

CAUTION:

BE CAREFUL Contains loose, SHARP blades

"Recipe book is not included"

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IMPORTANT SAFETY INSTRUCTIONS

For Household Use Only

OWNER'S MANUAL

WHEN USING ELECTRICAL APPLIANCES, BASIC SAFETY PRECAUTIONS SHOULD ALWAYS BE FOLLOWED, INCLUDING THE FOLLOWING:

READ ALL INSTRUCTIONS BEFORE USING YOUR NINJA® PROFESSIONAL BLENDER 1000.

POLARIZED PLUG

WARNING: To reduce the risk of electric shock, this appliance has a polarized plug (one blade is wider than the other). This plug will fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician to install the proper outlet. DO NOT modify the plug in any way.

THIS BOOK COVERS MODEL NUMBER: BL610 30

TECHNICAL SPECIFICATIONS

Voltage: 120V., 60Hz.

Pitcher Capacity: 72 ounces (2.1 L)

WARNING:

TO REDUCE THE RISK OF FIRE, ELECTRIC SHOCK OR INJURY:

- To protect against electrical shock, do not submerge the blender or allow the power cord to come into contact with water or any other liquid.
- 2. Close supervision is necessary when any appliance is used by or near children.
- 3. Never leave an appliance unattended when in use.
- Turn the appliance Off and remove the power cord from the electrical outlet when not in use, before assembling or disassembling parts and before cleaning. To unplug, grasp the plug and pull from the electrical outlet. Never pull from the power cord.
- 5. **DO NOT** abuse the power cord. Never carry the appliance by the power cord or yank it to disconnect from electrical outlet; instead grasp the plug and pull to disconnect.
- DO NOT operate any appliance with a damaged cord or plug, or after the appliance malfunctions, has been dropped or damaged in any manner.
- DO NOT let the power cord hang over the edge of table or counter or touch hot surfaces such as the stove.

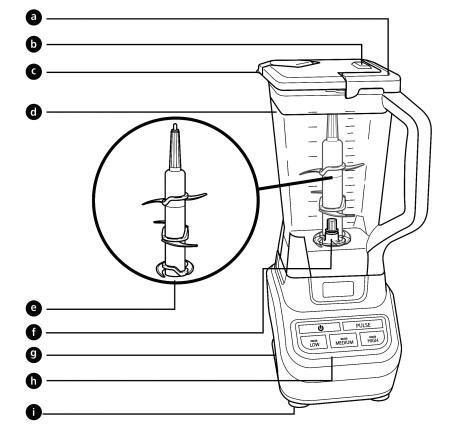
- 8. Always use appliance on a dry, level surface.
- Keep hands, hair, clothing, as well as utensils out of container while blending to reduce the risk of severe injury to persons or damage to the appliance. A scraper may be used but only when the blender is not running.
- 10. CAUTION: Blade assembly is sharp, handle with care. When handling the blade assembly, always hold by the shaft.
- 11. Avoid contact with moving parts.
- 12. DO NOT attempt to sharpen blades.
- 13. **DO NOT** use the appliance if blade assembly is bent or damaged.
- 14. To reduce risk of injury, never place the blade assembly on base without pitcher properly attached.
- 15. **DO NOT** operate this appliance on or near any hot surfaces (such as gas or electric burner or in a heated oven).
- 16. The use of attachments or accessories not included with the unit such as canning jars, is not recommended by the manufacturer and may result in fire, electric shock or personal injury.
- 17. **DO NOT** remove the pitcher from the motor base while the blender is in operation.

