



Recipe Book Not Included



DETECT™ DUO® POWER BLENDER PRO WITH BLENSENSE™ TECHNOLOGY

814100174

IMPORTANT SAFETY INSTRUCTIONS

PLEASE READ ALL INSTRUCTIONS BEFORE USE • FOR HOUSEHOLD USE ONLY

	Read and review instructions for operation and use.
	Indicates the presence of a hazard that can cause personal injury, death, or substantial property damage if the warning included with this symbol is ignored.
	For indoor and household use only.
When using electrical appliances, basic safety precautions should always be followed, including the following:	

WARNING: To reduce the risk of injury, fire, electrical shock or property damage, basic safety precautions must always be followed, including the following numbered warnings and subsequent instructions. Do not use appliance for other than intended use.

- 1 Read all instructions prior to using the appliance and its accessories.
- 2 Carefully observe and follow all warnings and instructions. This unit contains electrical connections and moving parts that potentially present risk to the user.
- 3 **ALWAYS** take your time and exercise care during unpacking and appliance setup. Blades are sharp. **ALWAYS** exercise care when handling blade assemblies. This appliance contains sharp, loose blades that can cause injury if mishandled.
- 4 Take inventory of all contents to ensure you have all parts needed to properly and safely operate your appliance.
- 5 **ALWAYS** exercise care when handling the Hybrid Edge™ Blades Assembly. The blades are sharp. **ONLY** grasp the Hybrid Edge Blades Assembly by the outer perimeter of the blade assembly base. Failure to use care when handling the blade assembly will result in a risk of laceration.
- 6 This product is provided with a Ninja Detect™ Total Crushing® & Chopping Blades (Stacked Blade Assembly). **ALWAYS** exercise care when handling blade assemblies. The blade assemblies are sharp and are **NOT** locked in place in their containers. The blade assemblies are designed to be removable to facilitate cleaning and replacement if needed. **ONLY** grasp the blade assembly by the top of the shaft. Failure to use care when handling the blade assemblies will result in a risk of laceration.
- 7 Turn the appliance **OFF**, then unplug the appliance from the outlet when not in use, before assembling or disassembling parts, and before cleaning. To unplug, grasp the plug by the body and pull from the outlet. **NEVER** unplug by grasping and pulling the flexible cord.
- 8 Before use, wash all parts that may contact food. Follow washing instructions covered in this instruction manual.
- 9 Before each use, inspect blade assemblies for damage. If a blade is bent or damage is suspected, contact a service center.
- 10 **DO NOT** use this appliance outdoors. It is designed for indoor household use only.
- 11 **DO NOT** blend hot, effervescent, or carbonated liquids. Doing so may cause excessive pressure buildup, resulting in risk of laceration and/or the user being burned.
- 12 This appliance has a polarized plug (one prong is wider than the other). To reduce the risk of electric shock, this plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. **DO NOT** modify the plug in any way.
- 13 **DO NOT** operate any appliance with a damaged cord or plug, or after the appliance malfunctions or is dropped or damaged in any manner. This appliance has no user-serviceable parts. If damaged, contact a service center.

