

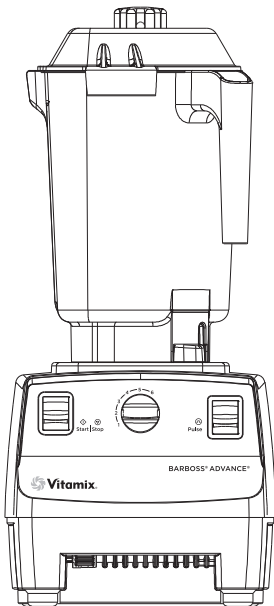


BarBoss® Advance® / Drink Machine Advance®

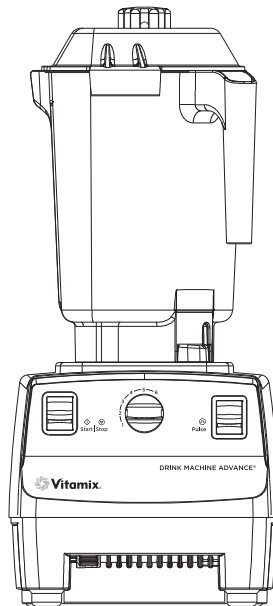
Advance Performance Beverage Blending  
ALL MODELS

# Use and Care Manual

Read and save these instructions



**BARBOSS® ADVANCE®**



**DRINK MACHINE ADVANCE®**

ENGLISH

ESPAÑOL

FRANÇAIS

# CONTENTS

<b>English</b> .....	<b>1</b>
<b>Español</b> .....	<b>21</b>
<b>Français</b> .....	<b>41</b>
<b>Important Safeguards</b> .....	<b>4</b>
<b>General Instructions</b> .....	<b>6</b>
<b>Control Panel</b> .....	<b>9</b>
<b>Programming</b> .....	<b>10</b>
Programming Custom Chip	
Resetting Pre-Set Buttons	
<b>Machine Assembly</b> .....	<b>11</b>
Lid Assembly	
Blade Assembly	
<b>Caring for your Machine</b> .....	<b>13</b>
<b>Troubleshooting</b> .....	<b>15</b>
<b>Warranty</b> .....	<b>16</b>
<b>Parts List</b> .....	<b>18</b>
<b>Product Specifications</b> .....	<b>20</b>

# IMPORTANT SAFEGUARDS

1. Read all instructions.
2. To protect against risk of electrical shock, do not put motor base in water or other liquid.
3. Close adult supervision is necessary when machine is used by or near children.
4. Unplug the power cord from the wall outlet when the Vitamix® machine is not in use, before disassembling, putting on or taking off parts, and before cleaning, other than washing the container.
5. Never contact moving parts, especially the blades.
6. Do not operate any machine that malfunctions, has a damaged cord or plug, has been dropped or is damaged in any manner. If you purchased your equipment in the U.S.A., call **Vitamix Technical Support, 800-886-5235** for examination, repair, possible replacement, or electrical or mechanical adjustment. If you purchased outside of the U.S.A., please contact your local authorized Vitamix Distributor, or contact the Vitamix International Division at +1.440.782.2450 or email [international@vitamix.com](mailto:international@vitamix.com) for a distributor near you.
7. The use of attachments, including canning jars, not recommended or sold by Vitamix may cause fire, shock, or injury. Do not use attachments not recommended or sold by Vitamix, doing so will void the warranty. **Alteration or modification of this product in any form is not recommended as such may result in bodily injury.**
8. **Do not use outdoors.**
9. Do not let the power cord touch hot surfaces or hang over edge of table or counter.
10. Do not place the machine on or near a hot gas or electrical burner, in a heated oven, or allow machine to touch hot surfaces. External heat sources can damage the machine.
11. Keep hands and utensils out of container while motor is running to prevent the possibility of severe personal injury and/or damage to the Vitamix machine. A rubber spatula may be used, but only when the machine is not running. With the flexible rubber lid in place, the Vitamix accelerator tool (sold separately) may be used while motor is running.
12. **WARNING: Blade is sharp. Handle carefully.**
  - Never try to remove blade while container is sitting on the motor base.
  - Do not operate with loose, nicked or damaged blade – replace immediately.
  - To reduce the risk of personal injury, never place blade assembly on motor base without blender container properly attached.
13. The maximum normal load is equivalent to the ounces (liters) listed on the container, i.e., 32 oz. / 0,9 L and substantially less with thick mixtures.
14. Container should not be more than  $\frac{2}{3}$  full when the accelerator tool is left in place while blending. Do not exceed 30 seconds of continuous blending with accelerator tool in place.
15. **CAUTION:** Cooling problems resulting in thermal shut-off and eventual motor damage may result if machine is operated in sound chambers other than those approved by Vitamix.
16. **Always operate the Vitamix machine with a lid in place.**
17. **CAUTION:** The light in the front panel Start/Stop switch, when lit, indicates the power to blender is on and blender could start. Turn power off, or unplug the machine before touching movable parts. Shut off power switch at night or whenever machine will be left unattended.

