

First things first. We feel both companies are great companies with long standing reputations of quality! We have also learned that once someone begins to experience the immense health benefits that both blenders can offer in helping to increase their quality of life that they can become emotionally attached with appreciation to their machine regardless of which brand they have. It can sometimes be a heated issue, especially with devout "blender heads." :o) That being said, we only offer this chart as an explanation of the differences of the two machines in effort to assist you in making informed decisions on what you feel would benefit you most. ENJOY!!

### **Blendtec Total Blender**

Made in the U.S.A.

13 amps 1500 watts 3 peak hp

Heat sealed digital key pad

- Means one wipe easy cleaning.

Preprogrammed Cycles and Manual Control

-The total blender is automated. It speeds up and slows down as it needs to and shuts off when it's done. There's no guess work. The Total Blender also has Manual controls if you like that too. The best of both worlds!

Only Weighs 7lbs

-Light weight means it's easier to maneuver around. We have found that most people value that.

15" tall

-Will fit under a standard 18" counter top with either its 64oz and 96oz container so it's out every day to see and use. If you see it you'll use it!

### **Vitamix**

Mostly made in the U.S.A.

-Although Vitamix has had atleast 95% of its parts made and assembled in the US in the past, they now have their motors made overseas.

11.5 amps 1380 watts 2 peak hp

Large Dials and Switches

-From our experience, it's cumbersome, not as Sanitary, and not to desirable to clean all the sticky goopies off around those dials and switches. Wouldn't you agree?

100% Manual controls

-Means it takes awhile to figure out how to work the manual controls (in many applications) to get the best performance . Can not be left unattended. Bottom line, if it's easy to use you probably won't use it!

Weighs 11lbs

-Means that it's more cumbersome to take out of the cupboard and move around.

Over 18" tall

- Does not fit under a standard 18" counter top with its standard jar so you either have to take it apart and put it under the counter, or set the jar next to the base which takes up more counter space.

### Everything is done in the same blade and same jar.

-Whether it's grinding wheat or making smoothies. All functions are done in the same blade and the same jar. No extra attachments!

### Jars are stackable

-64oz containers stack neatly inside one another again saving space. Also the 64oz will stack nicely in the jumbo 96 oz container too.

### Power Surge Protector and thermal switch

-The surge protector in the Total Blender allows for two key features: One is that if the machine gets jammed it will shut itself off and the display will read OVERLOAD. All that needs to be done to correct the error is to remove the blockage in the jar, push any key to reset it, and your back in business.  
-The thermal switch built into the Total Blender's system acts as a backup in case the surge protector fails or the machine is overloaded repeatedly in a short amount of time. We have found that you would have to purposefully and repeatedly cause the machine to overload in order to cause enough friction to overheat the Total Blender. But, if you did, the digital display would read OVERTEMP. At this point you would just wait a few minutes for it to cool down and the thermal switch will automatically reset.

### Straight stainless steel drive shaft

-The power surge protector allows for the Total Blender to have a straight stainless steel drive shafts eliminating hard plastic and rubber couplings that are made to break. This gives you the confidence that you can take on those tuff blending jobs without worrying about breaking couplings which saves you time, money and headache.

### Need two different jars and blades.

-To get full use out of the Vitamix, There is a need to buy separate dry jar and blade costing more \$ and taking up more space in the kitchen.

### Jars are not stackable

### Thermal Switch ONLY

-Vitamix has a thermal switch protection system which is more than most blenders can boast. Since it has a 2hp motor, the Vitamix has to work harder at more demanding blending tasks which causes it to heat up more often. Consequently, its only means of protection, the thermal switch, is tripped much more often sometimes causing 20-30mins of unwanted down time.

### Coupling between motor and spine shaft

-Because the Vitamix does not have a surge protector to protect from severe damage should its blade become jammed, it has a hard plastic and rubber coupling that is designed to act much like a shear pin and break should the blade become jammed. Should this happen in the Vitamix, it will cost more \$\$ to purchase a new coupling, take it to a repair shop costing you even more \$\$ (if you're not comfortable doing it yourself) and we could all use fewer headaches, right?

### No need for plungers

-The Patented two blade design of the Total Blender acts like an airplane wing pulling ingredients down into the blade making blending efficient and easy for user. The design also allows for users to easily get ingredients out from under the blades. The Total Blender by Blendtec pioneered the square jar design you see in major restaurants, smoothie shops, coffee shops etc. The design creates movement in the jar instead of the blades just chasing the ingredients around in the jar. Although some companies have tried to follow suit, we feel the original design of the Total Blender Jar is unmatched in performance.

### Needs a plunger

- Because Vitamix has a four blade design, it does not create as powerful a vortex and the movement in the jar. So, Vitamix requires a plunger/blend accelerator to ensure the blenders efficiency. Of course, there is nothing wrong with a plunger if you like to use it.