

NINJA®

BLAST MAX Portable Blender



NINJA BLAST MAX Portable Blender Instruction Manual

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NINJA BLAST MAX Portable Blender



LOAD IT UP

- DO NOT blend without ingredients or without lid.
- DO NOT go past MAX FILL line when loading vessel.



For how-to videos
and getting started,
scan the QR code.

RASPBERRY LIME & YOGURT SMOOTHIE

- **PREP:** 4 MINUTES
- **TOTAL TIME:** 5 MINUTES
- **NIKES:** 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 until complete.
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  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

- Add ingredients to the blending vessel in the order listed.
- Install the blending vessel onto the motor base. Ensure the lid is shut.
- Turn the blender ON using the power button. Press SMOOTHIE and process until complete.
- 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

- Add ingredients into the blending vessel in the order listed.
- Install the blending vessel onto the motor base. Ensure the lid is shut.
- Turn the blender ON using the power button. Press CRUSH and process until complete.
- 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  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

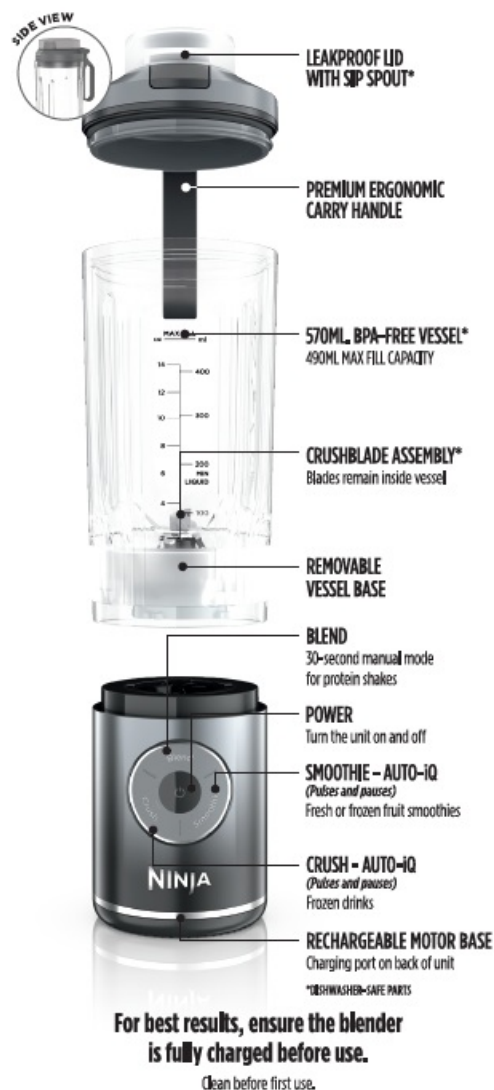
- 300ml almond milk
- 1 teaspoon agave syrup
- 2 tablespoons smooth peanut butter
- 1/4 teaspoon ground cinnamon
- Pinch of salt
- 1 teaspoon chia seeds
- 100g frozen banana slices

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.

NOTE: Unintentional blending can occur when the lid is removed. Turn the motor base off using the  button when not in use.

QUICK ASSEMBLY



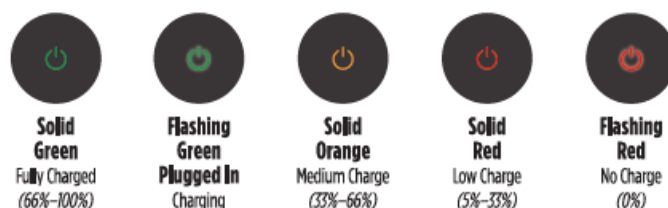
CONTROL PANEL

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.



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 guide on side of motor base for more battery information.



3. Remove the lid before loading ingredients.
4. Add your ingredients, starting with liquid ingredients, then adding softer ingredients, and finishing with tougher ingredients (frozen fruit and ice).
5. Secure the lid to the vessel.
6. Select your blending mode:
 - Blend:** (30-second manual) for protein shakes
 - Crush:** for frozen drinks
 - Smoothie:** for fresh or frozen fruit smoothiesSelect the BLEND button to re-blend if necessary.
7. When blending is complete, remove the vessel from the motor base and enjoy through the sip lid.



CLEANING INSTRUCTIONS

DO NOT expose the motor base to liquid during the cleaning process. Remove vessel from motor base before cleaning vessel.

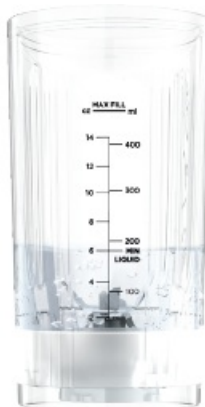
QUICK CLEAN

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



HAND-WASH

1. Remove the vessel from the motor base and wash the lid and vessel with warm soapy water.
2. Use a dishwashing utensil to clean the CrushBlade Assembly inside the vessel. Exercise care when cleaning the Crush Blade Assembly as the blades are sharp.
3. Empty contents and rinse vessel and lid with warm water.



DISHWASHER CLEANING

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





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

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Documents / Resources



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IG, QSG, MP, BLAST MAX Portable Blender, BLAST MAX, Portable Blender, Blender

References

- [User Manual](#)

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

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