## Save These Safety Instructions

- The Vitamix blender's U.S.A. power cord comes equipped with a three-prong (grounding) plug which mates with a standard three-prong wall outlet (Figure A). **This cord will vary for countries outside the United States of America.**
- Adapters (Figure B) are available for two-prong outlets. Do not cut or remove the third (ground) prong from the plug or power cord.
- Consult your electrician if you are not sure if the wall outlet is grounded through the building wiring. With a properly grounded two-prong wall outlet, ground the machine by attaching the tab on the adapter to the wall outlet cover by means of the screw in the center of the cover (Figure B).



## WARNINGS!

Three-prong adapters are not to be used in Canada.

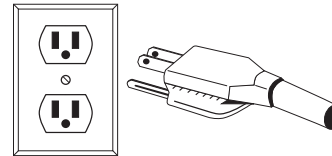


FIGURE A

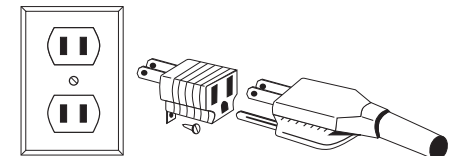


FIGURE B

## IMPORTANT NOTES!

The instructions appearing in this Use and Care Manual cannot cover every possible condition and situation that may occur. Common sense and caution must be practiced when operating and maintaining any appliance.

# GENERAL INSTRUCTIONS

## BarBoss® Advance® & Drink Machine Advance® Pre-Set Programs

The following are settings of the six Pre-Set Programs for the BarBoss Advance and Drink Machine Advance machines. These programs, numbered 1 through 6, are blending cycles designed for the most commonly made drinks. Depending on the viscosity of the drink you are creating, selecting one of the six Pre-Set Programs will run the machine for a full cycle. The machine will stop by itself when the cycle is complete. A cycle varies in speed and length. Your machine's Pre-Set options may differ due to program revisions or if your machine was programmed specifically for your business. Due to the difference of recipes, your results may also vary.

**SETTING 1: (:15)** Blends thin drinks with just juice and ice.

**SETTING 2: (:18)** Blends light coffee drinks.

**SETTING 3: (:21)** Creates a specialty drink with a thick viscosity.

**SETTING 4: (:24)** Creates ice cream and regular coffee drinks that need a little longer blending.

**SETTING 5: (:27)** Blends a regular smoothie.

**SETTING 6: (:30)** Blends thick frozen fruits & hard ingredients for a thick but consistent smoothie.

## Blending Tips

1. Place liquids and soft foods in the container first, solid items and ice last. Although not necessary for processing, you may want to cut or break food into smaller pieces for more precise measuring of ingredients. Thawed or partially thawed fruit is recommended. High speed is recommended for heavy-duty blending.
2. Set the container on the motor base by aligning it over the centering pad anchored to the base. **(Motor must be completely stopped before positioning container).** Containers are not to be used for hard, dry materials. Avoid running your machine with the container empty.
3. Always use a lid when blending. If blending hot ingredients, the lid must be securely latched in place. **When processing hot liquids, DO NOT use a non-latching or one-piece lid.**
4. Plug the machine into the nearest outlet (if unplugged). Press On/Off switch to on. Activate a program by selecting the desired setting on the dial and then depressing the Start/Stop switch on the left.
  - If mixture stops circulating, you have likely trapped an air bubble. Either insert the accelerator tool (sold separately, see page 19) through the lid while blending, or stop the motor, remove the container from the base and stir or scrape the mixture from the sides of container into the center using a rubber spatula to press any air bubbles away from the blades. Replace the lid and continue blending.
  - To prevent possible splashing, lightly rest your hand on the lid while turning the machine on (except when processing hot liquids).

- Due to the blending speed of the machine, processing times are greatly reduced over other manufacturers' machines. Until you become accustomed to the speed, watch your mixture carefully to avoid over-blending.
  - If stopping the machine mid-cycle, use the Start/Stop switch, not the On/Off switch. If the On/Off switch was used, wait 30 seconds for power to recycle and the timer to reset before resuming operation.
5. After the blender has been stopped, wait until the blade comes to a complete stop before removing the lid or container from the motor base.
  6. To use the pulse switch to refresh drinks: Make sure the power is on. With the container on the motor base, depress the pulse switch. Release the switch to stop the motor.
  7. Press the On/Off Switch to Off when not in use.



