# **LOAD IT UP**

DO NOT blend without ingredients or without lid.

DO NOT go past MAX FILL line when loading vessel.



NINJA

PREP TIPS: For best results,

cut ingredients in 2-5 cm pieces.

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

Then add dry or sticky ingredients,

4 like **protein powders**, nut butters, and seeds.

·· 3 Then add up to 1 cup of leafy greens.

Next add fresh fruits. (for best results, cut in 2-5 cm pieces).

Start by adding liquid up to the MIN LIQUID line.



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

## **RASPBERRY LIME & YOGURT SMOOTHIE**

PREP: 4 MINUTES
TOTAL TIME: 5 MINUTES

MAKES: 1-2 SERVINGS (APPROX. 250ML PER SERVING)

#### INGREDIENTS

300ml semi-skimmed milk

Zest of one lime and 1 tablespoon juice

1 teaspoon agave syrup

60g raspberry yogurt

120g frozen raspberries

#### DIRECTIONS

- 1 Add ingredients into the blending vessel in the order listed.
- 2 Install the blending vessel onto the motor base. Ensure the lid is shut.
- 3 Turn the blender ON using the power button. Press SMOOTHIE and process until complete.
- 4 When blending is complete, remove blending vessel from the motor base and power off. Use sip lid and enjoy.

# **GREEN DETOX**

PREP: 4 MINUTES
TOTAL TIME: 5 MINUTES

MAKES: 1-2 SERVINGS (APPROX. 250ML PER SERVING)

#### **INGREDIENTS**

300ml chilled coconut water

2 tablespoons lemon juice

10g fresh ginger, peeled and sliced

1/2 avocado, approx. 70g, peeled

40g fresh spinach

40g frozen banana slices

### **DIRECTIONS**

- 1 Add ingredients into the blending vessel in the order listed.
- 2 Install the blending vessel onto the motor base. Ensure the lid is shut.
- 3 Turn the blender ON using the power button. Press BLEND and process until complete. Press BLEND one or two more times for a smooth consistency.
- **4** When blending is complete, remove blending vessel from the motor base and power off. Use sip lid and enjoy.

**NOTE:** Unintentional blending can occur when the lid is removed. Turn the motor base off using the  $\oplus$  button when not in use.

# MIXED BERRY VANILLA PROTEIN SMOOTHIE

PREP: 3 MINUTES

TOTAL TIME: 4 MINUTES

MAKES: 1-2 SERVINGS (APPROX. 250ML PER SERVING)

## **INGREDIENTS**

330ml oat milk

1 scoop (25g) vanilla protein powder

120g mixed frozen berries

### DIRECTIONS

- 1 Add ingredients to the blending vessel in the order listed.
- 2 Install the blending vessel onto the motor base. Ensure the lid is shut.
- 3 Turn the blender ON using the power button. Press SMOOTHIE and process until complete.
- 4 When blending is complete, remove blending vessel from the motor base and power off. Use sip lid and enjoy.

# MANGO MARGARITA

PREP: 4 MINUTES

**TOTAL TIME:** 5 MINUTES

MAKES: 3 SERVINGS (APPROX. 160ML PER SERVING)

#### **INGREDIENTS**

100ml tequila

60ml triple sec

4 tablespoons lime juice

1 tablespoon agave syrup

170 = fueron manage nie

170g frozen mango pieces

4 ice cubes (20g each)

### **DIRECTIONS**

- 1 Add ingredients into the blending vessel in the order listed.
- 2 Install the blending vessel onto the motor base. Ensure the lid is shut.
- 3 Turn the blender ON using the power button. Press CRUSH and process until complete.
- 4 When blending is complete, remove blending vessel from the motor base and power off. Use sip lid and enjoy.

**NOTE:** Unintentional blending can occur when the lid is removed. Turn the motor base off using the  $\Phi$  button when not in use.

## PEANUT BUTTER BANANA & CHIA SEED SMOOTHIE

**PREP:** 4 MINUTES

TOTAL TIME: 5 MINUTES

MAKES: 1-2 SERVINGS (APPROX. 250ML PER SERVING)

#### **INGREDIENTS**

300ml almond milk

1 teaspoon agave syrup

2 tablespoons smooth peanut butter

1/4 teaspoon ground cinnamon

Pinch of salt

1 teaspoon chia seeds

100g frozen banana slices

#### DIRECTIONS

- 1 Add ingredients to the blending vessel in the order listed.
- 2 Install the blending vessel onto the motor base. Ensure the lid is shut.
- 3 Turn the blender ON using the power button. Press SMOOTHIE and process until complete.
- **4** When blending is complete, remove blending vessel from the motor base and power off. Use sip lid and enjoy.

