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With experience in mechanical engineering, I admire excellence in design. Reliable products attract my attention and inspire me to write! Vitamix blenders. How did Jeopardy inspire me to write this review? I wrote this comparison because one place does not exist where the differences between these two relatively new blenders were well explained. Recently my wife decided to make some milkshakes while I was trying to watch a guy named Robert hold on to his Jeopardy title for another night. By the time milkshakes were made, I couldn't tell you if Robert was successful because the noise from the blender was so loud for so long. Our seemingly economical Farberware blender just couldn't chew the ingredients without having to start and stop and manually mix it again. I viewed this as a personal challenge to finally update our home blender. As Tim Allen of the tv series Home Improvement would say, "More power!", followed by a few gutted grunts. Why did I compare these two blenders? As a type engineer, I started by reviewing the power of the engine (see item More Power in the General Features section below). This led me to the latest releases of Vitamix blenders. Of these, I noticed that the highest and lowest priced blenders (new, unredeemable) both look very similar, almost identical, even by name. On a quick glance, the only difference is the zero in the name-7500 as opposed to the 750. For a company as well as respected as Vitamix, the difference should be more than just zero at the end of the model number for marketing purposes. If you've also looked at these two blenders and want to get a summary of the differences in one place, you'll benefit from the information that's collected below. To get more information about these blenders, I visited local stores that sell these models, which the Vitamix site is located for me (the site also finds the closest live demo). Some of the photos on this site have been from these visits, including this photo above. This photo above is not an image of any of these Vitamix blenders, but the actual Farberware blender that was the inspiration and motivation for this review in the first place. I wanted to give him 15 minutes of fame before his retirement. The biggest difference between the Vitamix 7500 and 750A many people ask: What is the difference between the Vitamix 7500 and 750? If you're like me, you couldn't see the obvious difference other than the model number. Pre-programmed settings are the main difference. Sed study is this closer, the biggest difference I've found is that, in addition to 10 variable speeds and pulses and constant settings that are at 7500, the 750 has 5 pre-programmed parameters that include cleaning and different levels Sequence. These settings are noticed even those that were initially skeptical of their values. I really researched to see what Vitamix I was going to go with and I'm so happy that I chose the 750. Wasn't sure how many presets I would like to use, and now I realize having the option of just not a head day - From customer reviews to Amazon.com These preinstalled features allow you to install them and get away to get other, more important things done. The benefits of pre-installed settings on 750: Ease and flexibility: When I try to prepare a meal or dish, strategically placing a blender on the counter earlier was important, so the cooker is within arm's reach to perform the juggling act of stirring the heating pot while mashing the tomatoes at the same time. These buttons now give me the flexibility to spread out and relax a little more since I can put some tomatoes in, press the preset of the puree, and walk away to focus on the stomping sauce. Less monitoring: This model Vitamix blender now feels when the puree is completed and then stops on its own. Add the requirements of the children (note that the requirements are plural, don't you?) while all this is happening, and it is even more important that the chef should not stand over the blender to hit the Stop at every turn along the way. As you can tell, I'm not exactly a foodie chef who can really take advantage of every feature, but there's still a lot of value for these preset buttons. Time saving: So, no doubt, it's a big time saving for people who have a lot of things going on in the kitchen at one time. Can anyone else relate to this? I can, of course. Strawberry smoothie. The other difference between the two models: Price: An important difference to see is the price. The 7500 is \$529.95 (\$529.00 - free shipping on Amazon). The 750 is \$599.95, according to the Vitamix website (\$599.90 - free shipping on Amazon). The 7500 is now available on Amazon, along with the Vitamix site and sometimes QVC.com when in stock. Finishing and Colors: The other differences are not immediately obvious, just looking at two blenders side by side, especially online. 750: Being a Professional Series product, the 750 was originally only offered in a brushed stainless metal finish with some chrome trim around the front to go along with the extra programmed settings on the dial. Now it can be bought in two additional colors: copper-metal finish and black. The copper model adds \$50 to the price of a total of \$649.95, although you can find it on Amazon for the same price as the black and stainless trim models, \$598.90. 