## WARNINGS!

- When the machine is not in use, unplug the machine from the outlet.
- If you detect a change in the sound of the machine or if a hard or foreign object comes into contact with the blades, do not serve the contents. Inspect your blade assembly for loose, nicked or missing parts. If parts are loose, missing, or nicked, replace with a new blade assembly. (See page 12.)

## GENERAL INSTRUCTIONS

### Maintenance Tips:

- **Never bang the container against a surface to loosen the ingredients.**  
Remove the container from the base and use a rubber spatula to remove thick mixtures from the bottom of your container.
- **Never shake or rattle a container while in use.**
- **Never remove the container before the machine has come to a complete stop.**
- **Never start the motor before the container is in place.**

### IMPORTANT NOTES!

The automatic overload protection shuts the motor off to protect the motor. The motor may stop working if it is overloaded or overheated. If the motor shuts off, it could be due to:

- Recipe being too thick
- Recipe having too many ingredients in it
- Recipe was being processed too long at too low a speed

If the motor shuts off, review your processing techniques and your instructions.

**Thermal Protector:** The thermal protector may shut the motor off to protect it from overheating. To restart, wait for motor to cool down with the power off (up to 45 minutes). Cooling may be quickened by placing the motor base in a cool spot. (Unplug first.) To speed up the process, try circulating the air with a vacuum or fan aimed at the bottom of the base. When the thermal protector shuts the motor off, review your processing techniques and your instructions. Your recipes may be too thick or have too much material in them. If the motor seems to be overheating but the thermal overload protector has not turned the machine off, stop the machine and remove the container from the base. Turn the machine on and let the machine run for 20 seconds. Repeat this step 3 times for a total of 1 minute. Be careful never to touch any moving parts while in use.

## CONTROL PANEL

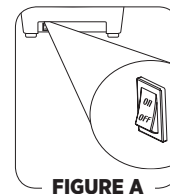
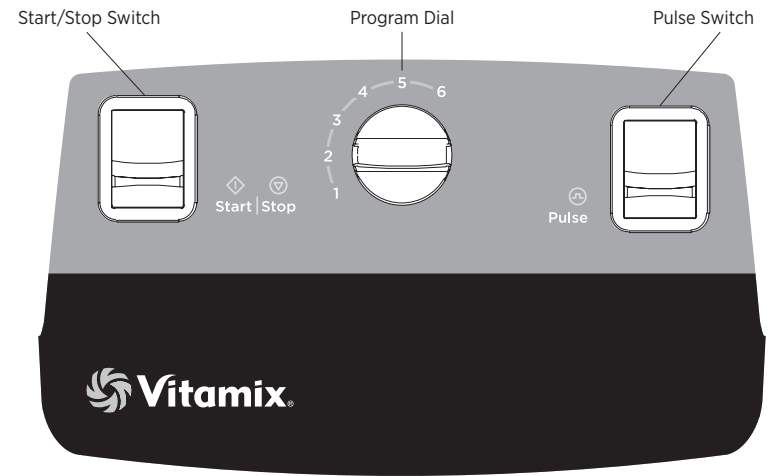


FIGURE A

### BarBoss® Advance® and Drink Machine Advance®

**On/Off Switch:** Located on the front of the machine below the control panel (Figure A). The On/Off switch controls the power to the machine. While plugged in, switch to on to ready the machine for blending. Shut off the power switch at night or whenever the machine will be left unattended.

**Start (◇) / Stop (▽) Switch:** This is a lighted switch. When light is lit, power is on. Depress the start switch to activate program setting and again to stop a program mid-blending cycle. During operation, you may interrupt a program by pressing the Start/Stop switch.

**Program Dial:** Allows user to select a number of pre-programmed settings. Machine will shut off automatically at the end of the program. Program is activated only when the power switch is on. See page 10 for programming details.

**Pulse Switch (⏏):** The pulse switch can be used to quickly refresh contents of the container by depressing the switch and holding down as long as needed. The pulse switch can only be used when the power switch is on.

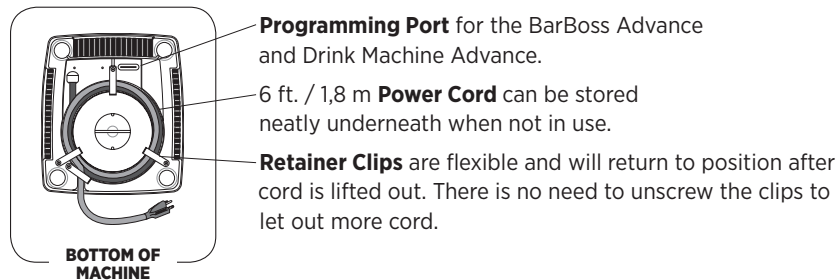
## PROGRAMMING

The BarBoss® Advance® and Drink Machine Advance® are pre-programmed with settings optimized for the Advance® container. The programs can be customized by using a programming chip or programmer software kit available from Vitamix®. Call your distributor or Customer Service for more information.

