



PREP TIPS: For best results.

Finish off with ice or

frozen ingredients.

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.

and seeds.

Then add dry or sticky ingredients.

like **protein powders**, nut butters,

cut ingredients in 2-5 cm pieces.

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
- 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 0 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

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 \odot 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 0 button when not in use.







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.
- A full charge should take approximately 3 hours.



(66%-100%)





Plugged In

Charging



Medium Charge

(33%-66%)



Red

Low Charge

(5%-33%)

No Charge

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

4 Add your ingredients, starting with

ingredients (frozen fruit and ice).

5 Secure the lid to the vessel.

6 Select your blending mode: **Blend:** (30-second manual) for

Crush: for frozen drinks

Smoothie: for fresh or frozen fruit

When blending is complete, remove

the vessel from the motor base and

enjoy through the sip lid.

Select the BLEND button to re-blend if

protein shakes

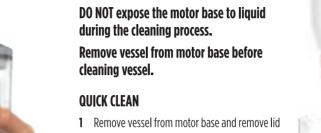
smoothies

necessary.

liquid ingredients, then adding softer

ingredients, and finishing with tougher

ingredients.



CLEANING INSTRUCTIONS

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



1 Remove the vessel from the motor base and wash the lid and vessel with warm soapy water.

skin.

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- 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

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



NINJA BLAST





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

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