

**NINJA**  
TB301  
Detect  
Power  
Blender  
PRO



# NINJA TB301 Detect Power Blender PRO Instruction Manual

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**NINJA**

**NINJA TB301 Detect Power Blender PRO**



### **Blending made simple.**

Welcome to the Ninja Detect Power Blender Pro Inspiration Guide. From here you're just a few pages away from recipes, tips, tricks, and helpful hints to give you the confidence to make everything from smoothies and drinks to soups, spreads, and entrees.

Now let's get blending!




For helpful tips and tricks on how to use your blender, scan the QR code above.

### **Control Panel**

**NOTE:** Press the dial to START or STOP any program. Turn to select.



- **POWER**   
Press to power the unit on and off.
- **MANUAL**  
Adjustable speed for total blending control.
- **BLENDSENSE**  
Intelligent one-touch program senses your ingredients and blends to perfection.
- **MODE**  
Preset processing programs (LARGE CHOP, SMALL CHOP, and MINCE) that chop and mince for you.
- **PULSE**  
Operates only when PULSE is pressed. Use short presses for short pulses and long presses for long pulses.



### **Blend Sense TECHNOLOGY**


THE BLENDER THAT AUTOMATICALLY ADJUSTS SPEED & TIME FOR PERFECTLY SMOOTH RESULTS



## How it works

Identifies fresh or frozen ingredients and recipe size. Automatically adjusts time, speed, and power for perfect results.

PERFECTLY SMOOTH			PERFECTLY THICK		PERFECTLY PROCESSED	
FROZEN DRINKS	SMOOTHIES	SMOOTHIE BOWLS	NUT BUTTERS	SAUCES	PESTO	HUMMUS

Intelligent BlendSense program that revolutionizes traditional blending by sensing your ingredients and blending to perfection every time. The BlendSense program will be active by default. Press  button, then START/STOP. Once the program begins, it will automatically stop when blending is complete. To stop blending before the end of the program, press the dial again.

Simply press the dial to start the BlendSense program.

### 1. SENSE

Starts blending to sense your ingredients.

### 2. BLEND

Automatically chooses the blending speed, time, and pulses.

### 3. ENJOY

Blends to perfection, no matter the portion size.



BlendSense is best used to achieve smooth blends such as smoothies, frozen drinks, smoothie bowls, dips,

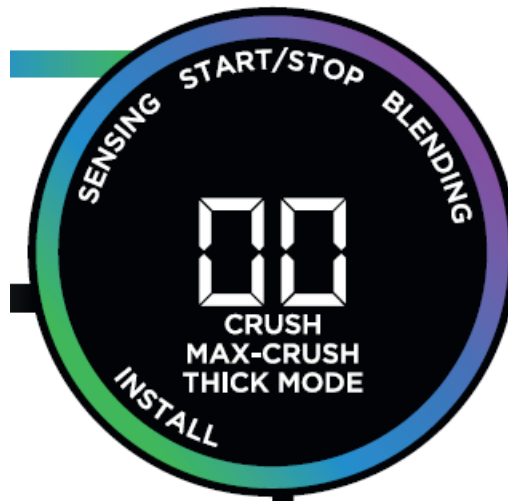
purees, and sauces.

## INITIAL BLENDING



### SENSING

In the first 15 seconds, actively adjusts speed and time based on ingredients and recipe size.



## BLENDING POSSIBILITIES



### BLENDING

Blends continuously without pulsing.



### CRUSH AND MAX-CRUSH

Detects tougher and frozen ingredients, then adjusts the pulsing pattern for a smooth blend.



### THICK MODE

Creates thick spoonable results.

**NOTE:** Once blending possibility is selected, runtime will count up on the display in seconds. Total time varies from seconds up to almost two minutes.

## ERROR DETECTION



### INSTALL

Illuminates if no vessel is installed or if a vessel is installed incorrectly. To resolve, reinstall the vessel.

