

AN IDEA WHOSE TIME HAS COME

JUICE *Feasting*



BLENDERS

Table of Contents: KITCHEN TECH SHOWDOWN: VITAMIX 5000 VS. CHAMP HP3 BY K-TEC
 BLENDER COMPARISON CHART
 FREQUENTLY ASKED QUESTIONS ABOUT BLENDERS

See also:

Books:

Articles: **Kitchen Tech Showdown:** <http://www.newstarget.com/021247.html>

Audio/Video:

Websites: www.vitamix.com

Publications:

Organizations:

People:

Live Food Nutrition: Vitamix Super 5000 vs. Champ HP3 from K-TEC
 Smoothies
 Juices
 Soups
 Nut Mylks
 Pates
 Ice Cream/Sorbet
 Chopping Nuts and Seeds

Conventional:

Terms:

KITCHEN TECHNOLOGY SHOWDOWN: VITA-MIX 5000 VS. CHAMP HP3 BLENDER FROM K-TEC

by [Mike Adams](#)

Source: <http://www.newstarget.com/021247.html>

AS PEOPLE BECOME MORE HEALTH-CONSCIOUS THESE DAYS, their kitchens are becoming homes to a new standard appliance: The countertop blender. I'm not talking about the lame blenders of old that couldn't chop anything except ice. I'm talking about high-powered blenders like the Vita-Mix

5000 and the Champ HP3 high-performance blender from K-Tec. These blenders are increasingly popular because they allow you to make all sorts of healthy, delicious meals and smoothies using simple, wholesome ingredients.

I use my blender every single day, several times a day, and it has become an essential appliance in my own health transformation. To put it bluntly, I could not maintain the level of nutrition and health that I do today without one of these blenders.

But people are always asking me, "Which blender is better? And what are each blender's strengths and weaknesses?" To answer these questions, I purchased both blenders and have used them for several months to get a clear comparison.

(Note: I have no financial ties to either manufacturer, and earn nothing from the sale of these blenders. This is truly an independent, unbiased review.)



The Champ HP3 blender by K-Tec

Let's start with the Champ HP3 blender from K-Tec, which appears to be exactly the same blender as the Blend-Tec blender. This blender has a square-shaped base with a rectangular container that holds 32 liquid ounces. It has a digital control system so you don't have a knob that controls the power. Instead, you press one of four different buttons and the blender follows a program. The program might start the blades slow and then speed up over time, for example. This is designed to allow you to press a button and walk away from the machine. The control panel also has a digital readout that shows you how many times you've used the unit or how many blend cycles it's been through, plus a [pulse](#) button so you can manually pulse the unit at a high speed.

Personally, I find this series of buttons to be a complete disaster. It's extremely annoying to use. The Vita-Mix interface is far better because it gives you more control, and it's more intuitive. When you want to blend something, you know in your mind how fast or slow you want to go, and that makes the variable speed knob on the Vita-Mix far superior. It also comes in handy when you're blending foods and need to adjust the speed because the blending is not going the way you wanted. You might have big chunks of vegetables or fruits in the blender, and so you want to go fairly slow to get those chunks broken up. After you have those chunks broken up, you want to increase the speed to a finer blend. The K-Tec blender doesn't really give you much control over the speed. You

sort of have to wait through a full preprogrammed cycle and hope it eventually reaches the speed you want.

On the upside, the K-Tec blender is more powerful than the Vita-Mix. It sports 3 horsepower versus Vita-Mix's 2.2, and that difference in power definitely shows itself in the kitchen. This is why I use the K-Tec blender to blend up nuts or seeds. If I were making my own [peanut butter](#), for example, I would use the K-Tec. With the Vita-Mix, if you try to blend peanut butter or make your own nut cheeses, the Vita-Mix has a harder time getting the job done, and if you push it, the Vita-Mix will stop itself to protect the motor from overheating. It will just stop, and then you have to wait for it to cool down before you try blending again. The K-Tec, on the other hand, will just keep on grinding away. If there's one thing the K-Tec blender has, it's brute force.

