

Blendtec Total Blender	Vitamix 5200
<ul style="list-style-type: none"> • 3 Peak HP, 13 amps, 1560 watts • No need for plungers The Patented wider two blade design pulls ingredients down. This allows for users to easily get ingredients from under the blades. 	<ul style="list-style-type: none"> • 2 Peak HP, 11.5 amps, 1380 watts • Needs a plunger Because Vitamix has a four blade design, it does not create as powerful a vortex and movement in the jar. So, Vitamix requires a plunger to help push the food into the blades.
<ul style="list-style-type: none"> • Automatic Shut Off • Lower Cost 	<ul style="list-style-type: none"> • Manual Shut Off • More Expensive
<ul style="list-style-type: none"> • Sealed computer controlled keypad Means one wipe easy cleaning. 	<ul style="list-style-type: none"> • Dials and Switches Not as Sanitary, and not to desirable to clean all the sticky gooies off around those dials and switches.
<ul style="list-style-type: none"> • Reprogrammed Timed Cycles and Manual Control Fully automated. More modern technology. It speeds up and slows down as it needs to for different tasks 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! You can walk away from it and multi-task while your meals turn out perfect every time. 	<ul style="list-style-type: none"> • Manual controls. Needs a timer or a watch. Means it takes awhile to figure out how to work the manual controls to get the best performance. Can not be left unattended.
<ul style="list-style-type: none"> • Has an LCD status display. 	<ul style="list-style-type: none"> • No display.
<ul style="list-style-type: none"> • Only Weighs 7 lbs. Light weight means it's easier to maneuver around and travel with. 	<ul style="list-style-type: none"> • Weighs 11 lbs. Means that it's more cumbersome to take out of the cupboard and move around.
<ul style="list-style-type: none"> • 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 needed! 	<ul style="list-style-type: none"> • 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.
<ul style="list-style-type: none"> • Blendtec is quieter See "Vitamix and Blendtec noise" on YouTube test. 	<ul style="list-style-type: none"> • Vitamix is louder
<ul style="list-style-type: none"> • Up to 96 oz. container available. 	<ul style="list-style-type: none"> • 64 oz. is the largest available.
<ul style="list-style-type: none"> • 15" tall Will fit under a standard 18" counter top with either its 64 oz. And 96 oz. container so it's out every day to see and use. If you see it you'll use it! 	<ul style="list-style-type: none"> • 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.
<ul style="list-style-type: none"> • Jars are stackable, easy to clean, dishwasher safe. 64oz containers stack neatly inside one another again saving space. Also the 64oz will stack nicely in the jumbo 96 oz container too. 	<ul style="list-style-type: none"> • Jars are not stackable. Small inside, hard to clean under blades. Dishwasher will damage the jar.
<ul style="list-style-type: none"> • Power Surge Protector and thermal switch 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. 	<ul style="list-style-type: none"> • Thermal Switch ONLY Since it has a 2hp motor, the Vitamix has to work harder 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.
<ul style="list-style-type: none"> • 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. 	<ul style="list-style-type: none"> • Coupling between motor and spine shaft Does not have a surge protector to protect from damage should its blade become jammed, it has a plastic coupling that is designed to act like a shear pin and will break if the blade become jammed.
<ul style="list-style-type: none"> • More Commercial Establishments Use Blendtec Jamba Juice and Starbucks uses Blendtec Blenders for example. 	<ul style="list-style-type: none"> • Not as many use Vitamix
<ul style="list-style-type: none"> • The Blendtec is a smaller, yet large container More friendlier, looking kitchen device. 	<ul style="list-style-type: none"> • Vitamix is Bulky Looking
<ul style="list-style-type: none"> • Heats soup faster. 20 degrees a minute. 300 MPH at end of blade. 	<ul style="list-style-type: none"> • Heats soup slower. 7 degrees a minute. 240 MPH at end of blade.
<ul style="list-style-type: none"> • 7 Year Warranty, Lifetime on Blade 	<ul style="list-style-type: none"> • 7 Year Warranty