Although your machine comes from the factory pre-set with the programs, follow these instructions when using a custom programming chip.

### Programming with a Custom Chip

1. Turn the power to the machine on using the On/Off switch located on the front of the machine below the control panel.
2. Remove the container and lift the front of the machine so that you can see the bottom programming port. Facing the front of the machine, insert the custom programmed chip with the silver contact bars up and the words, "THIS SIDE FACING TO THE FRONT OF THE MACHINE" toward you into the port located below the label area.
3. Within 5 seconds, the six Pre-Set Programs will be re-programmed.
4. Remove the programming chip, return it to the original package and store in a safe, easily accessible spot.
5. Place the machine back on its feet and replace the container.



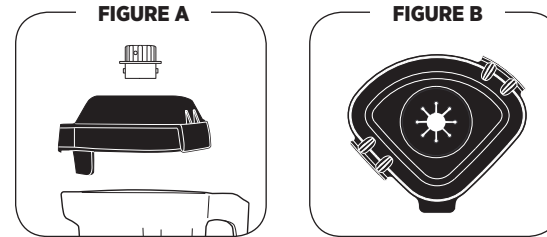
### Resetting Pre-Set Programs to original factory settings

1. Turn the power to the machine off using the On/Off switch located on the front of the machine below the control panel.
2. Hold down the pulse button while turning the power back on using the On/Off switch.

### IMPORTANT NOTES!

**Programming Chip:** If the above programming steps are taken and the custom programming does not appear with the first blend cycle, turn the chip 180° (side-to-side ) and try again.

## MACHINE ASSEMBLY



### Lid Assembly

**Two-Piece Lid,** (Figure A) 32 oz. / 0,9 L Advance® Container

- The two-piece lid is easy to clean and easy to put on, take off and seal.
- To remove a fully latched lid, lift the two tabs and pull upward and off.
- Twist the center lid plug to fasten or remove.

**One-Piece Lid,** (Figure B, optional) 32 oz. / 0,9 L Advance® Container

- The one-piece lid is easy to clean and easy to put on, take off and seal.
- There is no lid plug for this lid.
- Add ingredients through port on top.

### IMPORTANT NOTES!

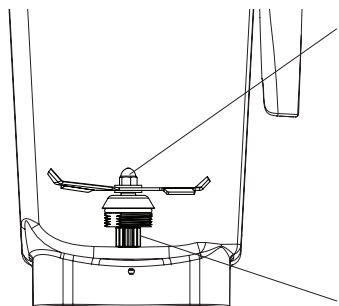
#### Containers:

- BarBoss Advance and Drink Machine Advance machines are optimized for use with the Vitamix 32 oz. / 0,9 L Advance container. Use of Vitamix Standard containers (64 oz. / 2,0 L, 48 oz. / 1,4 L or compact 32 oz. / 0,9 L) may require programming adjustments. The 32 oz. / 0,9 L Advance container will not work with earlier Vitamix models. Call Vitamix Customer Service or your distributor for more information.
- Outside the United States and Canada, your machine may come with a different container configuration.

**New Lids:** To make new lids easier to insert and remove, rub a light coating of cooking oil around rim where it seals. Place it in container for several minutes, remove and lightly wipe oil off lid.

## MACHINE ASSEMBLY

### Blade Assembly

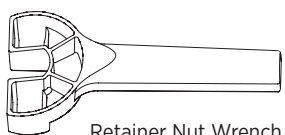


**Blade Agitator Assembly:** The blade assembly includes a precision-hardened stainless steel blade with enclosed double sealed steel ball bearings for maximum durability. The rugged blade assembly literally explodes molecules of food and ice in the container, helping every batch to homogenize more effectively. The blades do not need to be removed for normal cleaning. (Refer to the information below to remove or replace.)

**Drive Spline:** Inserts into drive socket on the motor base to turn the blade.

**Note:** Removing and replacing your container while the coupling is still rotating will strip the drive spline "teeth." **(This part is NOT removable.)**

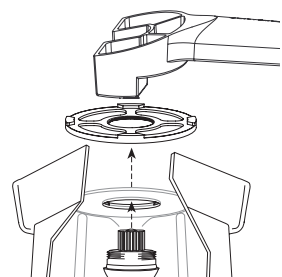
**Retainer Nut:** Must be snug. Order the available Retainer Nut Wrench for best results. (Refer to the information below to remove or replace.)



