cleveland, Ohio 44138-2199
1.800.848.2649
service@vitamix.com

Canada

Vita-Mix® Corporation
200-1701 Shepherd Street East
Windsor, Ontario N8Y 4Y5
1.800.848.2649
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.

SPECIAL INTERNATIONAL INSTRUCTIONS

If a machine 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+1.440.235.4840 or email service@vitamix.com for more details.

PRODUCT SPECIFICATIONS

Vitamix S55

Electrical:

120 V, 60 Hz, 7 A

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

Dimensions:

Width: 6 inches (15.2 cm)

Depth: 9 inches (22.9 cm)

Height: Motor base only - 8 inches (20.3 cm)

20 ounce (0.6 L) container - 7.5 in. (19.1 cm)

40 ounce (1.2 L) container - 8 in. (20.3 cm)

When applicable:



To see the complete line of Vitamix® products,
visit vitamix.com



Vita-Mix® Corporation
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440.235.4840 / 800.848.2649
vitamix.com

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