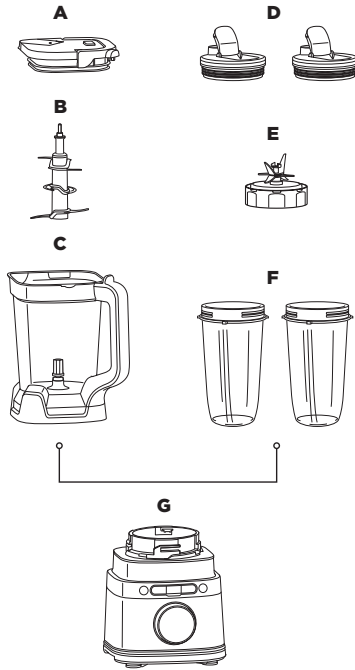
- 14 This appliance has important markings on the plug blade. The entire supply cord is not suitable for replacement. If damaged, please contact a service center.
- 15 Extension cords should **NOT** be used with this appliance.
- 16 To protect against the risk of electric shock, **DO NOT** submerge the appliance or allow the power cord to contact any form of liquid.
- 17 **DO NOT** allow the cord to hang over the edges of tables or counters. The cord may become snagged and pull the appliance off the work surface.
- 18 **DO NOT** allow the unit or the cord to contact hot surfaces, including stoves and other heating appliances.
- 19 **ALWAYS** use the appliance on a dry and level surface.
- 20 **DO NOT** allow children to operate this appliance or use as a toy. Close supervision is necessary when any appliance is used near children.
- 21 This appliance is **NOT** intended to be used by people with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- 22 **ONLY** use attachments and accessories that are provided with the product or are recommended by SharkNinja. The use of attachments, including canning jars, not recommended or sold by SharkNinja may cause fire, electric shock, or injury.
- 23 **NEVER** place a blade assembly on the motor base without it first being attached to its corresponding container (pitcher or cup) with the lid also in place.
- 24 Keep hands, hair, and clothing out of the container when loading and operating.
- 25 During operation and handling of the appliance, avoid contact with moving parts.
- 26 **DO NOT** fill containers past the **MAX FILL** or **MAX LIQUID** lines.
- 27 **DO NOT** operate the appliance with an empty container.
- 28 **DO NOT** microwave any containers or accessories provided with the appliance.
- 29 **NEVER** leave the appliance unattended while in use.
- 30 **DO NOT** blend hot liquids. Doing so may result in pressure buildup and steam exposure that can pose a risk of the user being burned.
- 31 **DO NOT** process dry ingredients with the Single-Serve Blending and Hybrid Edge Blades Assembly or the pitcher and Stacked Blade Assembly.
- 32 **DO NOT** perform grinding operations with the Single-Serve Cup and Hybrid Edge Blades Assembly, or the pitcher and Stacked Blade Assembly.
- 33 **NEVER** operate the appliance without lids and caps in place. **DO NOT** attempt to defeat the interlock mechanism. Ensure the container and lid are properly installed before operation.
- 34 Before operation, ensure all utensils are removed from containers. Failure to remove utensils can cause containers to shatter and potentially result in personal injury and property damage.
- 35 Keep hands and utensils out of containers while chopping to reduce the risk of severe personal injury or damage to the blender. A scraper may be used **ONLY** when the blender is not running.
- 36 If you find unmixed ingredients sticking to the sides of the pitcher, stop the appliance, remove the blade assembly, and use a scraper to dislodge ingredients.
- 37 **DO NOT** open the pitcher's pour spout cap while blender is operating.
- 38 If you find unmixed ingredients sticking to the sides of the pitcher, stop the appliance, remove the lid, and use a spatula to dislodge ingredients. **NEVER** insert your hands into the pitcher, as you may contact one of the blades and experience a laceration.
- 39 **DO NOT** attempt to remove the container or lid from the motor base while the blade assembly is still spinning. Allow the appliance to come to a complete stop before removing lids and containers.
- 40 If the appliance overheats, a thermal switch will activate and temporarily disable the motor. To reset, unplug the appliance and allow it to cool for approximately 30 minutes before using again.
- 41 **DO NOT** expose the containers and accessories to extreme temperature changes. They may experience damage.

- 42** Upon completion of processing, ensure the blade assembly is removed **BEFORE** emptying container's contents. Remove the blade assembly by carefully grasping the top of the shaft and lifting it from the container. Failure to remove the blade assembly before emptying the container results in a risk of laceration.
- 43** If using the pitcher's pour spout, hold the cover in place on the container or ensure lid lock is engaged when pouring to avoid risk of injury.
- 44** Remove the Hybrid Edge Blades Assembly from the Single-Serve Cup upon completion of blending. **DO NOT** store ingredients before or after blending them in the cup with the blade assembly attached. Some foods may contain active ingredients or release gases that will expand if left in a sealed container, resulting in excessive pressure buildup that can pose a risk of injury. For ingredient storage in the cup, use only Spout Lid to cover.
- 45** The maximum wattage rating for this appliance is based on the configuration of the Hybrid Edge Blades Assembly and Single-Serve Cup. Other configurations may draw less power or current.
- 46 DO NOT** submerge the motor base or control panel in water or other liquids. **DO NOT** spray motor base or control panel with any liquid.
- 47 DO NOT** attempt to sharpen blades.
- 48** Turn off the appliance and unplug the motor base before cleaning.

