

VOID

VACUUM BLENDING SYSTEM

BLENDER USER MANUAL

COMPLETE VACUUM BLENDING SOLUTION



Void-Systems
426 E 1750 N Unit B, Orem, UT 84059 U.S.A.
CS@VOIDVac.com
www.VoidVac.com

TABLE OF CONTENTS

Parts and Features

Parts and Features	3
--------------------------	---

Lid Safety

Important Lid Safeguards	4
--------------------------------	---

Disposing of Void Lithium-Ion battery	4
---	---

Lid Operation and Care

Lid Operating Instructions	5
----------------------------------	---

Lid Charging	6
--------------------	---

Lid Cleaning	6
--------------------	---

Blender Safety

Important Blender Safeguards.....	7
-----------------------------------	---

Blender Specifications	8
------------------------------	---

Blender Operating Instructions	9
--------------------------------------	---

Blender Cleaning	10
------------------------	----

Additional Information

Frequently Asked Questions	11-12
----------------------------------	-------

VOID

VACUUM BLENDING SYSTEM

BLENDER USER MANUAL

COMPLETE BLENDER SOLUTION INCLUDES:

- (A) VOID Systems Vacuum Lid
- (B) VOID Wireless charger (with USBA cable)
- (C) VOID Blender Jar
- (D) VOID Blender Tamper
- (E) Basic Hard lid with gasket and clear vent cap
- (F) Lid gaskets
- VOID Blender Base (Not Pictured)
- USB C adapter (Not Pictured)
- User Manual

VITA-MIX® COMPLETE RETROFIT KIT INCLUDES:

In order to use this with a Vitamix blender, you must purchase or already have a Wildside Rebel+ jar sold by Blendtec. The Vita-Mix Retrofit Jars and Blendtec® Rebel® Jars are NOT COMPATIBLE with Vitamix Ascent Blenders.

- (A) VOID Systems Vacuum Lid
- (B) VOID Wireless charger with USBA cable
- (C) Vita-Mix® Compatible VOID Blender Jar
- (D) VOID Blender Tamper
- (E) Basic Hard lid with gasket and clear vent cap
- (F) Lid gaskets
- (G) Vita-Mix® base adapter gasket
- USB C adapter (Not Pictured)
- User Manual



BLENDTEC® CONTAINERS VACUUM BLENDING LID INCLUDES:

In order to use this system with Blendtec blenders you will need to purchase or already have a Blendtec Wildside+ or 4 Sided jar.

- (A) VOID Systems Vacuum Lid
- (B) VOID Wireless charger with USBA cable
- (F) Lid gaskets
- USB C adapter (Not Pictured)
- User Manual

VOID

VACUUM BLENDING SYSTEM

IMPORTANT SAFEGUARDS FOR LID



READ ALL INSTRUCTIONS, SAFEGUARDS, AND WARNINGS BEFORE OPERATING.

To avoid the risk of serious injury when using the Void Systems® blender, basic safety precautions should be followed, including the following:

Additional Info & Warnings:

- Lid can not be operated while charging
- Only compatible with Void Systems containers, most Blendtec® containers, and Blendtec® containers for Vitamix® machines
- (Void Systems® does not warranty Blendtec® or Vitamix® products).

LITHIUM-ION BATTERY OPERATED PRODUCT DISPOSAL:

- Always dispose the battery operated products according to local regulations. Contact a recycling agency in your area for recycling locations.

ATTENTION:

- Avoid Boiling temperatures
- Do not freeze or refrigerate
- Not intended for long term or food storage use
- VOID lids are not dishwasher safe
- VOID jars are not dishwasher safe
- Do not clean with chemicals
- Do not submerge lid in water
- The Included charger and cable is not water proof

⚠ WARNING		
	To Avoid Injury. Read and understand instruction manual before using this machine.	

FOR ADDITIONAL CUSTOMER SUPPORT, PLEASE EMAIL
CS@VOIDVAC.COM

VOID VAC LID OPERATING INSTRUCTIONS

WARNING: To avoid the risk of serious injury when using the Void Systems® Lid, basic safety precautions should be followed, including the following:

Pumping anything besides air and occasional water will damage the pumps and could cause need for repair. Avoid overfilling container and use presets to prevent damage to the vacuum pumps.

