

NINJA BLAST™ PORTABLE BLENDER



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

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BC100Series_QSG_IG_REV_Mv4

SPIKED STRAWBERRY LEMONADE

PREP: 5 MINUTES | **MAKES:** 1 (16-OUNCE) SERVING

INGREDIENTS

- 1/4 cup vodka
- 3/4 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.

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.

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

NINJA BLAST™ PORTABLE BLENDER

QUICK ASSEMBLY



For best results, ensure the blender is fully charged before use.

Clean before first use.

NOTE: Accessories and color vary by model.

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

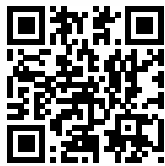
LOAD IT UP

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





PREP TIPS: For best results, cut ingredients in 1-inch pieces. Place frozen ingredients in the cup last.

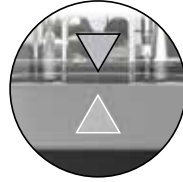
- 5 **Finish** off with ice or frozen ingredients.
- 4 Then add dry or sticky ingredients like **protein powders**, nut butters and seeds.
- 3 Then add leafy greens.
- 2 Next add fresh fruits.
- 1 **Start** by adding liquid up to the **MIN LIQUID** line.




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

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.
- To clean, add warm water up to **MIN LIQUID** line, then add **1 small** drop of dish soap. Securely attach the lid and blend. Empty contents and rinse.

DEEPER CLEAN

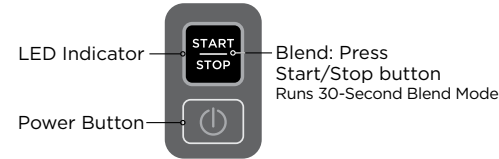
- Both vessel and lid are top-rack dishwasher safe. These parts should **NOT** be cleaned with a heated dry cycle.
- After disassembling the vessel and lid, rinse blades and use a dishwashing utensil to clean them. Wipe motor base with a clean, damp cloth. Motor base is water resistant, **HOWEVER** the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

NOTE: After cleaning, let the USB-C charging port air-dry for 30 minutes before charging the unit.



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
(Charging:
Flashing Green)



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. Fill to or above **MIN LIQUID** line.
- 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.

NOTE:

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



COFFEE PROTEIN SHAKE

PREP: 5 MINUTES | **MAKES:** 1 (16-OUNCE) SERVING

INGREDIENTS

- 1 tablespoon agave nectar (optional)
- 1/2 cup coffee, chilled
- 1/2 cup almond milk
- 1/2 frozen banana, halved
- 1 scoop chocolate protein powder
- 1/4 cup ice cubes

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.



GREEN POWER SMOOTHIE


PREP: 5 MINUTES | **MAKES:** 1 (16-OUNCE) SERVING

INGREDIENTS

- 1/2 cup orange juice
- 1/2 cup coconut milk
- 1/2 cup baby spinach
- 1/2 banana, cut in half
- 1/2 cup frozen mango chunks

DIRECTIONS

- 1 With the vessel installed onto the motor base, add ingredients in the order listed. Secure the lid.
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