Grinding the gears

Sometimes I'm blending something so thick that the K-Tec blender container hops up off the unit and makes a terrible grinding noise. It's sort of like grinding the gears of a car's manual transmission. If you look at the gears that power these units, you'll notice that the Vita-Mix has a larger gear with larger teeth than the K-Tec. I think this is a design failure on the part of K-Tec. Their blender, being more powerful, really needs a larger set of teeth in order to power through some of these high-density food ingredients. When using the K-Tec blender for very tough foods, I've become concerned that I'm grinding away the teeth, and that's not a nice feeling.

But there's no doubt about the power of the K-Tec unit. If you're grinding up [flax](#) seeds, you want to use the HP3 K-Tec blender. If you're grinding grains, in my opinion, you want to go with the K-Tec. It's not that the Vita-Mix can't do it, it's just that the K-Tec is nearly 50 percent more powerful. When you want to get through this job quickly, you want the power. It's sort of like mowing a lawn when the grass has grown far too high -- you want the most powerful lawnmower you can find, or the whole process becomes an unbearable chore.

Design flaw in o-ring is a big negative for K-Tec, sometimes resulting in burnt-rubber-flavored drinks

Both the Vita-Mix and the Champ HP3 K-Tec blender have their own blending containers, of course. They're both made of polycarbonate material. Maybe it's bulletproof; it sure seems so. I've never had a problem with any of these containers except with the o-ring found in the K-Tec blender container. The o-ring is a rubber gasket that prevents liquids from seeping through the bottom of the blending container into the gear mechanism.

Recently, as I was blending up a banana [chocolate](#) smoothie and took my first taste, I noticed it tasted like burnt rubber. The o-ring had gotten stuck, it turns out, and when I powered up the K-Tec blender, **the o-ring came off the bottom of the container and was blended up into the drink!** So, of course, I had to throw out that entire drink and the container, too, which costs around \$65. This was not a happy moment in my blender testing experiment. I don't know about you, but when I see a blender that eats its own parts, I start to question the quality of the unit.

In this regard, the Vita-Mix does it much better. Their blending container has an o-ring that is external to the container, so it's not something that can be caught in the blend itself. In other words, you can't accidentally drink the o-ring of the Vita-Mix.

The containers

Aside from the o-ring problem, I found the K-Tec blending container itself is easier to use than the Vita-Mix container, and here's why: The K-Tec container is rectangular. If you look at the Vita-Mix from the top, it is round, until it gets down to the bottom, where it tapers to a square shape. But the K-Tec container is more rectangular all the way from top to bottom. That makes it easier to use a spatula to get your blended food out (like peanut butter). It's much harder to do that in the round Vita-Mix container, because a spatula doesn't scrape the walls as easily. Of course, this is not an issue if you're only blending [smoothies](#) and other liquid drinks; it's only a big deal if you're blending really thick, pasty recipes like nut butters.

Bring on the noise

There is a huge difference between the noise levels of these two blenders. The K-Tec, being more powerful, is also much louder. It is so loud that, for my own ear protection, I actually went out and bought a pair of shooting earmuffs; the kind that police officers wear at the firing range. I think this blender is so loud that it will cause ear damage with long-term use (unless you protect your ears, of course).

The Vita-Mix, on the other hand, is not nearly as loud. I don't know the exact decibel rating of either product, but I can tell you from experience that the Vita-Mix is significantly quieter. I don't feel the need to wear ear protection when I'm blending with the Vita-Mix, even when it's on high. Of course, this may be due to the power difference between the two blenders. Obviously, a blender that is more powerful is going to be louder. This is a tradeoff that you may want to consider. If you plan to do a lot of blending and you want to use the high-powered K-Tec, I personally recommend you look into buying some ear protection. It really is that loud. My dog actually runs from the kitchen when I turn the unit on.



Vita-Mix controls

Now, let's talk about the Vita-Mix control panel. The Vita-Mix control panel has an on/off switch, a variable-speed control knob and one final switch that kicks the whole unit into high gear. This is an

interesting configuration. It's a lot easier to use and more intuitive, in my opinion, than the K-Tec digital control system. However, there's one oddity about the Vita-Mix control panel, which is that even when the variable knob is turned up all the way to maximum, that's not the same as high speed. In other words, the separate switch kicks the unit into a higher speed than what is accessible through the knob. I'm not sure why this is. Perhaps there's a design reason, but it seems to me that if Vita-Mix wanted to make the unit a little easier to use, they could do away with the variable/high switch and just allow the variable speed knob to go all the way up to the same power as the high switch.

