



NINJA Blender Duo with Auto-IQ User Guide

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NINJA®

**PROFESSIONAL PLUS
BLENDER DUO® WITH AUTO-IQ®
QUICK START GUIDE
+ 15 IRRESISTIBLE RECIPES**

Please make sure to read the enclosed Ninja® Owner's Guide prior to using your unit.

NINJA®

**PROFESSIONAL PLUS BLENDER DUO® WITH AUTO-IQ®
QUICK ASSEMBLY**

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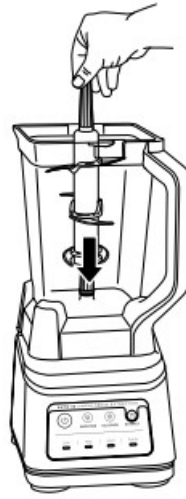
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TOTAL CRUSHING® PITCHER

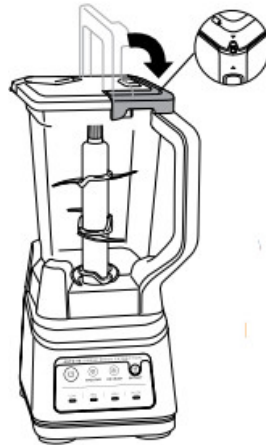
1. Place the Total Crushing Pitcher on base and turn clockwise to lock in place.




2. Holding Stacked Blade Assembly by the top of the shaft, insert it into a pitcher.



3. Align arrows on pitcher lid and handle, then lower handle to lock in place.



NOTE: The pitcher lid handle will not fold down unless it is attached to the pitcher.

Once the Total Crushing Pitcher is locked onto base, press the Power button  to turn the unit on. The compatible program buttons will illuminate.



WARNING: Stacked Blade Assembly is sharp and not locked in place. Make sure the lid is locked onto the pitcher before pouring the contents. If pouring without lid, carefully remove Stacked Blade Assembly first. Failure to do so will result in a risk of laceration. Refer to the Ninja Owner's Guide for additional information.

NINJA® PROFESSIONAL PLUS BLENDER DUO® WITH AUTO-IQ®

AUTO-IQ PROGRAMS

Intelligent pre-set programs combine unique blending and pausing patterns that do the work for you. Once a preset program is selected, it will start immediately and automatically stop when blending is complete. To stop blending before the end of the program, press the currently active button again.

TOTAL CRUSHING® PITCHER



Smoothie

Fresh/Frozen Fruits
Milk/Yogurt
Protein Shakes

Ice Crush

Margaritas
Daiquiris
Milkshakes

SINGLE-SERVE CUP



Smoothie

Fresh/Frozen Fruits
Milk/Yogurt
Protein Shakes

Ice Crush

Margaritas
Daiquiris
Milkshakes

Extract

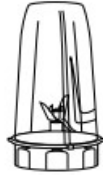
Whole Fruits/Vegetables
Fibrous Ingredients Seeds

SINGLE-SERVE CUP

1. Fill Single-Serve Cup with desired contents.




2. Screw on Pro Extractor Blades® Assembly clockwise until you have a tight seal.



3. Flip the cup upside down and lower it onto the base.



4. Turn cup clockwise to lock in place.

Once the Single-Serve Cup is locked onto the base, press the Power button  to turn the unit on. The compatible program buttons will illuminate.



WARNING: Handle the Pro Extractor Blades Assembly with care, as the blades are sharp.

MANUAL PROGRAMS

LOW, MEDIUM, and HIGH: When selected, each of these speeds runs continuously until turned off. They do not work in conjunction with any preset programs.

PULSE: Offers greater control of pulsing and blending. Operates only when PULSE is pressed. Use short presses for short pulses and long presses for long pulses.

CLEANING

Dishwasher: The containers, lids, and blade assemblies are all dishwasher safe. The lids and blade assemblies are top-rack dishwasher safe only. Ensure the blade assemblies are removed from the containers before placing

them in the dishwasher.

Hand-Washing: Wash containers, lids, and blade assemblies in warm, soapy water. When washing the blade assemblies, use a dishwashing utensil with a handle to avoid direct hand contact with blades. Handle blade assemblies with care to avoid contact with sharp edges. Rinse and air-dry thoroughly.



WARNING: Always unplug the blender base before cleaning.



WARNING: Handle the blade assemblies with care when washing, as the blades are sharp. Contact with the blades' edges can result in a laceration.

SMOOTHIE

CINNAMON & COFFEE SMOOTHIE

PREP: 5 MINUTES | CONTAINER: 72-OUNCE TOTAL CRUSHING® PITCHER | MAKES: 2–3 SERVINGS

INGREDIENTS

1/2 cup strongly brewed coffee, cooled
1 square (1 ounce) dark chocolate
1 cup rice milk
1 teaspoon ground cinnamon
1/2 cup low-fat vanilla yogurt
4–6 ice cubes

DIRECTIONS

1. Place all ingredients into the 72-ounce Total Crushing Pitcher in the order listed.
2. Select SMOOTHIE.

DO NOT BLEND HOT INGREDIENTS.

