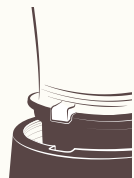


S30 QUICKSTART GUIDE



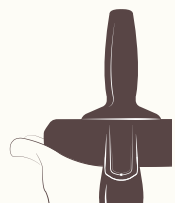
Leak-Proof Seals

The two rubber seals placed on the blade base and flip-top lid are of paramount importance. Without them, you'll have a real mess on your hands. See your owner's manual for instructions on how to properly attach the seals to prevent leaks and spills, and designate a spot for them in your kitchen so they don't wander off.



Interlocking System

If you lift or rock a container from the motor base while blending, the machine will sense this disruption and turn off automatically for your safety. No worries — just turn the dial back to Stop [O], and then pick up the recipe where you left off. See your owner's manual for more information.



Tamper

The tamper keeps thick, frozen, or just plain stubborn ingredients circulating in the 40-ounce container. While your machine is running, remove the lid plug and insert the tamper through its opening to push ingredients into the blades. As always, see your owner's manual for details.

For more information, visit vitamix.com/S30



STEP

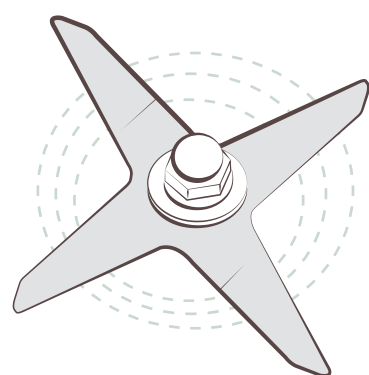
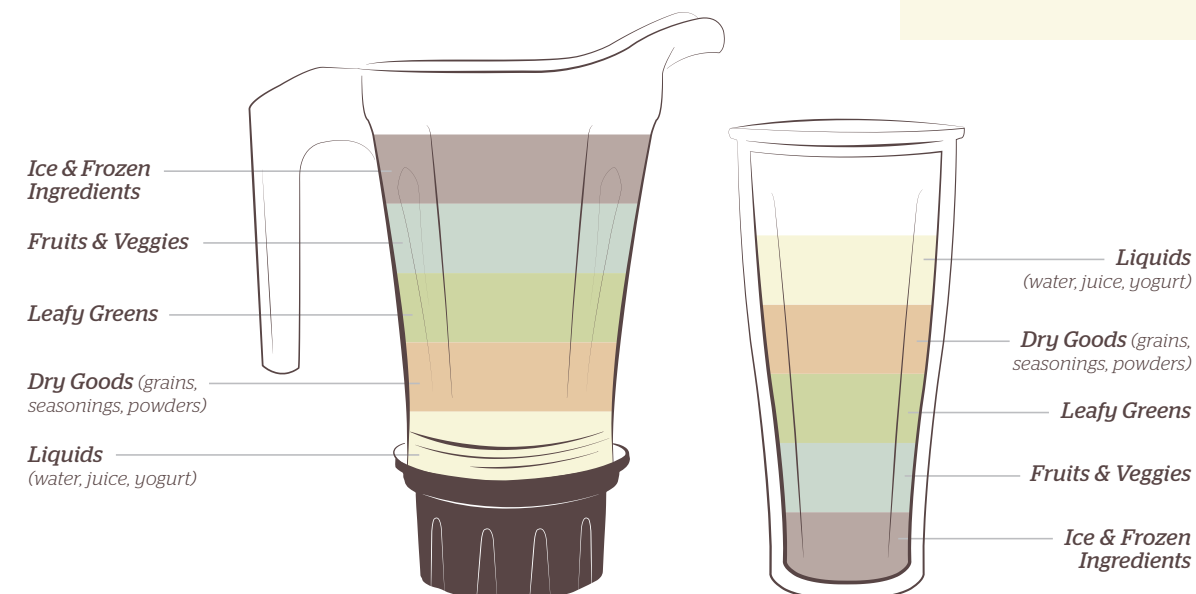
1

INGREDIENTS

Vitamix chefs have thought of everything — down to the sequence of ingredients to achieve the smoothest blends. Add ingredients to the container in the order they appear in the recipe, or follow this general guideline when creating your own. (A little hint — the two containers are loaded in opposite order):

Cut ingredients into 1-inch pieces to help them flow freely through the blades.

We prefer cubed ice over crushed. Its weight pushes everything into the blades.

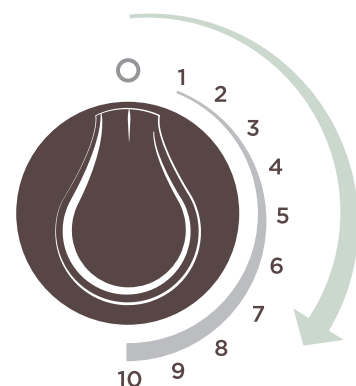


STEP

2

START-UP

When starting your machine, hold at a low speed (1 or 2) for a few seconds until you see the blades “grab” ingredients that might be feeling a little shy.

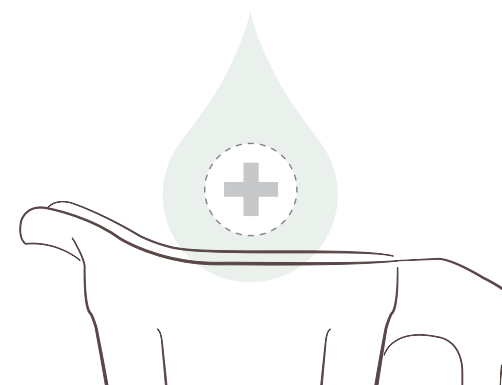


STEP

3

SPEED

Once the blades grab hold of ingredients, fight the instinct to remain at low speeds. High speeds create a faster, smoother blend. Don't be afraid to crank it to 10.

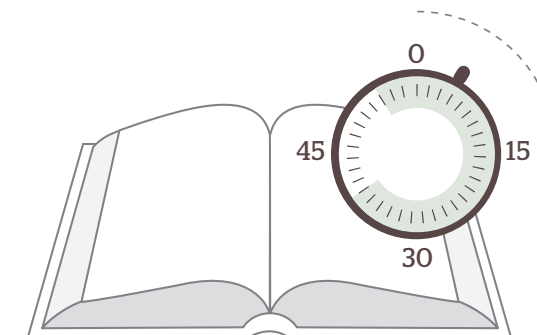


STEP

4

LIQUID

If ingredients aren't flowing, try the tamper, or you may just need a little more juice... or water... or almond milk... you get the idea.



STEP

5

TIME

Perfection cannot be rushed. Blend for the full processing time suggested in the recipe. Trust us, your patience will be rewarded.