- 18. To reduce the risk of injury, NEVER operate the appliance without the lid in place; DO NOT try to defeat the interlock mechanism; make sure that the cutting blades are properly installed before operating the appliance.
- 19. **DO NOT** expose pitcher to extreme temperature changes.
- 20. CAUTION: DO NOT BLEND HOT LIQUIDS.
- 21. **DO NOT** overfill.
- 22. **DO NOT** operate the appliance empty.
- 23. To reduce the risk of burns, always allow the appliance to cool before taking off parts and before cleaning.
- 24. If the appliance overheats, a thermal switch will become activated and shut off the motor. To reset, unplug the appliance and let it cool down for approximately 15 minutes before using again.
- 25. THIS PRODUCT IS INTENDED FOR HOUSEHOLD USE ONLY. Do not use this appliance for anything other than its intended use. Do not use outdoors.

AWARNING: Extension cords are not recommended for use with this product.

SAVE THESE INSTRUCTIONS

Getting Started



- a Lid with Locking Handle
- b Locking Handle Release Buttonc Pouring Spout with Cap
- **d** Pitcher
- e Ninja® Stacked Blade
- **f** Gear Shaft

- **g** Motor Base
- h Control Panel
- i Non Slip Bottomj Power Cord (not shown)
- k Cord Storage (in back) (not shown)

NOTE: Accessories may vary depending on the model.

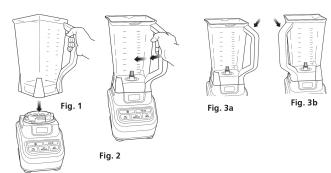
The images shown here are for illustrative purposes only and may be subject to change.

The Ninja® Professional Blender 1000 is a high powered kitchen tool that is perfect for ice crushing, blending, pureeing and controlled processing. Create all of your favorite recipes quickly and easily with just one touch of a button. For best results, be sure to carefully read all the instructions contained in the manual before using this appliance.

FEATURES:

- Total Crushing[™] Technology
- Easy Clean Control Panel
- Extra Large 72 oz. PitcherEasy Clean Control Panel
- BPA Free Pitcher

Using the Ninja® Professional Blender 1000



BEFORE FIRST USE

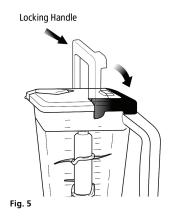
- Remove all packaging material and labels from the appliance.
- Wash the lid, pitcher and blade assembly in warm, soapy water with a soft cloth. Use caution when washing the blade assembly as the blades are very sharp.
- **3** Rinse and dry thoroughly.
- 4 The pitcher, lid and blade assembly are all dishwasher safe. It is recommended that the lid and blade assembly go on the top rack. Ensure that the blade assembly is removed from the pitcher before placing in the dishwasher.
- 5 The motor base can be wiped clean with a damp cloth. Make sure the unit is not plugged into the electrical outlet when using the damp cloth to clean the base.

HOW TO ASSEMBLE

- ▲ CAUTION: Make sure that the motor base is unplugged from the power source.
- 1 Place the motor base on a clean, dry, level surface.
- 2 Lower the pitcher onto the motor base. (Fig. 1)
- 3 Rotate the pitcher to the left as far as it will go. As the pitcher rotates, it will lower and the safety tabs on the bottom of the pitcher will slide under the safety tabs on the top of the motor base. (Fig. 2)
- 4 The pitcher can be placed on the motor base two ways; the handle can be on the front right corner or the front left corner. (Fig. 3a, Fig. 3b)
- 6 Holding the blade assembly by the shaft, place it onto the gear shaft inside the pitcher. (Fig. 4) Ensure that the blade assembly fits around the gear shaft and that the blade shaft is standing straight.
- CAUTION: Blades are sharp! Use extreme caution when handling the blades. Always hold them by the shaft.

