

Vitamix Commercial Container-Lid care and maintenance

Vitamix Container Lids are made from different types of materials; Versaflex®, Synprene™.

All of these materials are dishwasher safe; however washing in a dishwasher is not recommended, and not necessary for cleaning and sanitizing Vitamix container lids.

Keeping the lids clean after every use will avoid the food build up that eventually will cause you to have to scrub the lids with abrasive cleaning tools. These abrasive implements like steel wool, abrasive scouring pads, or abrasive brushes will open up the pours in the lid material leaving it more likely to trap food particles and make it challenging to clean.

Suggestions and best practices for keeping your container lids in the best condition are as follows.

- Thoroughly rinse with warm water and remove all food from the lid after every use; this will remove most of the larger food particles.
- Then wash the lid with warm soapy water using mild dish soap.
- When hand washing, use a non-abrasive sponge or non-scratch cleaning pad.
- If possible dry the lid.
- If sanitizing is necessary Vitamix recommends the following sanitizing solution:
1.5 tsp / 7.4 ml institutional or household bleach in 2 qt. /1.9 L water.

Products and practices to avoid:

- Concentrated bleach
- Oven cleaners
- Steel wool
- Abrasive scouring pads
- High Phosphorous soaps
- Abrasive brushes
- Do not soak the lids in sanitizers / cleaners for prolonged periods of time
- Do not wash in a dish washer

A sanitary environment is achieved by removing soil deposits and subsequently applying a sanitizer or disinfectant to reduce the number of residual microorganisms. Mechanical or physical cleaning (also called precleaning) is an important step in a sanitization program as some debris, such as organic matter, may inactivate or lead to decreased effectiveness of disinfectants. Prior to disinfection, the use of mechanical cleaning increases disinfectant efficacy, and in some cases, increases log reductions.¹ Regular and effective cleaning can be more important than use of a disinfectant for reducing bacterial concentrations (e.g., cleaning and rinsing alone may achieve 2 to 3 log reduction).²

- Ensure surfaces are cleaned (i.e., organic matter and debris are removed) prior to sanitizing;
- Always use sanitizers according to manufacturer's instructions and only for their intended purpose (i.e., use at recommended concentrations, temperature, pH, and contact time);
- Avoid mixing or using multiple sanitizers at once;
- Use mechanical force (i.e., scrubbing) to help eliminate biofilms;