FRESH CITRUS

MARGARITA ICE CRUSH

PREP: 5 MINUTES | CONTAINER: 72-OUNCE TOTAL CRUSHING® PITCHER | MAKES: 4 SERVINGS

INGREDIENTS

1 lime, peeled, cut in half, seeds removed
1 lemon, peeled, cut in quarters, seeds removed
1/3 cup orange juice
1/4 cup triple sec
2/3 cup tequila
4 cups ice

DIRECTIONS

1. Place all ingredients into the 72-ounce Total Crushing Pitcher in the order listed.
2. Select ICE CRUSH.

SMOOTHIE

ISLAND SUNRISE SMOOTHIE

PREP: 5 MINUTES | CONTAINER: 72-OUNCE TOTAL CRUSHING® PITCHER | MAKES: 4 SERVINGS

INGREDIENTS

1 cup pineapple chunks
1 small ripe banana, cut in half
2 cups coconut water
1 cup frozen mango chunks
1 cup frozen strawberries

DIRECTIONS

1. Place all ingredients into the 72-ounce Total Crushing Pitcher in the order listed.
2. Select SMOOTHIE.

ICE CRUSH

STRAWBERRY DAIQUIRI

PREP: 10 MINUTES | CONTAINER: 72-OUNCE TOTAL CRUSHING® PITCHER | MAKES: 5 SERVINGS

INGREDIENTS

1 cup lime juice
1 cup light rum
4 cups frozen strawberries

DIRECTIONS

1. Place all ingredients into the 72-ounce Total Crushing Pitcher in the order listed.
2. Select ICE CRUSH.

LEM-MOSA

PREP: 5 MINUTES | CONTAINER: 72-OUNCE TOTAL CRUSHING® PITCHER | MAKES: 6 SERVINGS

INGREDIENTS

3 lemons, peeled, cut in half, seeds removed
4 fresh mint leaves
1¾ cups dry white wine
2 tablespoons agave nectar
3½ cups ice

DIRECTIONS

1. Place all ingredients into the 72-ounce Total Crushing Pitcher in the order listed.
2. Select ICE CRUSH.

MANUAL

BANANA CHOCOLATE MOUSSE

PREP: 15 MINUTES | CHILL: 2 HOURS

CONTAINER: 72-OUNCE TOTAL CRUSHING® PITCHER | MAKES: 4 SERVINGS

INGREDIENTS

2 ripe bananas, cut into quarters
2 ripe avocados, peeled, cut in quarters, pits removed
1/4 cup chocolate syrup
Juice of 1/2 orange
1/4 cup cocoa powder

DIRECTIONS

1. Place all ingredients into the 72-ounce Total Crushing Pitcher in the order listed.
2. Select HIGH until smooth, scraping downsides of the pitcher as needed.
3. Place mousse into an airtight container and refrigerate until chilled, about 2 hours.

SUN-DRIED TOMATO SAUCE

PREP: 15 MINUTES | COOK: 25 MINUTES

CONTAINER: 72-OUNCE TOTAL CRUSHING® PITCHER | MAKES: 2–4 SERVINGS

INGREDIENTS

1 onion, peeled, cut in quarters
4 cloves garlic, peeled
1 tablespoon canola oil
1 can (28 ounces) whole peeled tomatoes
1 jar (6 ounces) sun-dried tomatoes packed in olive oil
1/2 cup dry red wine
1/2 teaspoon crushed red pepper
Kosher salt, to taste
Ground black pepper, to taste
1/4 bunch basil, chopped, for garnish

DIRECTIONS

1. Place the onion and garlic into the 72-ounce Total Crushing Pitcher. PULSE until roughly chopped.
2. Heat the oil in a medium saucepan over medium heat. Add the onion and garlic. Sauté for 5 minutes, or until softened.
3. Place the tomatoes, sun-dried tomatoes wine, and crushed red pepper into the 72-ounce Total Crushing Pitcher. Select HIGH and blend until desired consistency is reached.
4. Add the tomato sauce to the saucepan with garlic and onions. Add salt and pepper to taste. Simmer 20 minutes.
5. Garnish with fresh basil.