Using the Ninja® Professional Blender 1000 - cont'd





HOW TO USE

- ▲ IMPORTANT: DO NOT attempt to operate the appliance without the lid on.
- Place pitcher on motor base and insert the blade assembly. (See 'HOW TO ASSEMBLE'.)
- 2 Add the ingredients to the pitcher. Make sure your total of ingredients don't go higher than the highest measured marking line on the side of the nitcher
- **A IMPORTANT:** Never add ingredients into the pitcher before placing the blades in first.
- Place the lid onto the pitcher with the locking handle in the upright position and the pouring spout on the corner opposite the pitcher handle. Align the arrows (▼) located on the lid and pitcher handle. Ensure that the lid is completely seated and press the lid down into the pitcher. Press the locking handle down so that the latches on the lid fit under the tabs on the pitcher. (Fig. 5)

NOTE: If you need to add additional ingredients while the blender is processing, open the pouring spout cap and pour the ingredients in through the opening.

4 Plug the power cord into the electrical outlet and press on the power button (Φ).

NOTE: As a safety feature, the power button (ϕ) will flash and the motor will not work if the pitcher and lid are **not** installed correctly. When the pitcher and lid are installed properly, the power button (ϕ) will be solid, indicating that the blender is ready for use.

- 5 Select the speed according to your blending requirements*:
 - Use the LOW setting for processing and mixing.
 - Use the MEDIUM setting for blending and ice
 crushing.
 - Use the HIGH setting for pureeing and
 - Use the PULSE button for controlled chopping and processing.
 - * See Blending Chart.

Using the Ninja® Professional Blender 1000 - cont'd





- 6 Press power button (b) or the same speed button a second time to stop the blades or press a different button to change the speed.
- 7 If the ingredients stick to the side of the pitcher, stop the appliance by pressing the power button (Φ) and wait for the blades to stop turning. Then remove the lid by pressing the release button, lifting the handle up and pulling straight up. (Fig. 6) Use a rubber spatula to dislodge the pieces, replace the lid and continue processing.
- 8 To remove the pitcher, press the power button (め) to turn the appliance 'Off'. Wait for the blades to stop moving before removing. (Fig. 7)
- ▲ CAUTION: Never remove the pitcher while the blender is still running.
- 9 Depending on the consistency of the contents, open the pouring spout cap and use the spout to empty liquid contents. For thicker consistencies, remove the lid and blade assembly carefully (by its shaft), then empty contents of the pitcher.
- 10 Unplug the appliance after use.
- ▲ IMPORTANT: Never run the appliance empty.
- ▲ CAUTION: DO NOT BLEND HOT LIQUIDS.
- ▲ WARNING: Secure the blender while in use by pressing down on the lid with one hand.
- ▲ WARNING: Never leave the blender unattended

Care & Maintenance

HOW TO CLEAN

- ▲ CAUTION: Make sure that the motor base is unplugged from the power source before inserting or removing any attachment and before cleaning.
- ▲ CAUTION: DO NOT immerse the motor base into water or any other liquid. Clean with a damp sponge or cloth and wipe dry.
- The pitcher, lid and blade assembly are all dishwasher safe. It is recommended that the lid and blade assembly be placed on the top rack.
- 2 You may also wash the blender by filling ¾ of the pitcher with warm water and a drop of dish washing detergent, placing the lid on the pitcher and pressing the pulse button a few times. Once clean, remove the pitcher from the motor base. Rinse the pitcher, blade assembly and lid under running water. Allow all the parts to dry before

Use extreme caution when handling the blade assembly as blades are very sharp.

HOW TO STORE

Store the Ninja® Professional Blender 1000 upright with the pitcher, blade assembly and cover on the motor base. Do not place anything on top. 2 Wrap the power cord around the cord storage hook in the back of the unit.

Blending Chart

BUTTON	FUNCTION	USE
POWER	On/Off	Always turn appliance 'Off' when not in use.
LOW	Processing & Mixing	Use to mix thin batters, gravies and marinades, scramble eggs, puree cooked foods and uncooked fruits and chop vegetables for dips and salsa.
MEDIUM	Blending & Ice Crushing	Use to grate hard cheeses, cream soups, beat dips, grind nuts, thorough chopping, blend sauces and spreads. Blend mixed drinks, powdered drinks or milk shakes. Crush ice cubes for snow cones, chilled beverages or frozen slushes.
HIGH	Pureeing & Liquefying	Use to mix smoothies, frappes, liquefy thick mixtures and blend whole fruits and vegetables.
PULSE	Controlled Processing & Bursts of Power	Use to control chopping and processing.