How to Operate the VOID Vac Lid

- Ensure the lid is fully charged before using. Charging can take up to 10 hours.
- Ensure the gasket is properly seated evenly on the Void Vac lid and that the area under the gasket is clean of any particulate that may collect during regular use.
- Some users may prefer to run water over the gasket before securing it to the container. This makes the Void Vac lid removal easier.
- Place the Void Vac lid securely on the container.
- Use the power button to turn the Void Vac lid on.
- Use arrow button to navigate through programmable pressure presets (see below for making custom preset pressures).
- After scrolling to the desired preset (bottom left hand corner of screen), press "Go" to start pumps. The pumps will turn off when desired pressure is achieved. The display will read "Ready" on the top and the red alert indicator will flash on the touchpad.
- "READY" indicator must be present **BEFORE** blending begins.
- Please note: that VAC+ mode runs the pumps for 5 minutes without stopping; this mode will be used for future accessories.

Custom Presets

- From the home menu, hold down the arrow button for 3 seconds.
- Press "Go". The button will cycle between three presets and then exit the menu.
- To program, scroll to the desired preset to change. Push the arrow button to increase the pressure by intervals of 1.
- When satisfied with the pre-sets, press "Go" until the screen returns to the home menu.

Functions:

- Presets A/B/C will maintain programmed pressure, turn off pumps, and display "READY" on the screen. These presets are designed to fine tune recipes that require less froth and to maximize nutrition.
- Vac+ will run the pumps for 5 minutes without stopping.

Venting

- Vent the Void Vac lid in order to remove it from the blender jar.
- Pull down on the red vent until the pressure on the gauge returns to "0" or no air can be heard rushing into the jar.

Storage

- Store in a cool, dry place. Avoid extreme temperatures.
- Do not store lid in refrigerator or freezer.

Important: Presets are designed to extend the life of the lid by limiting the amount of time the pumps run and help prevent sucking contents of the container through the vacuum pumps. Lid cannot operate while charging. Only compatible with Void Blender, Blendtec containers, and Vitamix. (Void systems does not warranty Blendtec or Vitamix products).

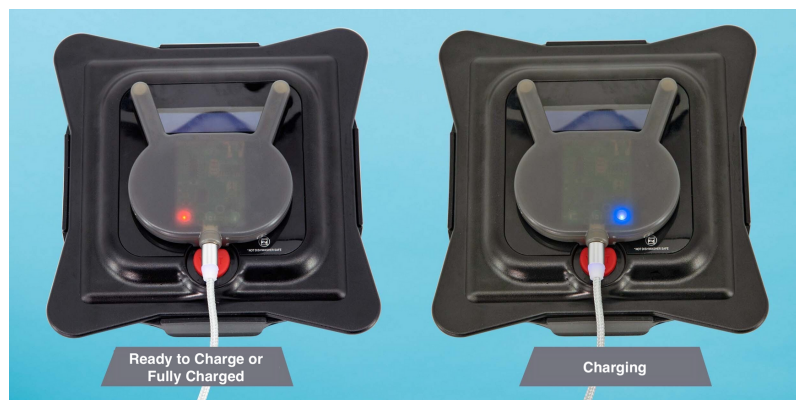
LID CHARGING AND CLEANING

Charger Instructions

- Plug USB cable into a usb port with a minimum rating of 750ma. A blue LED will illuminate on one end of the USB cable indicating power to the cable.
- Attach the magnet-side of the USB cord to the exposed metal charging port on the wireless charger.
- Place the wireless charger over the lid touch pad above the red vent with the LED lights facing upwards. The magnets will help pull the charger into place.
 - Ensure the charger is laying flat against the lid and the blue indicator light is on.
 - Some side to side adjustment may be necessary for the charger to recognize the lid.