Retainer Nut Wrench

### Blade Assembly Removal

At times, it may be necessary to give your blades additional cleaning. An easy-to-use blade assembly removal wrench (Item #15596) may be purchased. Turn the container upside down and grip firmly. Insert retainer nut wrench in groove of retainer nut and rotate counterclockwise to loosen. Then grip blades with a cloth and remove retainer nut by hand.



Retainer Nut Wrench in use

**Replacing Blade Assembly:** With the container upside down, grip blades with cloth, insert into the container bottom and align with flat sides of container opening. Place retainer nut on and hand tighten. Using the retainer nut wrench, carefully turn clockwise until secure, using wrench. Do not force. If it is not tight enough, you will notice increased container noise.

### ⚠ WARNINGS!

Never use a blade assembly with loose, damaged or nicked components.

**Caution:** Do not remove blades or blade assembly unless absolutely necessary! Never attempt to take the blade assembly itself apart. This will void the warranty.

## CARING FOR YOUR MACHINE

### Cleaning Products

Solid Supra, Solid Power, \_\_\_\_\_  
Guardian Acclaim, Solid Guardian Plus,  
Solid Super Impact, Solid Insure

Diverpak \_\_\_\_\_  
Eclipse H2, Liqui-Safe L7  
Acclean  
Poly-Brite

Glow MB-1 \_\_\_\_\_  
Lustre NC-25  
Lustre Plus

PSRA 41-D, PSRA 41-E \_\_\_\_\_  
Liqui-Ware 1, Liqui-Ware MC  
D-Flex, Sur-Met

### Rinse Aids

Solid Rinse Dry, Solid Brilliance, \_\_\_\_\_  
Jet Dry, Rinse Dry

### Destainer

NuWare \_\_\_\_\_

### Suppliers in U.S.A.

**Ecolab, Inc.**, St. Paul, MN  
800-352-5326  
www.ecolab.com

**Diversey**, Livonia, MI  
800-521-8140

**Wesmar Company, Inc.**  
Seattle, WA 206-783-5344  
www.wesmar.com

**Anderson Chemical Co.**  
Litchfield, MN  
800-366-2477  
www.andersonchemical.com

**Ecolab, Inc.**, St. Paul, MN  
800-352-5326  
www.ecolab.com

**Diversey**, Livonia, MI  
800-521-8140

### IMPORTANT NOTES!

**Cleaning Products:** Do not use abrasive cleaning agents or concentrated bleach when cleaning. Do not use any cleaners containing Quaternary Sanitizers on the containers.

**Cleaning:** Switches may become sticky from use. Unplug the machine and use a wet cloth, moistened with water and a mild detergent, to clean around the edges of the switch paddles until they function freely. Clean carefully, using caution not to allow water or other liquids to infiltrate the switch. Dry with a soft cotton cloth.

**Container:** Do not let mixtures, liquids or food products dry in the container. Dry product may lock around the blade and weaken/tear the bearings seal when restarted. Do not place containers in the freezer, the blade may crack the container. Due to the nature of polycarbonates, microwaving and automatic dishwashing are not recommended. Follow the cleaning instructions on page 14.

## CARING FOR YOUR MACHINE

### Motor Base/Control Panel

1. **Unplug the power cord.**
2. Gently wash the outside surface with a damp soft cotton cloth moistened with a mild solution of warm water and nonabrasive detergent or nonabrasive liquid spray cleaner. **Never immerse motor base in water or other liquid.**
3. Thoroughly clean switches so that they work freely. They may become sticky from use. Use a wet cloth, moistened with water\* and a mild detergent, to clean around the edges of the switch paddles until they function freely. Leaving switches sticky will damage or burn out the switches. Clean carefully, using caution not to allow water or other liquids to infiltrate the switch.
4. Dry with a soft cotton cloth.

### Lid

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

### Container

**For maximum container life, do not wash in dishwasher.**

1. **To Clean:** Fill container ¼ full with warm (110 °F / 43 °C) water and add a couple drops of liquid dishwashing detergent.\*\* Return container to motor base and firmly position the two-piece lid. Run machine for 30 seconds. Empty container. Repeat this step.
2. **To Rinse:** Fill container ¾ full with warm (110 °F / 43 °C) water, do not add soap. Return container to motor base and firmly position the two-piece lid. Run machine for 30 seconds. Empty container.
3. If any solid residue remains, remove the blade assembly (see page 12) and wash all container parts in warm soapy water. Rinse and drain. Reassemble before next step. Do not soak the blade agitator assembly.
4. **To Sanitize:** If all solid residue is gone after step 2 or after completion of step 3, fill container ¾ full with a sanitizing solution mix.\*\*\* Return container to motor base and firmly position the two-piece lid. Run machine on a high speed for 30 seconds. Turn machine off and allow mixture to stand in the container for an additional 1-½ minutes. Pour out mixture.
5. Return container to motor base and run machine empty for an additional 5 seconds. Do not rinse after sanitizing. Allow container to air dry.