Troubleshooting Guide

PROBLEMS	POSSIBLE REASONS & SOLUTIONS
	Make sure the pitcher is securely placed on motor base.
	Make sure the lid is securely on pitcher in the correct position (align arrows).
Motor Doesn't Start or	The blender is turned 'Off'. Press the power button (ம்) to turn 'On'.
Blades Don't Rotate.	Check that the plug is securely inserted into the electrical outlet.
	Check the fuse or circuit breaker.
	The unit has overheated. Unplug and wait approximately 15 minutes before using again.
Food is Unevenly Chopped.	Either you are chopping too much food at one time, or the pieces are not of even size and processing smaller amounts per batch.
Food is Chopped Too Fine or is Too Watery.	The food has been over-processed. Use PULSE button for controlled processing.
Food Collects On Lid or On the Sides of the Pitcher.	The mixture is too thick. Add more liquid.
You Cannot Achieve Snow From Solid Ice.	Do not use ice that has been sitting out or has started to melt. Use ice straight from the freezer and make sure that the pitcher is completely dry before adding ice.

Note:

In order to ensure the highest possible standard for refurbished items, all units are thoroughly inspected as part of the process. For this item, water may be used during the refurbishing process and so; you may notice some condensation in the water reservoir. It is recommended to rinse the water reservoir with fresh water prior to its first use.

REFURBISHED PRODUCT LIMITED NINETY DAYS WARRANTY

The **Refurbished Product Service Center** offers the following WARRANTY to the ORIGINAL purchaser of a product which we have refurbished.

This product that has been refurbished is warranted against any electronic or mechanical defects for a period of NINETY DAYS from the date of the original purchase by the consumer. Since this unit was sold as a refurbished item, the warranty does not apply to any cosmetic appearance items such as scratches. Should a defect occur, the *Refurbished Product Service Center* will repair or, at its option, replace defective unit/parts with new or rebuilt materials without charge for either parts or labor. Replacement unit/parts will be warranted for the remaining portion of the original warranty period.

This warranty does not cover installation or damage from accident, misuse, abuse, improper wiring, incorrect voltage, operating the unit against the instructions in the owner's manual or any product which has been opened, altered, or tampered with.

This warranty does not cover costs for removal and or installation of the unit for repair. Under no circumstances shall the service center be liable for any special, incidental or consequential damages or for any other expenses incurred by reason of use or sale of this product. This warranty is in lieu of any other warranties expressed or implied warranty of merchantability of fitness for particular use or otherwise.

This warranty gives the consumer specific legal rights and they may also have other rights which vary from State to State. Some States do not follow the exclusion or limitation of incidental or consequential damages, hence the above exclusion and limitations may not apply.

Refurbished Product Service Center 13225 Marquardt Avenue Santa Fe Springs, CA 90670.

WARRANTY REPAIR INFORMATION

If you need service on your unit and this product requires repair during the 90 days warranty period; please go to **www.ConsumerServiceRefurbish.com** or call the **Refurbished Product Service Center** at 562-946-3531 to obtain the required return authorization (RA) number. Pack the unit properly (the original carton is ideal for this purpose) along with a copy of your purchase receipt and a letter describing the problem. Send the unit freight prepaid and insured to:

Refurbished Product Service Center, Att: Customer Service Department 13225 Marquardt Avenue Santa Fe Springs, CA 90670

Your unit will be promptly repaired and returned to you.

We will refuse to accept delivery of the returned unit unless the assigned RA number appears on the outside of the shipping carton.

Illustrations may differ from actual product.

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