The switches and knobs feel very rugged on the Vita-Mix 5000. I don't get the sense that any of these knobs are going to wear out any time soon. However, one issue with the product is that I've noticed some variability from unit to unit. For example, I bought a unit for another family member and it ran very smoothly and made very little noise. The gear system of her blender, which can be observed by removing the container and turning on the unit at very low speeds, circulated with perfect balance; it didn't wobble at all. However, the unit I purchased, which is brand new and shipped directly from the Vita-Mix Corporation, has a bit of a wobble in it, maybe a millimeter, and the result is quite noticeable.

Granted, I'm a detail-minded person and other people might not notice a millimeter difference, but I do. When it's blending, it actually turns out that my unit makes more noise than the unit I bought for my family. So, there is some variability in the manufacturing, which is to be expected on any physical device. But the Vita-Mix has a strong warranty, so if any problems develop from this variability, you're covered anyway.

Another thing I really like about the Vita-Mix unit is that the base of the blending container is made out of a rugged-looking block of steel. This is obviously not going to break very easily. I also like the rubber padding on the base, which helps reduce some of the vibration between the container and the motor. As I've mentioned before, I like the fact that the teeth that connect the blending container to the base of the Vita-Mix are much larger than the teeth on the Champ HP3 K-Tec blender. That was a really smart design decision on the part of Vita-Mix. It was obviously an area where they decided to spend more money, which increases the price of manufacturing. Still, this unit is comparatively priced with the K-Tec. In fact, in most places you will find its price is just slightly cheaper than the K-Tec blender.

A refined user experience

The Vita-Mix Corporation definitely has their act together on marketing. You get an impressive set of information with the Vita-Mix. You get a video, recipe book, some special offers and a lot of supporting material. The Champ blender from K-Tec is a more bare-bones, brute force type of device, and it lacks the presentation and materials of the Vita-Mix.

The Vita-Mix also has a little better design in terms of cosmetics. It has a nicer-looking base, even though the base is much larger. Both units appear to have adequate ventilation to protect the motor and give them a long life. The Vita-Mix blender came with the offer to buy an extended 10-year warranty for an additional \$75 or so, which is interesting. That tells me that the Vita-Mix Company is willing to stand behind their blender for a good decade, which is an impressive amount of time for anything with a motor. The K-Tec blender didn't come with an extended warranty, although it came with a standard warranty that seems adequate (three years).

Neither one of these units are recommended for commercial use. You'd probably wear out their motors in a few months if you were using them in a commercial environment with non-stop blending 8 hours a day. But as household units, both of them do what they promised to do. Therefore, my recommendation is that you choose a blender based on your needs. If you really need the power and you're going to be blending a lot of really thick nut butters, nut cheeses or grinding grains, I think

you will be happy with the power of the K-Tec blender. For liquids like smoothies, fruit drinks, vegetable drinks and soups, I always choose the Vita-Mix. The Vita-Mix is also easier to use, a lot less noisy, and seems to have better quality control.

Remember, I have both of these on my kitchen counter. I almost always use the Vita-Mix because I don't have to wear the ear protection. I don't have to worry about the o-ring, and I have a lot more control over the speed.

Editor's choice: Vita-Mix

Overall, I recommend the Vita-Mix for a number of reasons. The unit has larger gears and actually seems more durable than the K-Tec blender. It's also quieter, more refined and has a far easier user interface (the knob controls on the front). It's perfect for all your daily blending, from smoothies to grinding [whole grains](#) into flour. (You can use it to grind up [chia](#) seeds, for example, and use the chia flour in your recipes.)

However, if you are mainly grinding very thick nut cheeses (such as pine nut cheese, one of my favorite recipes), and you want the cheese to be as thick as possible, you'll need as much blender power as possible, and the K-Tec blender is certainly a good choice. Just wear some ear protection and hold the container down tight before you start blending, otherwise the container may hop off the base and you'll start grinding gears. Make no mistake: Blending nut cheeses in the K-Tec is a bit scary. You can't just press a button and walk away; you have to be on top of this unit at all times and physically hold the container in place.

Worth the investment? Absolutely.