## Processing Mode PROGRAMS



### LARGE CHOP, SMALL CHOP, and MINCE: Jug only

Smart preset programs that combine unique pausing patterns that chop for you. Press MODE, turn the dial to select your desired program, then press START/STOP. The program will automatically stop when complete. Press the dial again to stop the program sooner.

**NOTE:** Number of seconds is displayed for each program's runtime.



- **LARGE CHOP:**  
Cutting into bite-sized pieces.
- **SMALL CHOP:**  
Precision level of chopping.
- **MINCE:**  
Finest level of chopping.



## Manual Programs



Go manual for total control of your blending speed and textures. Press MANUAL, turn the dial to select your desired speed, then press START/STOP. When selected, each speed runs continuously for 60 seconds. Press the dial again to stop the program sooner.

**VARIABLE SPEED CONTROL (Speeds 1-10):** Jug only.

- **START SLOW (Speeds 1-3):**

Always start at low speed to better incorporate ingredients and prevent them from sticking to the sides of the vessel.

- **DIAL UP THE SPEED (Speeds 4-7):**

Smoother blends call for higher speeds. Low speeds are great for chopping veggies, but you'll need to ramp up for purees and dressings.

- **HIGH-SPEED BLENDING (Speeds 8-10):**

Blend until your desired consistency is reached.

The longer you blend, the better the breakdown and smoother the outcome will be.

- **LOW, MEDIUM, HIGH Speeds:**

Single-Serve Cup only.





**NOTE;** Once speed is selected, runtime will count up on the display in seconds.

## What's in the box



## CLEANING

### Dishwasher

All parts except the motor base are top-rack dishwasher safe and should NOT be cleaned with a heated dry cycle.

### Hand-Washing



Wash containers, lids, and blade assemblies in warm, soapy water. When washing the blade assemblies, use a dishwashing utensil with a handle.

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

## Using the jug

### ASSEMBLY

1. Place jug on the base and turn clockwise to lock in place.



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



3. Install the lid, then press to lower the handle to lock in place.



### BLEND & ENJOY

1. When powering on the unit, the BlendSense program will be active by default. Press the dial to begin the program.

For Manual programs or Processing Mode programs, press the desired button above the dial. Use the dial to select your desired speed (1-10) or Processing Mode program, then press the dial to begin. To stop a program at any time, press the dial again.

2. When blending is complete, turn jug anti-clockwise and lift to remove.



3. To pour out thinner mixtures, ensure lid is locked in place, then open pour spout.
- For thicker mixtures, press RELEASE button and lift handle to remove lid, then carefully lift out blade assembly before pouring.



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

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

## Blending Basics

Guidelines for best results using the 2.1L		
INGREDIENTS	1-2 SERVINGS	3-4 SERVINGS
Liquid and Yogurt	240-480ml	600-650ml
Fresh and/or Frozen Fruit	375-525g	525-675g

### Tips to set yourself up for blending success.

- Do not process or grind dry ingredients.
- For best results, blend fresh leafy greens and herbs in the single-serve cup.
- Do not go past the MAX LIQUID (1.9L) line when loading the jug.
- Do not overfill the jug with ingredients when using.

For best and smoothest results, follow the loading order below.

- Top off with ice or frozen ingredients.
- Then, add 2-4 tablespoons of any dry or sticky ingredients like seeds, powders, and nut butters (optional).
- Next, add up to 75g of leafy greens and herbs (optional).
- Add desired amount of fresh fruits and vegetables (for best results, cut in 2 ½cm pieces).
- Start by pouring in liquid or yogurt. For thinner results or a juice-like drink, add more liquid.



## Food prep Basics

Tips to simplify your chopping.

### PREPPING VEGETABLES

- Cut both ends off ingredients and remove any outer peels or skins.
- Cut ingredients such as carrots, cucumber, celery, and courgettes in 5cm pieces, and broccoli or cauliflower florets into 2 ½cm pieces. Cut ingredients such as onions in quarters.



