

# NINJA BLAST™ PORTABLE BLENDER

814100152



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

## SPIKED STRAWBERRY LEMONADE

**PREP:** 5 MINUTES | **MAKES:** 1 (18-OUNCE) SERVING

### INGREDIENTS

- 1/4 cup vodka
- 1/4 cup lemonade
- 1 cup whole frozen strawberries

### DIRECTIONS

- 1 With the vessel installed onto the motor base, add ingredients in order listed. Secure the lid.
- 2 Turn the unit on by pressing  $\text{⏻}$  button, then press the Start/Stop button for 30-second blend mode.
- 3 Upon completion, blend an additional 30 seconds by pressing the Start/Stop button.
- 4 When blending is complete, press the  $\text{⏻}$  button to turn the unit off.

## APPLE CIDER VINAIGRETTE

**PREP:** 5 MINUTES | **MAKES:** 1 CUP

### INGREDIENTS

- 1/2 cup olive oil
- 1/2 cup apple cider vinegar
- 2 teaspoons minced garlic
- 1 1/2 tablespoons agave nectar
- 1/2 teaspoon Dijon mustard
- 1 teaspoon kosher salt
- 1 teaspoon ground black pepper

### DIRECTIONS

- 1 With the vessel installed onto the motor base, add ingredients in the order listed. Secure the lid.
- 2 Turn the unit on by pressing  $\text{⏻}$  button, then press the Start/Stop button for 30-second blend mode.
- 3 When blending is complete, press the  $\text{⏻}$  button to turn the unit off.

## CREAMY AVOCADO SALSA

**PREP:** 5 MINUTES | **MAKES:** 1 1/2 CUPS

### INGREDIENTS

- 2 tablespoons lime juice
- 1/4 cup milk of choice
- 1 teaspoon kosher salt
- 1 teaspoon ground black pepper
- 1/2 jalapeño, seeds removed, diced
- 1/4 cup cilantro, leaves and stems
- 1/4 cup sour cream
- 1/4 cup mayonnaise
- 1 avocado, pit removed, peeled, diced

### DIRECTIONS

- 1 With the vessel installed onto the motor base, add ingredients in the order listed. Secure the lid.
- 2 Turn the unit on by pressing  $\text{⏻}$  button, then press the Start/Stop button for 30-second blend mode.
- 3 Upon completion, blend additional 30 seconds by pressing the Start/Stop button.
- 4 When blending is complete, press the  $\text{⏻}$  button to turn the unit off.
- 5 Serve creamy avocado salsa with tortilla chips.

**NOTE:** Rinse blades to clean. Motor Base is **NOT** dishwasher safe - **DO NOT SUBMERGE.**

**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.

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

Please read this guide carefully before operating your unit and retain for future reference.

# 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 1-inch pieces. Place frozen ingredients in the cup last.

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



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 or yogurt—enough to cover the blades.

## BLENDING INSTRUCTIONS

- 1 Install vessel until arrows on back of motor base are aligned with arrows on back of vessel. Turn unit on by pressing  button until the LED icon illuminates.
- 2 Add ingredients, starting with liquids then solid ingredients. If using ice, always add to vessel last. Secure lid onto 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 blender **OFF** using  button. Unintentional blade activation can occur when the lid is off.

## CLEANING INSTRUCTIONS

- After blending, rinse vessel, lid, and blade assembly with warm water.
- Add warm water up to **6 oz** line, then add **1 small** drop of dish soap. Securely attach the lid and blend. Empty contents and rinse.

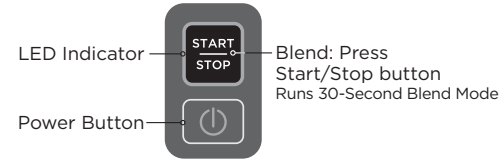
### DEEPER CLEAN

- Both vessel and lid are top-rack dishwasher safe. These parts should **NOT** be cleaned with a heated dry cycle.
- After disassembling the vessel and lid, rinse blades and use a dishwashing utensil to clean them. 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



Vessel Misalignment:  
Flashing WHITE LEDs



Ready State  
Solid PURPLE LEDs

### Charge States



Fully Charged:  
Solid GREEN LEDs  
Flashing while charging



Low Battery:  
Solid YELLOW LEDs



Requires Charge:  
Solid RED LEDs

### Blending States



**30-Second**  
Blend Mode:  
Clockwise-moving PURPLE LEDs.  
If blending stops before 30 seconds, add more liquid.



Blades Blocked:  
Flashing ORANGE LEDs for 5 seconds

### Blocked Blade Troubleshooting

To get back to blending:

- 1 **Check ingredients:**
  - Ensure ingredients aren't above **MAX FILL** line.
  - Ensure there is enough liquid. Liquid should cover the blades.
- 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.

The image shown here is 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.



## COFFEE PROTEIN SHAKE

**PREP:** 5 MINUTES | **MAKES:** 1 (18-OUNCE) SERVING

### INGREDIENTS

- 1 tablespoon agave nectar (optional)
- 1/2 cup coffee, chilled
- 1/2 cup almond milk
- 1 frozen banana, cut in quarters
- 1 scoop chocolate protein powder
- 1/4 cup ice cubes

### DIRECTIONS

- 1 With the vessel installed onto the motor base, add ingredients in the order listed. Secure the lid.
- 2 Turn the unit on by pressing  button, then press the Start/Stop button for 30-second blend mode.
- 3 When blending is complete, press the  button to turn the unit off.



## GREEN POWER SMOOTHIE

**PREP:** 5 MINUTES | **MAKES:** 1 (18-OUNCE) SERVING

### INGREDIENTS


- 1/2 cup orange juice
- 1/2 cup coconut milk
- 1/2 cup baby spinach
- 1/2 banana, cut in half
- 1/2 cup frozen mango chunks

### DIRECTIONS

- 1 With the vessel installed onto the motor base, add ingredients in the order listed. Secure the lid.
- 2 Turn the unit on by pressing  button, then press the Start/Stop button for 30-second blend mode.
- 3 When blending is complete, press the  button to turn the unit off.

#### NOTES:

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

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