7500: 7500 comes in black, white and red and has a clean, basic control panel. Adding: Sso recipe book and DVD tutorial. Come with your purchase are different for each model. I'm interested to see what information is actually provided on DVD. If you have an idea, feel free to add this detail to the comments below. (Photo above used as part of Creative Commons Commons Pamela Bates) Another buying option: eBay: A is a good way to get new or used Vitamix blenders at a discounted price to look at listings on eBay.com. I haven't seen very many discounts or coupons for these blenders, probably because they are a valued and valued purchase as well as in high demand. Checking completed sales for this model on eBay, you can sometimes get a very good price. This is probably not to mention, but always consider shipping fees when bidding on eBay. The Vitamix container. (This photo taken by the author during a recent visit to a local retailer.) Overall feature: The shorter 64-ounce Container: The Professional Series 750 is the top of the professional line blender series that the Vitamix brand offers. This is one of the new releases from Vitamix, according to their website, along with the professional series 300, 7500, and Creation Elite. A common feature among all these new releases from Vitamix is a shorter, wider 64-ounce container. This container is 3 inches shorter and at least 1 inch wider (at the base) than the other Vitamix models, which will help you in two ways: The first and greatest advantage is the 4-inch blade diameter in the container rather than the 3-inch blade on the previous Vitamix containers. This may not sound like much, but that extra inch means that the outer parts of the blades reach higher speeds and provide 33% more cutting surfaces, which both lead to more thorough and consistent cutting and mixing. Second, it is now under-counter and refrigerator storage much easier with three fewer inches to take place. Vitamix blenders are usually among the highest blenders out there, so this has helped solve the storage problem as well as making them more eye-pleasing for most people. This is my picture of the Vitamix line at a local retailer. Notice the difference in height of the two on the left (Professional Series 300 and 750) compared to the taller older models on the right (5200 and 500). The overall benefits of the new Vitamix Blender Releases: More Power: All new Vitamix releases have a 2.2 horsepower engine, which is the most powerful engine I've seen on blenders for home use. This is 10% more than the engine in previous releases (2 horsepower). This equates to 1641 w. The Blendtec Professional Series offers a 1560 watt engine, while the Oster Versa has a 1,400 watt engine. So you can see that the Vitamix Sound Levels: The Vitamix site claims that the new releases use a quieter design. There has been a lot of discussion about this allegation. If you've used the Vitamix blender before and then use one of these new designs, you should notice a decrease in noise levels. This is the result of the vibration moisture technology that Vitamix has introduced these blenders. If you have not used a Vitamix blender, you cannot be used for the sound level, which is the result of the result. The powerful engine that is used. It's probably comparable to me trying to cut down a tree with a kitchen knife or a chain saw. The kitchen knife will get the job much quieter, but the chain saw will get it done now, just as before the kids can bother you with their request for goldfish crackers. Louder, but in a fraction of the time. Clean Up is a Breeze: Once your masterpiece is complete, you just add a couple of drops of soap and warm water, turn the dial to clean, and walk away. That is, you can leave if you have pre-installed buttons on 750 and the blender will automatically stop. With the 7500, you'll have to turn it off manually. When you return, rinse the container and it is ready to be stored. Or display, as some proud owners have admitted to coming out of their 750s because they use them so often and they can be great conversation snacks when guests arrive. Don't forget the health benefits! What really excites me about the Vitamix Professional 750 series seems to simplify the effort needed for people to stick to a healthy diet. By using preinstalled buttons to quickly and consistently blend almost anything that can fit in a container, this blender does a great job of making it enjoyable to prepare these healthy fabrications. One of the most popular excuses for not eating healthy is the hassle and time of getting all the ingredients to mix consistently. It's easy to see why many people actually look for reasons to use their Vitamix blenders. And they are always looking for new and interesting recipes or ways to use their blenders more often. Once you start using it, you can't live without it. I bring it with you on vacation. - From the Terry W goutlet on Amazon.com Vitamix 750 Demonstration Vitamix 7500 Vs. 5200 Demonstration Photo Guide to the Professional Blenders Series: The 4-inch blade diameter in newly developed containers. The wider container and Blade: You can see more of the blade being placed in the new container. Also pay attention to the profile of the container and how much easier it will be to use a spatula or spoon to scoop your mixtures out of corners. I took this photo to see if it compares really well with a similar image on the Vitamix site. Pro Series 750 control panel. Note that the Pro Series 750 has 5 pre-settings on the left side of the central dial. That's the real difference between this and the 7500 or Pro Series 300. Special thanks to this blender that patiently posed for all my photos. Pro Series 300 control panel. Control panel (without presets) Since Costco is the only local retailer for the 7500, and I don't have a membership, I had to agree to accept this photo of the Pro Series 300 control panel, which is a twin 7500 All Practical Purposes. 2013 Vitamix Recall: This recall applies only if you purchased some Vitamix blenders in 2013. Back August 29, Vitamix has issued a recall for 64-ounce low-lying containers. These containers were sold with the next new generation blender model: the Vitamix 7500 Professional Series 750 Professional Series 300. There have been several incidents where mixing blades have come loose. What if you purchased one of these models in 2013, click here to visit the site that the manufacturer has created to spread more information and describe how they will provide an updated blade design for the blender. Only the blades are replaced, not the entire container. Vitamix sends new blades as soon as you contact them. I also read that Vitamix extends the warranty for those affected by this review. You can also call Customer Service at 888-350-4386 to speak to a representative. Their hours are 8am-8pm EST on Monday through Friday, 8am-5pm EST on Saturday, and 11am-6pm EST on Sunday. The biggest complaint I've seen online so far has been that some people won't be able to use