Charger LED Color Indications

- RED light on charger indicates wireless charger has power but is not emitting power to a receiving device (RED means ready to charge).
- BLUE light on charger indicates wireless charger is actively emitting power (BLUE means charging).
- RED light will then come back on after the lid has been connected to the charger to show that the lid is fully charged (RED light after BLUE charging light indicates the lid is fully charged).
- FLASHING RED and BLUE alternating indicates an error with the charger.



CLEANING THE VOID LID



1. Regularly remove and clean the gasket attached to the bottom of the lid. Use mild soap or dish soap. The lid is designed to be rinsed under running water. Do not submerge lid under water.
2. The lid gasket (rubber portion under the lip of the VOID lid that creates the seal) is also designed so that gently pushing down on the gasket side tabs exposes the area under the gasket.
3. Opening this area enables the user to easily and quickly rinse behind the gasket. For a deep clean, remove gasket and clean all surfaces on the lid and the gasket. (The gasket can be washed in dishwasher or submerged in soapy water).
4. Air dry gasket and lid separately before re-securing gasket and storing to prevent bacteria growth.

VOID

VACUUM BLENDING SYSTEM

IMPORTANT SAFEGUARDS FOR BLENDER

- Not intended for use by or near children or persons with reduced physical, sensory, or mental capabilities or lack of experience and knowledge. Close supervision is necessary when any appliance is used by or near children or incapacitated persons.
- To protect against the risk of electrical shock, do not put the blender base in water or other liquid.
- Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
- Avoid contact with moving parts.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter.
- Do not let cord contact hot surface, including the stove.
- Keep hands and utensils out of container while blending to reduce the risk of severe injury to persons or damage to the blender. A rubber scraper or spatula may be used, but only when the Vitamix blender is not running.
- The tamper provided must be used only when the main part of the lid is in place.
- Blades are sharp. Handle or remove blade and blade assembly from the container with extreme care to avoid injury. To reduce the risk of injury, never place a blade assembly on the motor base unless assembled to the blender container.
- Do not leave foreign objects, such as spoons, forks, knives, or the lid plug in the container as this will damage the blades and other components when starting the machine and may cause injury.
- Never attempt to operate with damaged blades.
- Always operate blender with lid and lid plug firmly in place. The lid plug should be removed only when adding ingredients and when using the tamper.
- When blending hot liquids or ingredients, use caution; spray or escaping steam may cause scalding and burns. Do not fill container to the maximum capacity. Always begin processing on the lowest speed setting, variable speed 1. Keep hands and other exposed skin away from the lid opening to prevent possible burns.
- When making nut butters or oil-based foods, do not process for more than one minute after the mixture starts to circulate in the container. Processing for longer periods can cause dangerous overheating.

⚠ WARNING		
	To Avoid Injury. Read and understand instruction manual before using this machine.	

BLENDER SPECIFICATIONS

Motor Base Specifications

- Pure copper high speed motor power cord: 1.05m
- Anti-skid and shockproof base design
- Variable speed control
- Equipped overloaded protector and PTC Thermostat
- High speed: 27000RPM
- Net weight: 3.8kgs

Container Specifications

- 1.8 liters PC unbreakable or Tritan BPA free jar
- Food grade #304 stainless steel blades, sharp and multi-angle
- Long lasting and leak proof