SAVE THESE INSTRUCTIONS

PARTS

- A Pitcher Lid With Pour Spout
- B Ninja Detect™ Total Crushing® & Chopping Blades (Stacked Blade Assembly)
- C Full-Size Pitcher
- D Spout Lids
- E Hybrid Edge™ Blades Assembly
- F 24-oz. Single-Serve Cups
- G MotorBase (attached power cord not shown)



*max liquid capacity.

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.

Accessory type and quantity may vary depending on the model.


BEFORE FIRST USE

IMPORTANT: Review all warnings at the beginning of this Owner's Guide before proceeding.

- 1 Remove all packaging materials from the unit. Exercise care when unpacking the Stacked Blade Assembly and Hybrid Edge Blades Assembly as the blades are sharp.
- 2 The Stacked Blade Assembly is **NOT** locked in place in the pitcher. Handle the Stacked Blade Assembly by grasping the top of the shaft.
- 3 Handle the Hybrid Edge Blades Assembly by grasping around the perimeter of the blade assembly base.
- 4 Wash containers, lids, and blade assemblies in warm, soapy, water using a dishwashing utensil with a handle to avoid direct contact with the blades. Exercise care when handling blade assemblies, as the blades are sharp.
- 5 Thoroughly rinse and air-dry all parts.
- 6 Wipe control panel with a soft cloth. Allow it to dry completely before using.

NOTE: All attachments are BPA free. Accessories are top-rack dishwasher safe and should **NOT** be cleaned with a heated dry cycle. Ensure blade assemblies and lids are removed from the containers before placing in the dishwasher. Exercise care when handling blade assemblies.

BLENDSense™ TECHNOLOGY

Intelligent BlendSense program revolutionizes traditional blending by sensing your ingredients and blending to perfection every time. The BlendSense program will be active by default. Press  button, then START/STOP. Once the program begins, it will automatically stop when blending is complete. To stop blending before the end of the program, press the dial again.

Simply press the dial to start the BlendSense program.

1

SENSE

Starts blending to sense your ingredients.



2

BLEND

Automatically chooses the blending speed, time, and pulses.



3

ENJOY

Blends to perfection, no matter the portion size.



BlendSense is best used to achieve smooth blends such as smoothies, frozen drinks, smoothie bowls, dips, purees, and sauces.

INITIAL BLENDING



SENSING

In the first 15 seconds, actively adjusts speed and time based on ingredients and recipe size.

BLENDING POSSIBILITIES



BLENDING

Blends continuously without pulsing.



CRUSH AND MAX-CRUSH

Detects tougher and frozen ingredients, then adjusts the pulsing pattern for a smooth blend.



THICK MODE

Creates thick spoonable results.

NOTE: Once blending possibility is selected, runtime will count up on the display in seconds. Total time varies from seconds up to almost two minutes.

ERROR DETECTION




INSTALL

Illuminates if no vessel is installed or if a vessel is installed incorrectly. To resolve, reinstall the vessel.



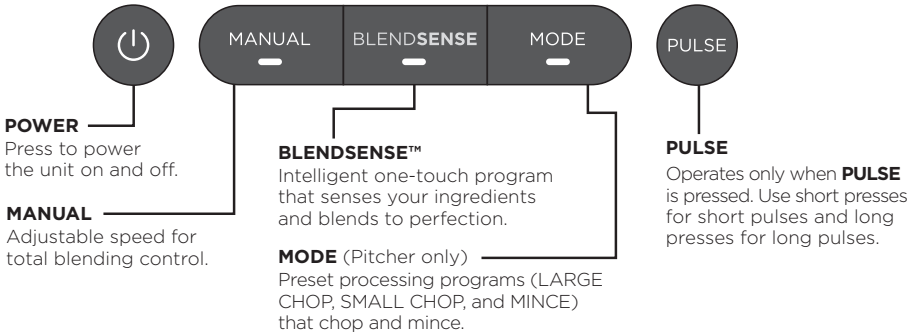
ADD LIQUID

When using the Single-Serve Cup, this illuminates if, during blending, your recipe requires more liquid to blend. When "ADD LIQUID"  displays on the dial, press START/STOP and remove the cup from the base. Add 1/2 to 1 cup of additional liquid. Reinstall the cup, then press START/STOP to run the BlendSense program again.

Note: The images shown here are for illustrative purposes only and may be subject to change, the actual descriptions of control panel and their locations may vary depending on the model.