their Vitamix blenders several times a day as they used to until replacement blades arrive. Are there any questions or comments about Vitamix blenders that have not been answered above? Rick King (author) from Charleston, S.C. On May 16, 2015: Thank you Angela. A good point about illuminated controls. We didn't realize that until we bought the 750. Rick King (author) from Charleston, S.C. May 16, 2015: Marvin, yes the cleaning cycle works just as well for both containers. We found that in both cases, only a drop of soap and just under half full water is in order. More than that and we get a little overflow of foam to destroy. The pure Preset cycle is really impressive. Marvin on May 15, 2015: Thank you so much for this article and answering questions so quickly. As for the 32 ounce container, does the self-cleaning function work just as well as on a 64 ounce container? Angela May 15, 2015: Well done Rick. I tried to decide between 7500 and 750 as well. This comparison was useful and other minor differences in the fact that the 750 has illuminated controls and 7500 does not. Rick King (author) of Charleston, S.C. May 15, 2015: Marvin, a 32-ounce container works very well with the 750. For a smaller batch size, it is almost necessary. We tried the smaller batches in the 64 oz container but didn't get a consistent mix. Despite the fact that it was an additional cost, we are happy with the purchase and use it several times a week. Marvin on May 14, 2015: Does a 32 ounce container work well with 750? I don't see how it can work well on series G and series C. Rebecca May 13, 2015: Thank you very much for the response as I leaned towards 750 after reading your detailed review. Also, thanks for putting together such a thorough how I couldn't find any comparison information elsewhere, as detailed as how which is highly valued!! Rick King (author) from Charleston, S.C. May 13, 2015: Rebecca, we went with 750 even for extra expenses and didn't regret the decision. Pre-installed buttons are worth it. They allow us to turn on the bike and leave. It would be worth it just to clean the cycle alone. And the hot soup cycle takes a few minutes, so it would be a hassle to stand there and wait or hope that one of the children or pets doesn't distract us while it works. We recommend \$750! Enjoy! Rick King (author) of Charleston, S.C. May 13, 2015: Marvin, compared to 750, the texture won't be smooth when using frozen fruit or other really hard ingredients in smoothies. If you use ingredients that are warm and soft to start with, then there won't be much difference. The difference in engine power as well as the diameter of the blade is much larger in 750. For soups, it may take longer to heat, since the blades are smaller and surface area and friction are the key to heat. Thanks for asking! Rebecca on May 13, 2015: Attempt to decide between 750 and 7500. Which of the 2 do you recommend? Marvin on May 13, 2015: The S55 personal blender has a less powerful engine than the 750. Given this, how does the texture of the smoothie compare to the S55 vs. 750? How about soups? Rick King (author) of Charleston, S.C. April 25, 2015: We were pleasantly surprised by the relatively low noise level of the 750. For all the power it has, it still doesn't wake our kids up in the morning when we make cocktails. Since the 7500 has the same engine and noise-cancelling function I would expect the overall noise level to be the same as the 750. The noise level did increase compared to the Ninja Prep Professional that we had before. Preparing for the first launch, we turned it on and were surprised that we could still have a conversation while it was working. I hope to have the answers to your question and thank you for the question! Jen on April 24, 2015: I'm interested in reducing noise, any information about a quiet commercial vs. 7500 (home)? In terms of noise or function. I know the warranty is smaller with the commercial version. Jmsn1 of April 20, 2015: Reading your review is very helpful, thank you. For information, Costco just give a special sale of the Vitamix 7500 with a dry container and two cups for \$549.99 (04/19/15-05/10/15) Rick King (author) from Charleston, S.C. April 13, 2015: Marvin, we tried it since we purchased 750 and found that it wasn't mixed well as. The level of the mixture should remain well above the blades for the mixture to flow to continue. After seeing this, we bought a 32 ounce container so we could make fewer batches. This worked well. Marvin April 13, 2015: Can you only use 1/2 half of all the ingredients listed in the cookbook and still 750 blend is as good as Recipe? Joe on March 13, 2015: Also.... The revamped Pro 750 on the Vitamix website has only a 5-year standard warranty against a 7-year standard warranty on the new one. Rick King (author) of Charleston, S.C. March 01, 2015: Sveta, there's no big difference because Vitamix tests every machine to ensure that high standards are maintained. Lights from February 24, 2015: Is there a big difference between buying a refurbished Pro 750 vs. new one? (except warranty) Rick King (author) of Charleston, S.C. On December 30, 2014: Elliott, there is a trade in the offer from Vitamix. There are several conditions that apply. To find out if your machine is eligible, call the trade-in consultant at Vitamix at 1-800-848-2649. The web page with more information can be found on December 26, 2014: there is 5200 I would like to purchase 750, is there a trade in the offer from Vitamix? Rick King (author) of Charleston, S.C. December 23, 2014: Kathleen, an additional 3-year warranty can be purchased on the Vitamix website for \$120. This warranty extension can be purchased for any Vitamix blender once as long as it is still within its original warranty period. Kathleen Graas, December 21, 2014: Any understanding of whether it's worth paying an extra \$75 for a 10-year, not a 7-year warranty? If I buy 750 from the Vitamix website, can I choose an additional 3-year warranty from Vitamix? Sam on November 21, 2014: 7500 is on special at Costco.com for \$550 (including dry container), 11/21/14 through 11/27/14. 11/27/14.

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