



Affiliate

NEWSLETTER



May 2019

Issue 2



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Make for positive sales conversion using these simple tips & tricks.

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Spring Savings

This spring edition is packed with product review tips and tricks, fresh new banner ads for upcoming holidays and events, new product information and so much more!

In April we launched the Certified Reconditioned Venturist V1200 on Vitamix.com and Vitamix.ca. Want to learn more about it? Check out page 2 for all you need to know about this hot selling item.

Looking for more ways to draw in new readers, educate your current audience, and drive more sales? Jump over to page 3 for some tips on creating an authentic product review

We'll wrap things up with an overview of the upcoming promotions, the latest banner ads available on CJ.com, ways to boost your reader's blending IQ and a fun recipe to try and share with your audiences!

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*Now available in
the US &
Canada!*

\$449.95 USD

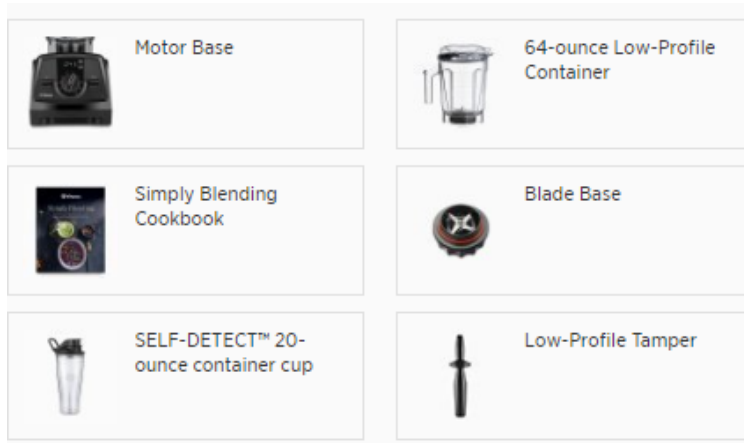
\$579.95 CAD

Available in Black,
Red, White, &
Slate

New Product: Certified Reconditioned V1200

Explore how easy it is to make healthy, whole-food recipes at home. From appetizers to dessert the 64-ounce container is ideal for blending medium to large batches for family meals or entertaining. The Recon V1200 also includes a convenient 20-ounce SELF-DETECT blending cup for making smaller batches.

What comes in the box:



Features

- ✓ Variable Speed Control
- ✓ Pulse Switch
- ✓ Built-In Wireless Connectivity
- ✓ Digital Timer
- ✓ SELF-DETECT Container

See it for yourself here on [Vitamix.com](https://www.vitamix.com):
Certified Reconditioned V1200



To add depth and credibility to your review, get to know as much as you can about Vitamix.

Resources:

- Know why Vitamix is [built to last](#)
- Know what makes Vitamix [easy to use and easy to clean](#)
- Know [what you can make](#)
- Know [why Vitamix](#) stands apart from the rest
- Know [all the products](#) Vitamix has to offer

Creating an Authentic Product Review: Tips & Tricks to Drive Sales

As an Affiliate, you are a valuable source for honest information, making you a perfect source for a product review. Product reviews bring interested consumers to your site and drive sales conversion. Follow these timeless tips and get your Vitamix review working for you:

➤ Tip #1: Cater to your audience

Nobody knows your audience better than you, so deliver the content that matters most to them. Let your readers know that the Vitamix blender can do an abundance of tasks with expertise and ease, but focus in on the functions that will appeal to your readers the most. Make the information both informative and relatable.

➤ Tip #2: Add Visual Credibility

Share an image or video of your Vitamix in use on your kitchen counter or a shot of your family gathered around, eager to taste test. Zero in on the iconic vortex full of a bright smoothie or your favorite nut butter. Have some fun with it and your readers will too.

➤ Tip #3: Use your Conversion Power

Use CJ links often throughout your review. Include banners on the review page. Reference your review in future posts and recipes, circling readers back to it.

If you need more inspiration or have questions, feel free to reach out to affiliates@vitamix.com.

May & June Promotions

The May & June Offers:

Offers valid from 5/31-6/23

- \$100 off Recon A2500 and A3500 (US & CA)

Offers valid from 6/14-7/14

- Purchase with Purchase: Buy a new full-size Smart System or Classic blender and get a container for just \$50 USD/\$65 CAD (includes all full-size containers, Personal Cup Adapter, and 20 oz. + 8 oz. Starter Kits) (US & CA)



We're so much more than smoothie makers.

Visit: [What You Can Make](#) to explore all the amazing things you can make in the various Vitamix containers!



5 Tips and Tricks Every Vitamix Owner Should Know

Whether you're new to Vitamix or have been blending with us for years, here are a few simple tips and tricks every Vitamix owner should know:

https://www.vitamix.com/us/en_us/tips



New Banners Available in CJ:

Log into www.cj.com and view the Links tab





Cranberry Coconut Squares

Crust:

¼ cup margarine, ¼ cup granulated sugar, ½ cup whole wheat flour, ½ cup all-purpose flour, and ⅛ teaspoon salt

Heat the oven to 350 degrees. To make the crust, place margarine, sugar, flours, and salt into the Vitamix container in the order listed. Select Variable 1 and slowly increase to Variable 5. Blend for 15-20 seconds, using the tamper to press the ingredients into the blades. Remove and press into the bottom of a sprayed 8-inch square pan. Bake for 12 minutes, until just barely golden around the edges.

Topping:

1 large egg, 1 cup granulated sugar, 2 tablespoons all-purpose flour, ½ teaspoon baking powder, ⅛ teaspoon salt, ¼ cup lemon juice, 1 ½ cup cranberries, ½ cup unsweetened flaked coconut

Place egg, sugar, flour, baking powder, salt & lemon juice in Vitamix. Select Variable 2, increase to 10 then to high. Blend for 15 seconds. Sprinkle the cranberries and coconut evenly over the baked crust. Pour the melon mixture over top. Bake for 25-30 minutes until golden and set. Cool completely and cut into squares.



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8615 Usher Road
Olmsted Township
Ohio | 44138
vitamix.com



For any questions regarding the
Affiliate Program, please contact a member
of our team at affiliates@vitamix.com