Additional Information

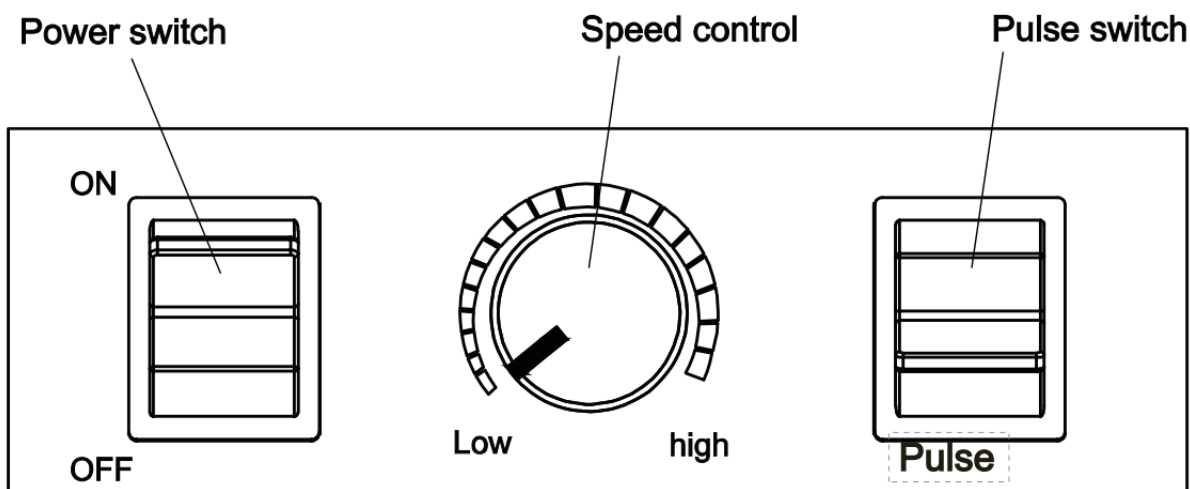
- *RATED VOLTAGE:* 100-120v (US PLUG) 220-240V,50-60Hz
- *MAX LOADING POWER:* 1500W
- *JAR CAPACITY:* 1.8L
- *JAR MATERIAL:* Tritan- (BPA Free) or Polycarbonate (unbreakable)
- *MOTOR TYPE:* Full copper motor
- *HOUSING MATERIAL:* PP or ABS
- *MAIN FUNCTIONS:* Juice, bar drinks, smoothies, cocktails, mince meat

VOID

VACUUM BLENDING SYSTEM

BLENDER OPERATING INSTRUCTIONS

- Check if the blender is switched off.
- Plug the blender base into a wall outlet.
- Place the ingredients in the jar. Close the lid firmly.
- Place the jar onto the motor unit correctly.
- Check to make sure the speed control knob is in the low-speed position and switch on.
- In order to maintain the quality of the motor, do not exceed 2 minutes when running at Max power, then turn to OFF for at least 2 minutes before using again. Do not overload the motor.
- The power switch lets the appliance run continuously at the variable speed determined setting of the speed control.
- Turn the speed knob clockwise for increasing the speed or counter clockwise for decreasing the speed.
- The Pulse switch lets the motor run at full speed until the button has been released.
- Switch off the blender and wait until the motor comes to a complete stop before removing the jar from the base.
- The motor will automatically shut down if the jar is removed from the base.
- Unplug the appliance from the outlet when not in use.
- On/Off Switch: Push up to turn On. Push down to turn Off.
- Always make sure that when using the high setting, the dial is set to the lowest setting BEFORE pushing the On/Off button. Then, switch to the On position. Do not start the machine on high speed.
- Variable Speed Dial: Selects many speed settings. Rotating the speed control clockwise will increase the machine speed to high. Counterclockwise will decrease machine speed to low.
- Pulse switch: Push the pulse switch down to manually pulse the machine. The switch should disengage by itself.



BLENDER CLEANING

CONTAINER

***Only use dish soap and water to clean**

1. Fill the container half full with warm water and add a couple drops of liquid dish washing detergent to the container.
2. Snap or push the complete 2-part lid into locked position.
3. Select variable speed 1. Turn machine on and slowly increase speed to variable speed 10, then to High.
4. Run the machine on High speed for 30 to 60 seconds.
5. Turn off the machine, rinse and drain the container.

MOTOR BASE

1. Unplug the power cord.
2. Wash the outside surface with a damp soft cloth or sponge, which has been rinsed in a mild solution of liquid detergent and warm water. Do not place the motor base in water.
3. The centering pad can be removed for more thorough cleaning.
4. Thoroughly clean the switches so they work freely. They may become sticky from use. Use a moistened cotton swab to clean the grooves around the water-shielded switches.
5. Immediately dry any excess water.
6. Polish with a soft cloth.

