

NINJA BLAST

PORTABLE BLENDER



For additional recipes and information on Ninja Blast, scan the QR code.

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Note: Colour varies by model

BC151UKSeries_QSG_IG_MP_230417_MV2

STRAWBERRY DAIQUIRI

PREP: 5 MINUTES | MAKES: 1 (300ML) SERVING

INGREDIENTS

50ml white rum
20ml agave/sugar syrup
35ml lime juice
60g fresh strawberries
120g ice

DIRECTIONS

- 1 Install vessel on motor base. Turn blender on by pressing the \odot button.
- 2 Unscrew lid from the vessel and add ingredients in the order listed. Secure lid back on vessel.
- 3 To blend, press the Start/Stop Button for 30 second blend mode.
- 4 Upon completion, blend an additional 30 seconds by pressing the Start/Stop button.
- 5 When blending is complete, press the \odot button to turn the unit off.

This recipe contains alcohol and therefore is only suitable for persons over the age of 18 only. Please drink responsibly.

BALSAMIC DRESSING

PREP: 5 MINUTES | MAKES: 2 (110ML) SERVINGS

INGREDIENTS

60ml olive oil
20ml balsamic vinegar
15g runny honey
½ teaspoon natural yogurt
½ tablespoon Dijon mustard
1 small garlic clove, peeled
1 teaspoon flaked sea salt
Ground black pepper, as desired

DIRECTIONS

- 1 Install vessel on motor base. Turn blender on by pressing the \odot button.
- 2 Unscrew lid from vessel and add all ingredients in the order listed. Secure lid back on vessel.
- 3 To blend, press the Start/Stop Button for 30 second blend mode.
- 4 When blending is complete, press the \odot button to turn the unit off.

BEETROOT & FETA DIP

PREP: 5 MINUTES | MAKES: 2 (230ML) SERVINGS

TIP: Top with fresh coriander and pumpkin seeds.

INGREDIENTS

30ml olive oil
½ lemon, juiced
2 tablespoons natural yogurt
1 teaspoon honey
½ garlic clove, peeled
150g vacuum packed beetroot, drained, chopped into small pieces
70g feta cheese, crumbled
½ teaspoon ground cumin
1 teaspoon flaked sea salt
Ground black pepper, as desired

DIRECTIONS

- 1 Install vessel on motor base. Turn blender on by pressing the \odot button.
- 2 Unscrew lid from vessel and add ingredients in the order listed. Secure lid back on vessel.
- 3 To blend, press the Start/Stop Button for 30 second blend mode.
- 4 Upon completion, blend an additional 30 seconds by pressing the Start/Stop button.
- 5 When blending is complete, press the \odot button to turn the unit off.

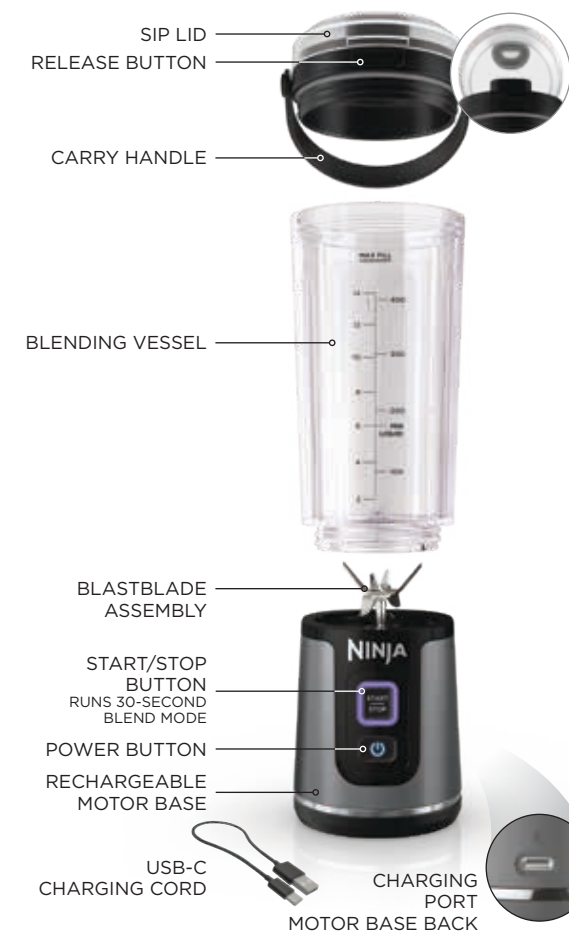
NOTE: When drinking or when blade function is not in use, turn the blender **OFF** using the \odot button. Unintentional blade activation can occur when the lid is off.

Please make sure to read the enclosed Ninja® Owner's Guide prior to using your unit.

NINJA BLAST

PORTABLE BLENDER

QUICK ASSEMBLY



For best results, ensure the blender is fully charged before use.

Clean before first use.

⚠WARNING: Handle the blade assembly with care when washing, as the blades are sharp. Contact with the blades' edges can result in laceration.

LOAD IT UP

DO NOT blend without ingredients or without lid.
DO NOT go past MAX FILL line when loading vessel.