USING THE CONTROL PANEL

NOTE: Press the dial to START or STOP any program. Turn to select.



Note: The images shown here are for illustrative purposes only and may be subject to change, the actual descriptions of control panel and their locations may vary depending on the model.

PROCESSING MODE PROGRAMS



LARGE CHOP, SMALL CHOP, AND MINCE: Pitcher only.

Smart preset programs combine unique pausing patterns that chop for you. Press **MODE**, turn the dial to select your desired program, then press **START/STOP**. The program will automatically stop when complete. Press the dial again to stop the program sooner. They do not work in conjunction with the BlendSense program or Manual programs.

NOTE: Number of seconds is displayed for the program's runtime.

MANUAL PROGRAMS



Go manual for total control of your blending speed and textures. Press **MANUAL**, turn the dial to select your desired program, then press **START/STOP**. When selected, each speed runs continuously for 60 seconds. Press the dial again to stop the program sooner. Manual programs do not work in conjunction with the BlendSense program or Processing Mode programs.

VARIABLE SPEED CONTROL (Speeds 1-10): Pitcher only.

START SLOW (Speeds 1-3): Always start at low speed to better incorporate ingredients and prevent them from sticking to the sides of the vessel.

DIAL UP THE SPEED (Speeds 4-7): Smoother blends call for higher speeds. Low speeds are great for chopping veggies, but you'll need to ramp up for purees and dressings.

HIGH-SPEED BLENDING (Speeds 8-10): Blend until your desired consistency is reached. The longer you blend, the better the breakdown and smoother the outcome will be.

LOW, MEDIUM, HIGH Speeds: Single-Serve Cup only.

NOTE: Once speed is selected, runtime will count up on the display in seconds.

USING THE PITCHER

IMPORTANT:

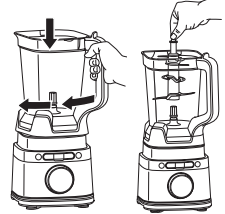
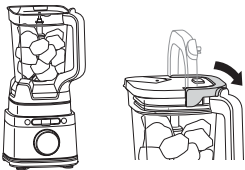
- Review all warnings at the beginning of this Owner's Guide before proceeding.
- As a safety feature, if the pitcher and lid are not properly installed, the timer will display **INSTALL** and the motor will be disabled. If this happens, repeat **step 5** on this page.

⚠ WARNING: Ninja Detect™ Total Crushing® & Chopping Blades (Stacked Blade Assembly) is sharp and not locked in place. If using the pour spout, ensure the lid is fully locked on to the blender pitcher. If pouring with the lid removed, carefully remove the Stacked Blade Assembly first, holding it by the shaft. Failure to do so will result in a risk of laceration.

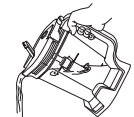
NOTE:

- **DO NOT** add ingredients before completing installation of the Stacked Blade Assembly.
- If the Stacked Blade Assembly is not fully seated, you will not be able to install and lock the lid.
- The pitcher lid handle will not fold down unless it is attached to the pitcher.
- **DO NOT** process or grind dry ingredients.
- For best results, blend fresh leafy greens and herbs in the single-serve cup.

- 1 Plug in motor base and place on a clean, dry, level surface such as a countertop or table.
- 2 Lower the pitcher onto the motor base. The handle should be aligned slightly to the right and the pitcher should be oriented so the **LOCK** symbols are visible on the motor base. Rotate the pitcher clockwise until it clicks into place.
- 3 Exercising care, grasp the Stacked Blade Assembly by the top of the shaft and place it onto the drive gear inside the pitcher. Note that the blade assembly will fit loosely onto the drive gear.



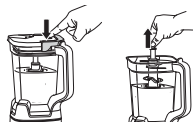
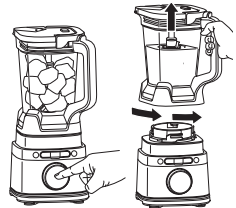
- 4 Add ingredients to the pitcher. **DO NOT** add ingredients past the **MAX LIQUID** line.
 - 5 Place the lid on the pitcher. Once the lid is locked in place, press the Power button to turn unit on. The BlendSense™ program will illuminate.
- 6a If using the BlendSense program, simply press the dial. The program will automatically stop once complete. To stop the unit at any time, press the dial again.
 - 6b If using a Processing Mode program, select **MODE**, then use the dial to select your desired program. To start, press the dial. The program will automatically stop once complete. To stop the unit at any time, press the dial again.
 - 6c If using a Manual program, select **MANUAL**, then use the dial to select your desired speed (1-10). To start, press the dial. Once the ingredients have reached your desired consistency, press the dial again or wait 60 seconds for the unit to come to a complete stop on its own.
- 7 To remove the pitcher from the motor base, turn the pitcher counterclockwise and then lift up.