The investment in these units may seem high to some people at first because you can spend upwards of \$350-\$400, but that's a very small investment in terms of what this can do for your health. **These units can save you a tremendous amount of time and give you the chance to integrate whole foods into your daily diet.** They can allow you to grind up whole grains, make flour out of healthy seeds (like flaxseed or chia) and even make your own raw almond milk out of soaked almonds and water. **I use my Vita-Mix daily (usually several times a day) and couldn't imagine being healthy without it.**

I even wrote a recipe book based on the Vita-Mix called Superfood Smoothies ([click here to see it](#)). It teaches you some of my favorite recipes for making dairy-free, sugar-free, superfood-enriched smoothies using a Vita-Mix. You'll even find my secret recipe for making a mint-chocolate ice cream shake based on almond milk, avocados and cacao powder (you've got to try it yourself to believe how delicious it is!).

So choose the blender that's best for you, and enjoy blending away. You will definitely be a healthier individual as a result.

BLENDER COMPARISON CHART

Source: <http://www.discountjuicers.com/blendercompare.html>

David Rain: I have adapted this chart from www.discountjuicers.com because they used the Vitamix 4500 in their chart, which is not a good model to use for comparison. As you see above with Mike Adams, thoughtful and dedicated eaters of whole foods who like a versatile blender will not go with the Vitamix 4500, because it has two speeds: low and high. The Vitamix Super 5000 has two containers and a variable speed knob, making it infinitely more useable for all the blends you will make with it.

	Champ HP3 Blender	Super 5000 by Vitamix	Moderno Pro Blender	Lequip RPM Blender
Picture				
Dimensions	15.5" High 7" Wide 8" Deep	20" High 7.25" Wide 8.75" Deep	19" High 6.75" Wide 7.75" Deep	16.25" High 8.25" Wide 8.25" Deep
Horsepower	3+ peak horsepower	2+ peak horsepower	1 Horsepower	1 Horsepower
Automatic Shutoff	YES	NO	NO	NO
Speeds	10	INFINITE	INFINITE	INFINITE
Timed Cycles	YES	NO	NO	NO
Maximum RPM	28,000	37,000	22,000	20,000
status display	YES	NO	NO	YES
Amps	13 amp	11.5 amp	??	3 amp
Watts	1500	1380	1000	900
Break Resistant Carafe	YES	YES	YES	YES
Carafe Included	1	1	1	1
Carafe Material	Lexan	Polycarbonate	Polycarbonate	Polycarbonate
Carafe Size	64 oz	64 oz	67 oz	52 oz
Weight of Carafe	1 lb 1 oz	1 lb 14 oz	1 lb 14 oz	1 lb 1 oz
Carafe Color	CLEAR	SMOKE	CLEAR	CLEAR
1 piece carafe	YES	YES	YES	YES
Has rubber insulator between base and carafe	NO	YES	YES	YES

KITCHEN, BATH AND BODY

Stainless Steel Blade	YES	YES	YES	YES
Blade Syle	2 prong	4 prong	4 prong	4 prong
Base color	white	black	Brushed Aluminum	Brushed Aluminum
Tamper Included	NO	YES	YES	YES
Fits Under Standard Cupboards	YES	NO	NO	SHOULD
User Control	1- on/off switch 6 one-touch buttons	1- on/off switch 1 variable speed dial 1 - low/high switch	1 variable speed dial pulsebutton	1 - on/off switch 1- rotary dial
NSF approved	YES	YES	NO	NO
Computer Controlled	YES	NO	NO	NO
Preprogrammed Cycles that automatically vary speed of blade and shuts machine off	YES	NO	NO	NO
Grinds Flax Seeds into powder?	YES	YES	YES	YES
WARRANTY	3 Years for home use	5 Years for home use	1 Year	6 Years
Warranty on Carafe	1 Year	5 Years	1 Year	1 Year
Replaceable Bearing in Carafe?	NO - Must Replace Whole Carafe	YES	YES	YES
YOUR PRICE APPROX.	\$399.99	\$450	\$179.99	\$139.99
RETAIL PRICE	\$599.99	\$399.99	\$219.99	\$159.99
Comments by Discount Juicers.com	We like the LCD display and pre-programmed cycles as well as the auto off feature. This is the most powerful blender of the 3 units being compared.	Tamper that is included is also a nice feature. This unit is a bit more quiet than the champ. Harder to clean due to the taller carafe.	The Moderno Pro is our new pick. It performs better than the Lequip Blender but not as well as the Vitamix or Total Blender	Lequip Blender is the least expensive unit we offer. It's small carafe size is a limiting factor

FREQUENTLY ASKED QUESTIONS ABOUT BLENDERS

Source: <http://www.discountjuicers.com/blendercompare.html>

Are the blenders easy to clean?

