

NINJA BC100 Blast Portable Blender



# NINJA BC100 Blast Portable Blender Installation Guide

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# NINJA

**NINJA BC100 Blast Portable Blender**

**Specifications:**

- Model: Ninja Blast™ BC100Series
- Capacity: 16-ounce blending vessel
- Power Source: Rechargeable motor base with USB-C charging
- Blending Modes: 30-second blend mode

**Product Usage Instructions:****Blending Instructions:**

1. Install the blending vessel onto the motor base aligning the arrows.
2. Add ingredients, starting with liquids and then solid ingredients. Add ice last if using.
3. Secure the lid onto the vessel.
4. Press the Start/Stop button to begin blending. The unit will run for 30 seconds. Press the button again to stop the program sooner.

**Recipes:**

## **SPIKED STRAWBERRY LEMONADE**

### **Ingredients:**

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

### **Directions:**

1. Add ingredients in the order listed into the vessel on the motor base. Secure the lid.
2. Turn the unit on and blend for 30 seconds. Blend an additional 30 seconds after completion.
3. Turn off the unit when blending is complete.

## **CREAMY AVOCADO SALSA**

### **Ingredients:**

- List of ingredients not provided, follow general directions for blending.

### **Directions:**

1. Add ingredients in the order listed into the vessel on the motor base. Secure the lid.
2. Blend for 30 seconds. Blend an additional 30 seconds after completion.
3. Serve with tortilla chips.

### **Quick Assembly:**

Note: Turn off blender when not in use to avoid unintentional blade activation.

### **Load it up:**

### **Prep Tips:**

1. Add liquids first, enough to cover the blades.
2. Add fresh fruits next.
3. Add leafy greens after fruits.
4. Add ice or frozen ingredients before dry or sticky ingredients like protein powders and nut butters.

### **FAQ:**

- **Q: How do I clean the blender before first use?**

A: Wash the blending vessel, lid, and blade assembly carefully with warm soapy water. Handle the blade assembly with care as the blades are sharp.

- **Q: Can I blend without ingredients or without the lid?**

A: DO NOT blend without ingredients or without the lid. Ensure you do not go past the MAX FILL line when

loading the vessel.

- **Q: How do I charge the blender?**

A: Use the provided USB-C charging cord to charge the rechargeable motor base. Ensure the blender is fully charged before use for best results.



**For additional recipes and information on Ninja Blast,<sup>™</sup> scan the QR code.**

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BC100Series\_QSG\_IG\_MP\_Mv6



## **SPIKED STRAWBERRY LEMONADE**

**PREP:** 5 MINUTES | **MAKES:** 1 (16-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  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  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  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.



## 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  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  button to turn the unit off.
5. Serve creamy avocado salsa with tortilla chips.

## 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.



## 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 4 oz line, then add 1 small drop of dish soap. Securely attach the lid and blend. Empty contents and rinse.

## DEEPER CLEAN

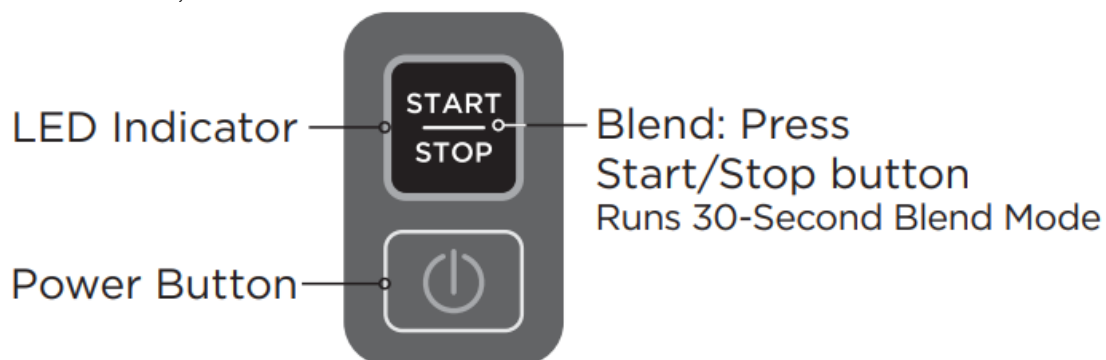
- Both vessel and lid are top-rack dishwasher safe. These parts should NOT be cleaned with a heated dry cycle.
- After disassembling the vessel and lid, rinse blades and use a dishwashing utensil to clean them. Wipe motor base with a clean, damp cloth. Motor base is water resistant, HOWEVER the motor 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
- **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.

### NOTES:

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



[NINJA BC100 Blast Portable Blender](#) [pdf] Installation Guide  
BC100, BC100 Blast Portable Blender, Blast Portable Blender, Portable Blender, Blender

## References

- [User Manual](#)

[Manuals+](#), [Privacy Policy](#)

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