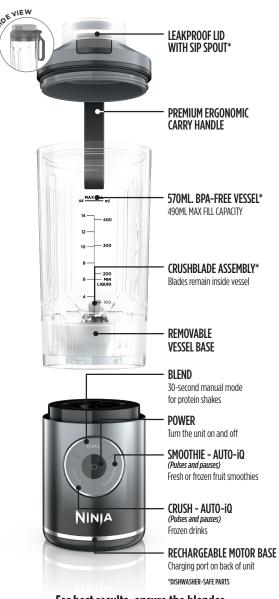
Please make sure to read the enclosed Ninja® Owner's Guide prior to using your unit





**NOTE:** Unintentional blending can occur when the lid is removed. Turn the motor base off using the  $\Phi$  button when not in use.

# QUICK ASSEMBLY



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

Clean before first use.

NOTE: Accessories and colour vary by model

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

# **CONTROL PANEL**

#### **LED Indicators:**

Displayed through power button icon and blending program LEDs.



## Charging:

- Use the provided charging cable to charge the unit.
- Charge the unit fully before first use.

Green

Plugged In

Charging

• A full charge should take approximately 3 hours.



Fully Charged

(66%-100%)





Orange

Medium Charge

(33%-66%)



Red



No Charge

Low Charge (5%-33%)

# Ready to Blend

Blending Programs Solid White Power LED will illuminate with battery life color.



## **Blocked Blades Error**

Selected Blending Program Flashes Purple Ingredients are stuck in the blades. Add more liquid or shake the vessel to dislodge the blocked ingredients from the blades.



# **Vessel Improperly Installed Error**

Blending Programs Flash White Vessel is not properly installed onto motor base, Re-install vessel, Vessel will "click" when properly installed onto motor base.



# Motor Overheating **Protection Error**

Blending Program Solid Orange Motor base is overheating. Let sit at room temperature to cool down for 60 minutes.



**NOTE:** Unit will not charge if overheating error is present.

## **BLENDING INSTRUCTIONS**

## Before blending, ensure your blender is fully charged.

Check the battery LED colour before blending. (**Green**: ready, **Solid Red**: low battery, Flashing Red: dead battery)

- 1 Install the vessel onto the motor base. twisting clockwise until the vessel clicks onto the motor base.
- 2 Turn the unit ON using the power button and ensure the power icon is **GREEN**. indicating the battery is full.

Refer to LED quide on side of motor base for more battery information.



# **3** Remove the lid before loading ingredients.

- **4** Add your ingredients, starting with liquid ingredients, then adding softer ingredients, and finishing with tougher ingredients (frozen fruit and ice).
- **5** Secure the lid to the vessel.
- **6** Select your blending mode:

**Blend:** (30-second manual) for protein shakes

**Crush:** for frozen drinks

Smoothie: for fresh or frozen fruit smoothies

Select the BLEND button to re-blend if necessary.

When blending is complete, remove the vessel from the motor base and enjoy through the sip lid.



## DO NOT expose the motor base to liquid during the cleaning process.

Remove vessel from motor base before cleaning vessel.



## **QUICK CLEAN**

- 1 Remove vessel from motor base and remove lid from vessel. Add warm water to the min liquid line then add 1 small drop of dish soap.
- **2** Secure the lid onto the vessel, attach the vessel onto the motor base, and press BLEND.
- **3** After blend is complete, remove vessel from motor base, empty contents, and rinse vessel and lid with warm water.
- 4 If needed, wipe motor base with a damp cloth.



## HAND-WASH

- 1 Remove the vessel from the motor base and wash the lid and vessel with warm soapy water.
- **2** Use a dishwashing utensil to clean the CrushBlade Assembly inside the vessel. Exercise care when cleaning the CrushBlade Assembly as the blades are sharp.
- **3** Empty contents and rinse vessel and lid with warm water.

### **DISHWASHER CLEANING**

oz MAX FILL mi

6 — 200 LIQUID

1 Vessel and sip lid are top-rack dishwasher safe. **DO NOT** use a heated





BLAST

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

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