- 8a To pour out thinner mixtures, ensure the lid is locked in place, then open the pour spout cap.

- 8b For thicker mixtures that cannot be emptied through the pour spout, remove the lid and Stacked Blade Assembly before pouring. To remove the lid, press the **RELEASE** button and lift the handle. To remove the blade assembly, carefully grasp it by the top of the shaft and pull straight up. The pitcher can then be emptied.

- 9 Turn the unit off by pressing the Power button. Unplug the unit when finished. Refer to the Care & Maintenance section for cleaning and storage instructions.



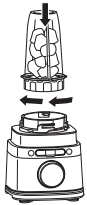
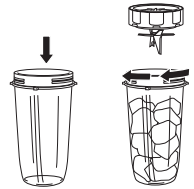
USING THE SINGLE-SERVE CUP

IMPORTANT: Review all warnings at the beginning of this Owner's Guide before proceeding.

⚠WARNING:

- Handle the Hybrid Edge™ Blades Assembly with care, as the blades are sharp.
- Remove utensils prior to processing. Failure to remove may cause the Single-Serve Cup to be damaged or to shatter, which may cause personal injury.
- Do not blend hot, effervescent, or carbonated liquids. Doing so may cause excessive pressure buildup, resulting in risk of laceration and/or the user being burned.
- DO NOT process or grind dry ingredients.
- Remove the Hybrid Edge Blades Assembly from the Single-Serve Cup upon completion of blending. Do not store ingredients before or after blending them in the cup with the blade assembly attached. Some foods may contain active ingredients or release gases that will expand if left in a sealed container, resulting in excessive pressure buildup that can pose a risk of injury.

- 1 Plug in motor base and place on a clean, dry, level surface such as a countertop or table.
- 2 Add ingredients to the Single-Serve Cup. **DO NOT** add ingredients past the **MAX LIQUID** line on the cup.
- 3 Install the Hybrid Edge Blades Assembly onto the top of the cup. Twist the lid clockwise until it's sealed tightly.

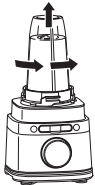


- 4 Turn the cup upside down and install on the motor base. Align the tabs on the cup with the slots on the base, then rotate cup clockwise until it clicks into place. Once the cup is locked in place, press the Power button to turn unit on. The BlendSense™ program will illuminate.

- 5a If using the BlendSense program, simply press the dial. The program will automatically stop once complete. To stop the unit at any time, press the dial again.
- 5b If using a Manual program, select **MANUAL** then use the dial to select your desired speed (LOW, MEDIUM, or HIGH). To start, press the dial. Once the ingredients have reached your desired consistency, press the dial again or wait 60 seconds for the unit to come to a complete stop.

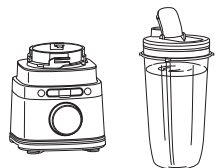


NOTE: Processing Mode programs are only compatible with the pitcher.



- 6 To remove the cup from the motor base, turn the cup counterclockwise and then lift up.
- 7 Remove the Hybrid Edge Blades Assembly by twisting the cap counterclockwise. **DO NOT** store blended contents with blade assembly attached. Exercise care when handling the blade assembly, as the blades are sharp.

- 8 Turn the unit off by pressing the Power button. Unplug the unit when finished. Refer to the Care & Maintenance section for cleaning and storage instructions.
- 9 To enjoy your drink on the go, place the Spout Lid onto the cup and twist lid clockwise until firmly sealed. For storing ingredients in the cup, use only the Spout Lid to cover.



CARE & MAINTENANCE

CLEANING

Separate all parts. Wash all containers in warm, soapy water with a soft cloth.

• Hand-Washing

Wash blade assemblies in warm, soapy water using a dishwashing utensil with a handle to avoid direct contact with the blades. Exercise care when handling blade assemblies, as the blades are sharp. Thoroughly rinse and air-dry all parts.