FAQS

Problem	Solution
How do I determine if I have a clogged pump?	There are two ways to quickly determine if a pump is plugged. The first is to simply turn the pump on to Vac+ mode, flip the lid upside down and feel each of the 3 holes. 2 of the holes should produce suction. The second is to lift the vent and see if the bottom two holes allow air to flow through them.
How do I clean my pumps?	If possible, it is best to push water through the pumps without turning the pumps on. The pumps are designed to move occasional liquid through but too much liquid (with the pumps running) stretches the diaphragms and can reduce the maximum pressure. Another option is to gently lift the vent and clean under with a small amount of soap until all the residue is eliminated. Pump a small amount (drips) of soapy water through the pumps by flipping the lid upside down and filling the bottom of the lid with soapy water. Be sure there is no residue in the bottom.
Liquid is coming through my red vent. Is this okay?	It is normal to have liquid come up through the vent as the pumps are designed to be able to pump water. We recommend not overfilling the jar and blending about 75% of the container size. Problems typically occur when liquid (other than water) is sucked into the pumps and leaves behind residue buildup.
My lid looked damaged upon arrival.	There may be a blemish looking hole on the bottom of the lid. This is where the plastic is injected into the lid. Due to the very complex design of the mold, that area is the only place plastic can reliably be injected. All of the lids have this feature. It is harmless and does not affect the lid's performance.
Is the battery replaceable?	Our system is completely sealed; the battery is an oversized, top quality lithium ion cell capable of thousands of recharges. It is extremely unlikely, but if there is a problem with the battery within the 3 year warranty time frame, we will replace it.
How do I know if my lid is fully charged?	Please refer to the charging section of the manual. The initial charge can take up to 10 hours. The charger will emit a red light after the charger had previously been showing blue. Battery level indicator on the screen will be completely filled in.

FAQS

Problem	Solution
I am struggling to get my lid up to pressure.	The lid should always be able to easily reach a level of 15-23 depending on location. If the lid cannot achieve a higher level than 14, try cleaning the pumps and vent using the method described above. If this fails, please reach out to customer support for additional assistance.
The lid is difficult to remove from the jar.	Try changing out the thick gasket for the thinner grey (low pressure) gasket. Additionally, try running water over the gasket before attaching to lid to make it easier to remove when blending has finished. Some users find it helpful to place a small piece of paper towel under the vent to keep the vent open while removing the lid.
What vacuum pressure should I use and how do I find the max pressure my lid can go?	As a general rule of thumb, use the highest setting possible. This removes the most air, preserves the most nutrients and does best at preventing ingredient separation. Each recipe may use a different vacuum level depending on the users preference for froth level and nutrient preservation. To find max pressure, run the lid in Vac+ mode for 2 minutes and subtract 1 from the max. Your pumps will degrade over time. At anytime you can have us replace the pumps for a fee. Reach out to customer service for details.
How much should I fill the blender jar?	Do not under-fill or overfill the jar. Under filling can cause massive amounts of splash into the pumps and over filling can potentially suck food particles into the pumps. In both instances this can potentially cause pump failure over time. The ideal fill quantity is 1-3 inches below the lid.
My lid is experiencing pressure loss during blending.	Sometimes large air pockets can be trapped before blending and released during a blend causing the pressure level to drop. The lid is also designed to slowly leak air as a failsafe in case a problem occurs during a blend. Additionally leaky pumps happen when the vacuum is pulled inside the lid itself. This causes the computer to show less pressure in the container even though there is full pressure in the vacuum. If they are pumping and the pressure on the screen goes down while pumping over a long time the pumps are leaking into the lid. In this case, please contact customer support for additional assistance.
What is the purpose of presets?	Presets are designed to extend the life of the lid by limiting the amount of time the pumps run and help prevent sucking contents of the container through the vacuum pumps. These presets help fine tune recipes that require more or less froth and to maximize nutrition. Presets are helpful for frequently made recipes.
There is still foam forming after vacuum blending.	Unfortunately, no vacuum blending system removes 100% of the foam from a blend especially in high end, high speed blenders like the ones we are compatible with.