### PREPPING MEAT

Trim excess fat and connective tissue. Cut meat in 5cm cubes.



**WARNING:** Stacked Blade Assembly is loose and sharp and not locked in place. Before pouring, carefully remove Stacked Blade Assembly. Failure to do so will result in a risk of laceration. Refer to the Ninja Owner's Guide for additional information.

### Smoothie bowls

**FOR YOURSELF, TO SHARE, OR FOR A CROWD**

Guidelines for best results using the 2.1L		
INGREDIENTS	1-2 SERVINGS	3-4 SERVINGS
Liquid and Yogurt	240-480ml	600-650ml
Fresh and/or Frozen Fruit	375-525g	525-675g

#### 1. Add milk

With the Stacked Blade Assembly installed in the jug, add milk, or milk alternative such as soy, coconut, almond, or oat milk.

ALWAYS DO THIS FIRST.



#### 2. Add frozen fruit

Add frozen fruit, directly from freezer, and/or acai puree.

Cut larger fruit, like bananas, in quarters.

If using frozen fruit in packets, thaw slightly and cut in quarters.



#### 3. Add-ins (Optional)

Amplify your base by adding 2-4 scoops of yogurt, flavour powder, protein powder, and/or nut butter.



#### 4. Blend

Install lid, then install jug on the motor base.

Use the dial to select BLENDSense, then press START/STOP.



#### 5. Serve

After blending is complete, remove lid and blade assembly. Serve in bowls with your favourite toppings, such as coconut flakes, granola, fresh bananas, berries, and agave nectar.



## Intro to Nut butters

### 1. Add roasted nuts

Place 400g roasted nuts, such as almonds, peanuts, walnuts, cashews, and/or pecans, into the 2.l jug.

### 2. Add oil

Add 60ml oil, such as rapeseed, coconut (melted), vegetable, or peanut, on top of the nuts.

### 3. Add-ins (optional)

Amplify your nut butter by adding up to 2 tablespoons of each:



### Seeds

Chia, pumpkin, sunflower, or flax

### Flavorings

Cinnamon, nutmeg, salt, cocoa powder, or vanilla extract

### Sweeteners

Honey, maple syrup, or agave nectar



### 4. Blend

Select BLENDSENSE, then press START/STOP.



## **BLENDSense TECHNOLOGY**

### **CHOCOLATE PEANUT BUTTER BANANA SMOOTHIE**

- **PREP:** 5 MINUTES
- **CONTAINER:** 2.1L JUG
- **MAKES:** 2-3 SERVINGS

### **INGREDIENTS**

- 600ml whole milk
- 2 fresh bananas, peeled, cut in half
- 125g peanut butter
- 2 tablespoons cocoa powder
- 500g ice

### **DIRECTIONS**

1. Install stacked blade in the 2.1L Jug. Place all ingredients in the jug in the order listed, then install the lid.
2. Select BLENDSense, then press START/STOP.
3. When blending is complete, open the pour spout, pour into cups and serve.



## TROPICAL DELIGHT SMOOTHIE

- **PREP:** 5 MINUTES
- **CONTAINER:** 2.1L JUG
- **MAKES:** 2-3 SERVINGS

## INGREDIENTS

- 600ml coconut milk
- 120ml pineapple juice
- 2-3 tablespoons lime juice
- 2 bananas, peeled
- 330g frozen mango pieces
- 280g frozen pineapple pieces

## DIRECTIONS

1. Install stacked blade in the 2.1L Jug. Place all ingredients in the jug in the order listed, then install the lid.
2. Select BLENDSENSE, and press START/STOP.
3. When blending is complete, open the pour spout, pour into cups and serve.