### IMPORTANT NOTES!

- \* Be sure to wring excess water out of cloth or sponge when cleaning around the controls or any electrical part.
- \*\* To prolong container life, Vitamix® recommends using soaps with a low Ph balance, such as a liquid dishwashing detergent (Ivory Liquid®).
- \*\*\* Recommended sanitizing solution: 1.5 tsp. / 7,4 ml institutional or household bleach in 2 qt. / 2,0 L water.

## TROUBLESHOOTING

Problems:	Possible Actions:
<ul style="list-style-type: none"> <li>• Increased vibration</li> <li>• Leaking from bottom of container</li> <li>• Increased container noise</li> </ul>	<ol style="list-style-type: none"> <li>a. Check blade assembly for loose, damaged or nicked components and replace.</li> <li>b. Tighten retainer nut with retainer nut wrench moving clockwise until it is snug. See page 12.</li> </ol>
<ul style="list-style-type: none"> <li>• Machine will not run</li> </ul>	<ol style="list-style-type: none"> <li>a. Double-check to make sure power cord is firmly in power outlet.</li> <li>b. Check to make sure switches are clean and moving freely.</li> <li>c. The thermal protector may have shut the machine off. Turn power off for up to 45 minutes to reset.</li> </ol>
<ul style="list-style-type: none"> <li>• Loud noise from blade area</li> <li>• Blades don't spin</li> </ul>	<ol style="list-style-type: none"> <li>a. Drive socket may be broken. Check for a fine crack down the center or worn teeth, replace with a new drive socket (Item #891). Instructions are included with part.</li> <li>b. Blade bearings need to be replaced. Spin the blades using the drive spindle at the bottom of the container. If blades spin freely with no resistance, replace blade assembly. See page 12.</li> </ol>
<ul style="list-style-type: none"> <li>• Machine will not run when Start/Stop switch is activated</li> </ul>	<ol style="list-style-type: none"> <li>a. Check On/Off switch to make sure the switch is in the on position. Note: Start/Stop switch is lit when power is on.</li> </ol>
<ul style="list-style-type: none"> <li>• Machine is running irregularly</li> <li>• Setting selected starts the wrong program</li> </ul>	<ol style="list-style-type: none"> <li>a. Turn the machine off and on again to reset the programming.</li> <li>b. Reset the machine to its original factory settings. See page 10.</li> </ol>

**If you cannot fix your machine with these suggestions,** technical help is available by calling Vitamix technical support at 800-886-5235. If you purchased your equipment outside the U.S.A., contact your local Vitamix Distributor or telephone the Vitamix International Division at +1.440.782.2450 or email [international@vitamix.com](mailto:international@vitamix.com) for a distributor in your country. For online help, visit [www.vitamix.com/foodservice](http://www.vitamix.com/foodservice).

### Cooling the Motor

Machine may stop working if it is overloaded on low speed. Reset by turning power off for 30 seconds. Do not turn power off midway through a blending cycle. To interrupt cycle, press Start/Stop switch one time.

**Note:** Cooling may be quickened by placing the motor base in a cool spot. (Unplug first.) Try circulating the air with a vacuum or fan aimed at the bottom of the motor base.



# WARRANTY

## LIMITED WARRANTY

In order to maximize the life and keep your Vitamix® product in good working order, it is important that you follow a few simple maintenance tips:

1. Periodically inspect the drive socket for visible wear and tear, cracks, or brakes to the socket. If damage is found, replace the drive socket with the extra drive socket enclosed with your blender. To purchase additional replacement drive sockets contact Vitamix at 1-800-437-4654 (1-800-4DRINK4) for a dealer near you. For customers outside the U.S.A., contact your authorized Vitamix Distributor, or call the Vitamix International Division at +1.440.782.2450 or email [international@vitamix.com](mailto:international@vitamix.com) for a distributor near you.
2. Manually rotate the blade bearing assembly to make sure it turns without hesitation or doesn't spin too freely. If the blade hesitates or spins too freely, contact Vitamix at 1-800-437-4654 (1-800-4DRINK4) for warranty information or a dealer near you. For customers outside the U.S.A., contact your authorized Vitamix Distributor, or call the Vitamix International Division at +1.440.782.2450 or email [international@vitamix.com](mailto:international@vitamix.com) for a distributor near you.
3. Never run the machine without the centering pad properly placed on the base. Vita-Mix® Corporation (hereinafter "Vita-Mix") warrants to the original end-user (proof of purchase required) purchased in the U.S.A., that this commercial Vita-Mix blender (hereinafter the "Equipment") is free from defects in material and workmanship for the warranty periods applicable to the Equipment as described herein and subject to the conditions set forth below.