Yes, the blenders we offer are much easier to clean than "department" store blenders that have 4 parts to the carafe (i.e.: carafe, gasket, blade and nut). The units listed above have a 1 piece carafes, with the blade and bearings built in. The manufacturers recommend to put some liquid detergent in the blender with a little water, and turn it on for a little while. This will swish the water around the blender, and do a fairly decent job cleaning it.

What's the best blender?

That's really tough to say. They are all high-powered units that will easily out perform household blenders. *For the money, the Moderno Pro blender can't be beat.* It's about half the price, and performs nearly as well as the Turbo Blend and Champ HP3 based on our experience. The Moderno Pro blender also has a super-size 67 ounce carafe. The largest carafe we offer.

Of course, if you wanted the maximum power, and price is no object, the Champ HP3 blender and the TurboBlend 4500 are a better choice. Its hard to say which of those two is "the best". *It DEPENDS on the features that are important to you.* Both machines are VERY HIGH powered units, that will outperform the blenders in your local department store. [Read about the most powerful blender.](#) We have used them side by side to make smoothies and grind flax seeds into powder, and they BOTH produced the SAME high quality end result. In our tests, when blending, the Turboblend 4500 took a little longer to produce the same result as the Champ HP3 blender. We like the Champ HP3 blender because the carafe is easier to scoop things out of (its short and "wide", compared to the long and tall container of the vitamix). With the Champ HP3 two prong blade, its easier to use the champ as a food processor, and we find it more effective for "grinding" type project than the 4 star blade of the vitamix.

What are some of the differences between the Champ HP3 Blender and the TurboBlend 4500?

If you want something that gives you feedback, the Champ HP3 blender is nice, due to its LCD display, that tells you the speed of the blender. On the other hand, **its our opinion that the Vitamix is a bit quieter than the Champ HP3 blender.** The TurboBlend 4500 also includes a tamper to help push things into the blender, which is something the Champ HP3 blender doesn't offer. If warranty is important, the Champ HP3 blender has an 3 year warranty and a 1 year warranty on the jar, with a lifetime warranty on the coupling and blade.. The TurboBlend 4500 has a 5 year warranty.. Technically the Champ HP3 blender has a more powerful motor behind it.. (13 amps vs. 11.5 amps) The Champ HP3 blender is computer controlled and will automatically turn itself off and vary its speed of spinning (which helps to suck the item being processed into the blade), while the TurboBlend 4500 has no computer and relies on the user to turn it off and on and select either high or low speed.

Which juicer has a sharper blade, the Champ HP3 blender or the TurboBlend 4500?

Based on our tests, I would have to say the Champ HP3 Blender has a sharper blade than the blade on the TurboBlend 4500. What does this mean? Basically the vitamix 4500 tends to "beat" things around rather than blend them. This lengthens total blend time.

Have you heard about the Waring Pro MX1000 Blender with 3 horsepower?

Yes, we have, and we evaluated this model for a month before deciding not to sell this model. The blades seem to "beat" things around even more than the Vitamix 4500. In addition, the carafe is "fluted" so that it makes it much harder to clean than even the vitamix 4500. Also in the past, our company has had customer service issues with the waring company. In addition, even though the blender is rated at 3 horsepower, in our tests, the Champ HP3 Blender outperformed this model.

Do you offer extra carafes for the blenders and why would I need one?

Having an extra carafe for a blender can come in really handy. Say you are making a raw pizza, that requires blending the nut cheese and the tomatoe sauce, you could blend one in each of the blenders. In addition, in the morning, your significant other could have his/her own carafe to blend their smoothie, and you could have one for your blended drink. In some cases, if Im too lazy to do the dishes, that extra carafe is like gold :). We currently only offer [extra carafes for the Champ HP3](#). The extra carafes for other blenders should be available from the manufacturer. The Vitamix Carafe is the most expensive and runs about \$100. [The Champ HP3 carafe runs about half that price](#).