## FROZEN SANGRIA

- **PREP:** 5 MINUTES
- **CONTAINER:** 2.1L JUG
- **MAKES:** 3-4 SERVINGS



## INGREDIENTS

- 480ml dry red wine
- 80ml orange liqueur

- 1 tablespoon lime juice
- 2 navel oranges, peeled, cut in half
- 1 tablespoon agave
- 450g frozen mixed berries
- 600g ice

## **DIRECTIONS**

1. Install stacked blade in the 2.0 Jug. Place all ingredients in the jug in the order listed, then install the lid.
2. Select BLENDSENSE, and press START/STOP.
3. When blending is complete, open the pour spout, pour into cups, and serve.

**TIP** If sangria is too thick to pour through spout, remove the lid and stacked blade, then portion into cups and serve.

## **COCONUT DRAGON FRUIT SMOOTHIE BOWL**

- **PREP:** 5 MINUTES
- **CONTAINER:** 2.0 JUG
- **MAKES:** 2-4 SERVINGS

## **INGREDIENTS**

- 415ml coconut milk
- 1 tablespoon honey
- 280g frozen pineapple chunks
- 240ml frozen mixed berries
- 210g fresh dragon fruit
- 1 tablespoon frozen or fresh ginger

**Toppings** (optional):

- Sweetened coconut flakes
- Fresh berries
- Fresh mango
- Granola
- Slivered almonds
- Mini dark chocolate pieces

## **DIRECTIONS**

1. Install stacked blade in the 2.0 Jug .Place all ingredients in the jug in the order listed, then install the lid.
2. Select BLENDSENSE, and press START/STOP.
3. When processing is complete, remove the lid and stacked blade, then portion into bowls and garnish as desired.



**TIP** If smoothie is too thick to pour through spout, remove the lid and stacked blade, then pour into cups and serve.

## **SMALL CHOP**

### **BEEF MEATBALLS**

- **PREP:** 10 MINUTES
- **COOK:** 40 MINUTES
- **CONTAINER:** 2.1L JUG
- **MAKES:** 12 MEATBALLS

### **INGREDIENTS**

- 60ml milk
- 30g breadcrumbs
- ¼ small onion, peeled, cut in 5cm pieces
- 2 cloves garlic, peeled
- 15g parsley leaves, chopped
- 450g minced beef
- 60g cup shredded Parmesan
- ½ teaspoon crushed red pepper
- 1 egg, beaten
- Sea salt and ground black pepper, as desired
- 2 tablespoons plain flour

- 1 tablespoon vegetable oil
- 710g marinara sauce



## DIRECTIONS

1. Preheat oven to 190° C. Combine milk and bread crumbs in a small bowl and set aside.
2. Install stacked blade into the 2.1L Jug. Add onion, garlic and parsley to the jug in the order listed, then install the lid.
3. Select MODE, SMALL CHOP, then START/STOP. Once program is complete, press SMALL CHOP and START/STOP again.
4. When processing is complete, remove the lid and stacked blade from the jug. Empty the chopped vegetables in a large bowl and add the minced beef, bread crumb mixture, Parmesan, chili flakes, eggs, salt and pepper. Combine ingredients together with a large spoon or rubber spatula.
5. Portion the beef mixture into 12 balls coat with flour.
6. Heat a large saute pan over medium high heat. Add oil, and cook meatballs until golden brown, turning frequently.
7. Pour marinara sauce into an 20 x 20cm baking dish. Place meatballs into dish and place casserole dish in oven. Cook meatballs for 40 minutes or until the internal temperature reaches 74° C.

**TIP** For vegetarian meatballs, replace minced beef with 680g plant-based minced beef.

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## Documents / Resources



## [NINJA TB301 Detect Power Blender PRO](#) [pdf] Instruction Manual

QSG, IG, 5Recipe, MP, Mv3, TB301 Detect Power Blender PRO, TB301, Detect Power Blender PRO, Power Blender PRO, Blender PRO

## References

- [User Manual](#)

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