• Dishwasher

Accessories are top-rack dishwasher safe but should **NOT** be cleaned with a heated dry cycle. Ensure the blade assemblies are removed from their containers before placing in the dishwasher. Exercise care when handling blade assemblies.

• Motor Base

Turn off the unit and unplug the motor base before cleaning. Wipe motor base with a clean, damp cloth. **DO NOT** use abrasive cloths, pads, or brushes to clean the base.

STORING

For cord storage, wrap cord with hook-and-loop fastener near the back of the motor base. **DO NOT** wrap the cord around the bottom of the base for storage. Store the unit upright and store all blade assemblies inside or attached to their respective containers with their lids locked in place.

DO NOT store blended or unblended ingredients in the Single-Serve Cup with the Hybrid Edge™ Blades assembly attached.

DO NOT stack items on top of the containers. Store any remaining attachments alongside the unit or in a cabinet where they will not be damaged or create a hazard.

RESETTING THE MOTOR

This unit features a unique safety system that prevents damage to the motor and drive system should you inadvertently overload the it. If the unit is overloaded, the motor will be temporarily disabled. Should this occur, follow the reset procedure below.

- 1 Unplug the unit from the electrical outlet.
- 2 Allow the unit to cool for approximately 15 minutes.
- 3 Remove the container's lid and blade assembly. Empty the container and ensure no ingredients are jamming the blade assembly.


IMPORTANT: Ensure that maximum capacities are not exceeded. This is the most typical cause of appliance overload.

If your unit needs servicing, please contact a service center.


TROUBLESHOOTING GUIDE

⚠️ WARNING: To reduce the risk of shock and unintended operation, turn power off and unplug unit before troubleshooting.

Display will show “INSTALL” once connected to power.

- Place container on base and rotate it clockwise until container clicks into place. Press the Power button  to turn unit on, and the BlendSense™ program will illuminate, indicating the unit is ready for use.

Display reads “ADD LIQUID ” during the BlendSense Program.

- If the display reads “ADD LIQUID ” during the BlendSense program, the unit detects more liquid is needed to fully blend. Press START/STOP, remove the cup from the base, and add 1/2 to 1 cup of additional liquid. Reinstall the cup on the base, then press START/STOP to run the BlendSense program again. Only available when using the Single-Serve Cup.

Display reads “Er”.

- If the display reads “Er,” unplug the unit from the electrical outlet and allow it to cool for 15 minutes. Remove the container’s lid and blade assembly and empty the contents to ensure no ingredients are jamming the blade assembly.

Lid/Hybrid Edge™ Blades Assembly is hard to install on the cup.

- Set the cup on a level surface. Carefully place the lid or Hybrid Edge Blades Assembly on the top of the cup and align the threads so the lid/Hybrid Edge Blades Assembly sits flat on the cup. Twist clockwise until you have a tight seal.

Unit doesn’t mix well; ingredients get stuck.

- Using the BlendSense program is the easiest way to achieve great results. The pulses and pauses allow the ingredients to settle toward the blade assembly. If ingredients are routinely getting stuck, adding some liquid will usually help.
- When filling the cup, start with liquids or yogurt, followed by fresh fruit or veggies, then leafy greens or herbs. Next add seeds, powders, or nut butters. Finally, add ice or frozen ingredients.

Motor base won’t stick to counter or tabletop.

- Make sure surface and suction feet are wiped clean. Suction feet will only stick to smooth surfaces.
- Suction feet will not stick on some surfaces such as wood, tile, and non-polished finishes.
- **DO NOT** attempt to use unit when the motor base is stuck to a surface that is not secure (cutting board, platter, plate, etc.).

Unit is difficult to remove from counter for storage.

- Place your hands underneath both sides of the motor base and gently pull the unit up and toward you.

Unit displays a blinking “- -” message.

- The unit can detect which container is on the motor base. You may be trying to use a program that is not designed for the container you have installed. The programs will light up, indicating which programs are available for each container.

Food is not evenly chopped.

- For best results when chopping, cut pieces of ingredients in a uniform size and don’t overfill the vessel.

The pitcher lid handle will not fold down.

- The handle will not fold down if the lid isn’t attached to the pitcher. For storage, place the lid on the pitcher and press down on the handle until it clicks into place.