FROZEN STRAWBERRY PEACH TREAT

PREP: 10 MINUTES | CONTAINER: 72-OUNCE TOTAL CRUSHING® PITCHER | MAKES: 4 SERVINGS

INGREDIENTS

2 cups frozen strawberries
1 cup frozen peaches
3/4 cup whole milk

2 tablespoons agave nectar
1 teaspoon vanilla extract

DIRECTIONS

1. Place all ingredients into the 72-ounce Total Crushing Pitcher in the order listed.
2. Select HIGH until smooth.

BROCCOLI CHEDDAR SOUP

PREP: 15 MINUTES | COOK: 35–40 MINUTES

CONTAINER: 72-OUNCE TOTAL CRUSHING® PITCHER | MAKES: 6 SERVINGS

INGREDIENTS

3 tablespoons butter
1/2 small yellow onion, peeled, chopped
1 medium carrot, peeled, chopped
2 tablespoons flour
3 cups chicken broth
3 cups broccoli florets
1 cup whole milk
3/4 cup shredded cheddar cheese
Kosher salt, to taste
Ground black pepper, to taste

DIRECTIONS

1. Place butter into a heavy-bottom saucepan over medium heat; stir until melted. Add onion and carrot and cook until tender, about 5 minutes.
2. Whisk in the flour and cook for 5 more minutes. Add broth and continue stirring as the mixture thickens. Add broccoli and simmer over medium heat until tender, 20 to 25 minutes, stirring occasionally. Let cool to room temperature.
3. Place cooled soup into the 72-ounce Total Crushing Pitcher. Select HIGH and blend until desired consistency is reached.
4. Transfer the soup back to the saucepan. Add milk, cheese, salt, and pepper. Simmer until heated through.

DO NOT BLEND HOT INGREDIENTS.

ORANGE BLUSH

PREP: 5 MINUTES | CONTAINER: 24-OUNCE SINGLE-SERVE CUP | MAKES: 2 SERVINGS

INGREDIENTS

1/2 cup watermelon chunks
3/4 cup orange juice
1 cup frozen strawberries
1/2 cup ice

DIRECTIONS

1. Place all ingredients into the 24-ounce Single-Serve Cup in the order listed.
2. Select SMOOTHIE.

3. Remove blades from the cup after blending.

MANGO PROTEIN SHAKE

PREP: 5 MINUTES | CONTAINER: 24-OUNCE SINGLE-SERVE CUP | MAKES: 2 SERVINGS

INGREDIENTS

1¼ cups 1% milk
2 scoops of vanilla protein powder
2 cups frozen mango chunks

DIRECTIONS

1. Place all ingredients into the 24-ounce Single-Serve Cup in the order listed.
2. Select SMOOTHIE.
3. Remove blades from the cup after blending.

APPLE PIE SMOOTHIE

PREP: 5 MINUTES | CONTAINER: 24-OUNCE SINGLE-SERVE CUP | MAKES: 4 SERVINGS

INGREDIENTS

1 Golden Delicious apple, peeled, cored, cut in quarters
1 cup unsweetened almond milk
¾ teaspoon lemon juice
1¼teaspoons brown sugar
¼ teaspoon ground cinnamon
⅛ teaspoon ground nutmeg
⅛ teaspoon kosher salt
1 cup ice

DIRECTIONS

1. Place all ingredients into the 24-ounce Single-Serve Cup in the order listed.
2. Select SMOOTHIE.
3. Remove blades from the cup after blending.

MORNING BERRY

PREP: 5 MINUTES | CONTAINER: 24-OUNCE SINGLE-SERVE CUP | MAKES: 2 SERVINGS

INGREDIENTS

1 medium ripe banana, cut in half
1½ cups almond milk
3 tablespoons honey
2 tablespoons flaxseed
1½ cups frozen mixed berries

DIRECTIONS

1. Place all ingredients into the 24-ounce Single-Serve Cup in the order listed.
2. Select EXTRACT.
3. Remove blades from the cup after blending.

LEAN GREEN

PREP: 10 MINUTES | CONTAINER: 24-OUNCE SINGLE-SERVE CUP | MAKES: 2 SERVINGS

INGREDIENTS

1/2 small ripe banana
1/2 cup pineapple chunks
1/2 cup mango chunks
1/4 cup kale leaves
1/4 cup baby spinach
1/2 cup coconut water
1 cup ice

DIRECTIONS

1. Place all ingredients into the 24-ounce Single-Serve Cup in the order listed.
2. Select EXTRACT.
3. Remove blades from the cup after blending.

RISE & SHINE

PREP: 10 MINUTES | CONTAINER: 24-OUNCE SINGLE-SERVE CUP | MAKES: 1 SERVING

INGREDIENTS

1/2 Golden Delicious apple, peeled, cored, cut in half
2-inch piece English cucumber, cut in half
1/2 cup green grapes
1 teaspoon hemp hearts
3/4 cup kale leaves
4 mint leaves
1 teaspoon lemon juice
1/2 cup coconut water
1/2 cup ice

DIRECTIONS

1. Place all ingredients into the 24-ounce Single-Serve Cup in the order listed.
2. Select EXTRACT.
3. Remove blades from the cup after blending.



PROFESSIONAL PLUS

BLENDER DUO® WITH AUTO-IQ® For questions or to register your product, visit us online at ninjakitchen.com



@ninjakitchen

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Documents / Resources



[NINJA Blender Duo with Auto-IQ](#) [pdf] User Guide
NINJA, Blender, Duo, Auto-IQ

References

- [N Blenders, Air Fryers, Indoor Grills, Cookware & More – Ninja](#)

[Manuals+](#).