PREP TIPS: For best results, cut ingredients in 2.5cm pieces. Place frozen ingredients in the cup last.

5 **Finish** off with ice or frozen ingredients.

4 Then add dry or sticky ingredients like **protein powders**, nut butters and seeds.

3 Then add leafy greens.

2 Next add fresh fruits.



1 **Start** by adding liquid up to the **MIN LIQUID** line (175ml)

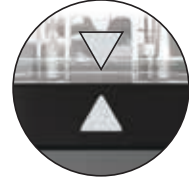



For how-to-videos and getting started, scan the QR code.

Note: Colour varies by model

BLENDING INSTRUCTIONS

- 1 Install vessel by aligning the arrow on the back of the vessel with the arrow on the back of the base. Turn unit on by pressing the  button until the the LED icon illuminates.
- 2 Add ingredients, starting with liquids then solid ingredients. If using ice, always add to the vessel last. Secure the lid onto the vessel.
- 3 **Blend:** Press the Start/Stop button. The unit will run for **30 seconds**. To stop the program sooner, press the Start/Stop button again.
- 4 When blending is complete, press the  button to turn the unit off.



NOTE: When drinking or when blade function is not in use, turn the blender **OFF** using the  button. Unintentional blade activation can occur when the lid is off.

CLEANING INSTRUCTIONS

- After blending, rinse vessel, lid, and blade assembly under warm water.
- To clean, add warm water up to **MIN LIQUID** line, then add 1 **small** drop of washing up liquid. Securely attach the lid and blend. Empty contents and rinse under warm water.

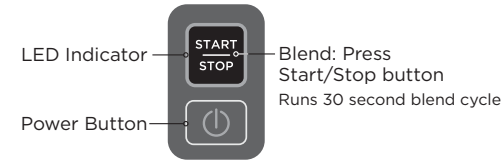
DEEPER CLEAN

- Both vessel and lid are top-rack dishwasher safe. These parts should **NOT** be cleaned with a heavy cycle.
- After disassembling the vessel and lid, rinse blades and use a dish washing utensil to clean blades. Wipe motor base with a clean, damp cloth. Motor base is water resistant, **HOWEVER** the motor base is **NOT** dishwasher safe. **DO NOT** submerge base in water.

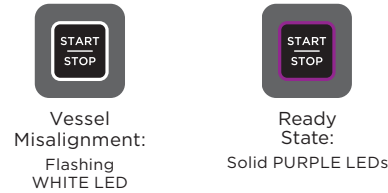


CONTROL PANEL

For a full list of LED Codes, refer to the Owner's Guide.



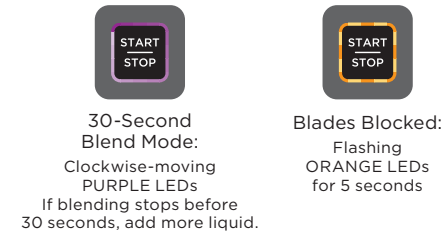
Blend Readiness



Charge States



Blending States



Blocked Blade Troubleshooting

To get back to blending:

- 1 **Check ingredients:**
 - Ensure ingredients aren't above **MAX FILL** Line.
 - Ensure there is enough liquid. Fill to or above **MIN LIQUID** line.
- 2 **Dislodge Blockage:**
 - Shake unit to remove blockage.
 - Turn unit upside down and restart blending.
 - Turn unit off and remove blockage from blade using long utensil. Restart unit.

NOTES:

- Blending performance will be best when unit is fully charged.
- Only use provided USB-C charging cord with 5V 3A power supply.



CHOCOLATE PROTEIN SHAKE

PREP: 5 MINUTES | **MAKES:** 1 (320ML) SERVING
TIP: Swap milk 1:1 with your favourite plant-based milk.

INGREDIENTS

- 250ml cold milk
- 2 tablespoons vanilla protein yogurt
- 1 scoop (30g) chocolate protein powder
- 1 tablespoon cocoa powder
- ½ banana, frozen

DIRECTIONS

- 1 Install vessel on motor base. Turn blender on by pressing the  button.
- 2 Unscrew lid from vessel and add ingredients in the order listed. Secure lid back on vessel.
- 3 To blend, press the Start/Stop Button for 30 second blend mode.
- 4 When blending is complete, press the  button to turn the unit off.



GREEN SMOOTHIE


PREP: 5 MINUTES | **MAKES:** 1 (300ML) SERVING
TIP: Can substitute frozen pineapple for mango.

INGREDIENTS

- 200ml cold almond milk
- 30g fresh spinach, rinsed
- ½ banana, frozen
- 40g frozen mango chunk

DIRECTIONS

- 1 Install vessel on motor base. Turn blender on by pressing the  button.
- 2 Unscrew lid from the vessel and add ingredients in the order listed. Secure lid back on vessel.
- 3 To blend, press the Start/Stop Button for 30 second blend mode.
- 4 When blending is complete, press the  button to turn the unit off.

NOTE: When drinking or when blade function is not in use, turn the blender **OFF** using the  button. Unintentional blade activation can occur when the lid is off.