### Motor Base

Vita-Mix warrants to the original end-user that:

- If the motor base fails within thirty (30) days from the date of purchase, Vita-Mix will replace the motor base without charge.
- If the motor base fails after thirty (30) days but within one year from the date of purchase, due to a defect in materials or workmanship, Vita-Mix will assume the cost of all parts and labor necessary to repair the motor base.
- If the motor base fails after one year but within three (3) years from the date of purchase due to a defect in materials or workmanship, Vita-Mix will assume the cost of the parts deemed necessary to repair the base.

### Container, Lid, Blade Assembly, Drive Socket and Sound Enclosure (if included)

The container, lid, blade assembly, drive socket and where included a Vita-Mix manufactured sound enclosure, are warranted against defects in material and workmanship for one year from the date of purchase.

### Conditions

- The warranties contained herein run only to the original end-user and are not transferable. To make a warranty claim, proof of purchase is required.
- This warranty is the sole remedy of the purchaser and sets forth the only obligations

of Vita-Mix and does not cover normal wear-and-tear, abuse, misuse, negligent use, alteration of the base or container (or the sound enclosure), or exposure to extreme conditions and is only valid if the Equipment is used in accordance with the accompanying instruction booklet (which may also be accessed at [www.vitamix.com/foodservice](http://www.vitamix.com/foodservice)).

- If applicable, improper installation or ventilation in the case of the in-counter model of the Equipment, or placing the Equipment in a sound enclosure not manufactured by Vita-Mix will void this warranty.
- This warranty is void in the event that repairs to the Equipment are performed by someone other than Vita-Mix or an authorized Vita-Mix Service Center. Vita-Mix will not be responsible for the cost of any unauthorized repairs.
- The sole obligation of Vita-Mix under this warranty is to repair or replace the warranted part or parts as determined exclusively by Vita-Mix.

**In no event, whether based on contract, indemnity, warranty, tort (including negligence), strict liability or otherwise, shall Vita-Mix be liable for any special, indirect, incidental or consequential damages whatsoever including, without limitation, loss of profit or revenue. The above limited warranty is your exclusive remedy, and you and Vita-Mix hereby expressly disclaim all other warranties or conditions, express or implied, statutory or otherwise, including any implied warranty of merchantability and any implied warranty of fitness for a particular purpose, and, without limiting the generality of the foregoing, you and Vita-Mix hereby expressly exclude, to the extent permitted by law, the application of any sale of goods legislation and the United Nations Convention on Contracts for the International Sale of Goods, as may be applicable.**

Some jurisdictions do not allow a limitation on implied warranties or on special, incidental or consequential damages.

No employee of Vita-Mix or any other person is authorized to make any warranty in addition to or amendment of the warranties made herein. For warranty details for machines purchased outside the U.S.A., contact your authorized Vita-Mix distributor, or call the Vita-Mix International Division at +1.440.782.2450 or email [international@vitamix.com](mailto:international@vitamix.com) for a distributor near you.

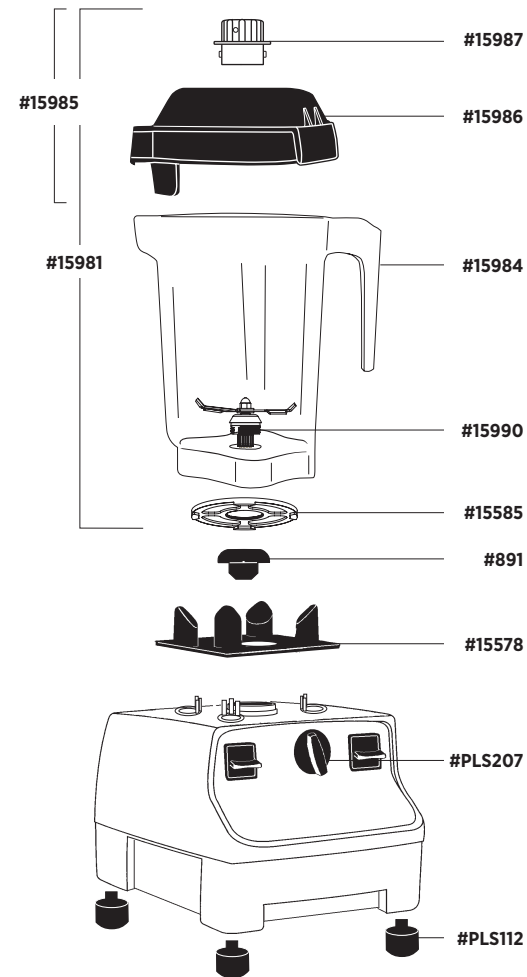
In the event your Vita-Mix blender needs service or repair covered by the terms of this warranty, please call the Vita-Mix Corporation for warranty assistance. For machines purchased in the U.S.A., call Vita-Mix Technical Support: 800-886-5235. If purchased outside the continental U.S.A., contact your authorized Vita-Mix Distributor, or telephone the Vita-Mix International Division at +1.440.782.2450 or email [international@vitamix.com](mailto:international@vitamix.com) for a distributor near you.

