

# NINJA BLAST™ PORTABLE BLENDER



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

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CO155BCSeries\_QSG\_IG\_E\_MP\_Mv2

## SPIKED STRAWBERRY LEMONADE

**PREP:** 5 MINUTES | **MAKES:** 1 (18-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

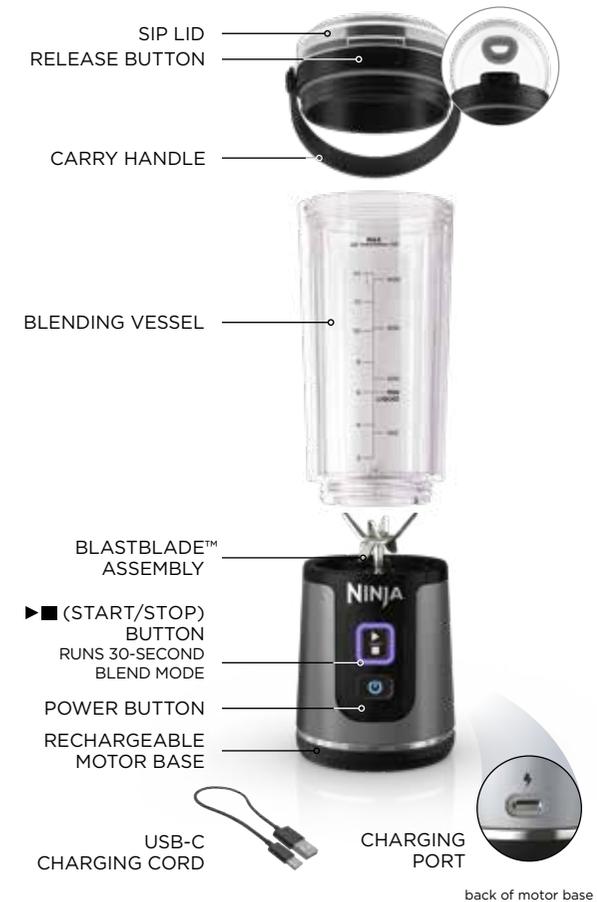
- 1 With the vessel installed onto the motor base, add ingredients in the order listed. Secure the lid.
- 2 Turn the unit on by pressing **⏻** button, then press the **▶■** (Start/Stop) button for 30-second blend mode.
- 3 Upon completion, blend additional 30 seconds by pressing the **▶■** (Start/Stop) 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:** Color and accessories 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 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.

Then add dry or sticky ingredients like **protein powders**, nut butters, and seeds.

**4**

**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

- 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.



## CONTROL PANEL

For a full list of LED Codes, refer to the Owner's Guide.



### Blend Readiness



Vessel Misalignment:  
Flashing WHITE LEDs



Low Battery:  
Solid YELLOW 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.



**30-Second Blend Mode:**  
Clockwise-moving YELLOW LEDs. Battery is low. Charge unit.



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** 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 (18-OUNCE) SERVING

### INGREDIENTS

- 1 tablespoon agave nectar (optional)
- 1/2 cup coffee, chilled
- 1/2 cup almond milk
- 1 frozen banana, cut in quarters
- 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 (18-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.
- 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.

**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.