Any item sent to Vita-Mix pursuant to the terms hereof must be sent in original or sufficient packaging. Customer is responsible for in-bound freight costs for warranty service. Do not return or send in products without the approval from Vita-Mix. All product returns must have the Return Authorization Number clearly marked on the outside of the box. Any product that is sent to Vita-Mix without prior authorization or approval will be returned to the shipper's address "as is" without repair.

# PARTS LIST

## BarBoss® Advance® & Drink Machine Advance®

- #15987** Lid plug for 32 oz. / 0,9 L Advance® container
- #15986** Lid only (no plug) for 32 oz. / 0,9 L Advance® container
- #15985** Lid assembly for 32 oz. / 0,9 L Advance® container
- #15981** 32 oz. / 0,9 L polycarbonate/stackable Advance® container, ice blade & lid assembly
- #15984** 32 oz. / 0,9 L polycarbonate/stackable Advance® container only
- #15990** Advance® blade agitator assembly
- #15585** Advance® retainer nut
- #891** Drive socket
- #15578** Sound-reducing centering pad
- #PLS207** Program control knob
- #PLS112** Rubber Foot



### Items Sold Separately:



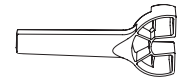
**#15606**  
Software Kit - USB Version



**#15644**  
Extra Programming Chip for Software Kit



**#15988**  
One-Piece Lid



**#15596**  
Retainer Nut Wrench



**#760**  
Accelerator Tool

## IMPORTANT NOTES!

- Outside the U.S.A. and Canada, your machine may come with a different container configuration. Contact your local Vitamix Distributor for item numbers
- Other than the drive socket, blade assembly and retainer nut, this unit is not user serviceable.

# SPECIFICATIONS

## BarBoss® Advance® & Drink Machine Advance®

### Electrical Requirements:

- 120 V, 50/60 Hz, 11.5 amps
- Uses a U.S.A. three-prong grounded cord.
- 20 amp outlet per machine is recommended.

### • Do not use extension cords with machine.

- 220 – 240 V, 50/60 Hz, 750 – 850 Watts
- 100 V (Japan), 50/60 Hz, 900 Watts

### Dimensions: (H x W x D)

- 17.7 x 8.0 x 9.0 in.
- 44,9 x 20,3 x 22,9 cm

When applicable: BarBoss® Advance®



When applicable: Drink Machine Advance®



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



### Vita-Mix® Corporation Commercial Division

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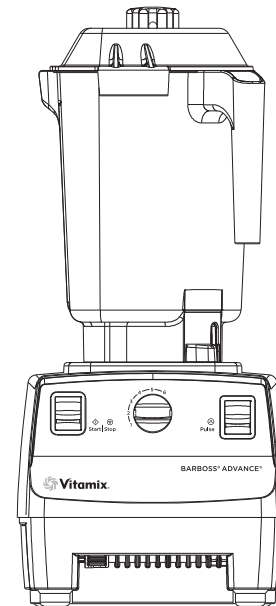
## BarBoss® Advance® / Drink Machine Advance®

Licuada de bebidas de rendimiento avanzado

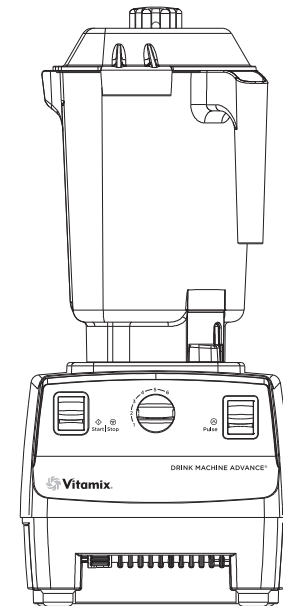
TODOS LOS MODELOS

## Manual de uso y cuidado

Lea y conserve estas instrucciones



BARBOSS® ADVANCE®



DRINK MACHINE ADVANCE®

ENGLISH

ESPAÑOL

FRANÇAIS