

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



QUICK START GUIDE

10 IRRESISTIBLE RECIPES

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NINJA® PROFESSIONAL BLENDER QUICK ASSEMBLY

BLENDER PITCHER

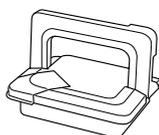
PARTS



MOTOR BASE



PITCHER

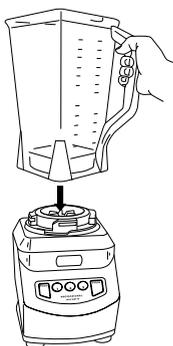


PITCHER LID



STACKED BLADE ASSEMBLY

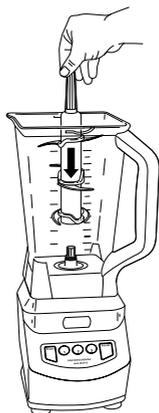
ASSEMBLY



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



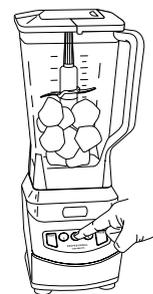
2. Holding Stacked Blade Assembly by the top of the shaft, insert it into pitcher.



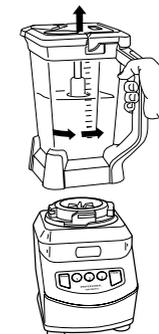
3. Align arrows on pitcher lid and handle, then lower handle to lock in place.



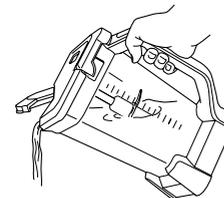
BLEND & ENJOY



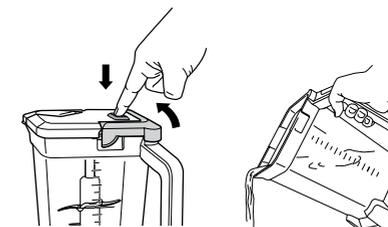
1. Select any of the illuminated programs to begin.



2. When blending is complete, turn pitcher counterclockwise and lift to remove.



3a. To pour out thinner mixtures, ensure lid is locked in place, then open pour spout.



3b. For thicker mixtures, press RELEASE button and lift handle to remove lid, then carefully lift out blade assembly before pouring.

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

Once the 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 lid is locked onto pitcher 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.

CLEANING

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

BLUEBERRY BLAST

PREP: 5 MINUTES | **CONTAINER:** 72-OUNCE PITCHER | **MAKES:** 2 SERVINGS

INGREDIENTS

1 cup white grape juice
1 cup low-fat yogurt
1/2 banana
1 cup fresh blueberries
10-12 ice cubes

DIRECTIONS

1. Place all ingredients in the 72-ounce Pitcher in the order listed.
2. Blend on 3 until smooth. Select 3 again to stop blending.

RASPBERRY & MINT LEMONADE

PREP: 5 MINUTES | **CONTAINER:** 72-OUNCE PITCHER | **MAKES:** 4 SERVINGS

INGREDIENTS

8 ounces club soda
1/2 cup lemonade
1/2 cup fresh raspberries
2 tablespoons powdered sugar
4 mint leaves
Ice cubes

DIRECTIONS

1. Place all ingredients in the 72-ounce Pitcher in the order listed except for ice cubes.
2. Blend on 2 until smooth. Select 2 again to stop blending.
3. Fill 4 cocktail glasses with ice, pour lemonade over ice, and serve.

BLACKBERRY BURST

PREP: 5 MINUTES | **CONTAINER:** 72-OUNCE PITCHER | **MAKES:** 2 SERVINGS

INGREDIENTS

1 cup frozen blackberries
1 cup frozen blueberries
1/2 cup fresh strawberries
1/2 cup yogurt
1 cup orange juice

DIRECTIONS

1. Place all ingredients in the 72-ounce Pitcher in the order listed.
2. Blend on 3 until smooth. Select 3 again to stop blending.

COCONUT PINEAPPLE SORBET

PREP: 10 MINUTES | **CONTAINER:** 72-OUNCE PITCHER | **MAKES:** 4 SERVINGS

INGREDIENTS

1 small ripe pineapple, peeled, cored, roughly cut
1 tablespoon fresh lime juice
1/2 cup light coconut milk
1/2 cup superfine sugar
1 teaspoon fresh ginger, chopped

DIRECTIONS

1. Freeze cut pineapple overnight.
2. Place all ingredients in the 72-ounce Pitcher in the order listed.
3. Blend on 3 until mixture thickens. Select 3 again to stop blending.

POMEGRANATE SMOOTHIE

PREP: 5 MINUTES | **CONTAINER:** 72-OUNCE PITCHER | **MAKES:** 2 SERVINGS

INGREDIENTS

1 cup yogurt
1 cup pomegranate juice
1 cup frozen blueberries
2 tablespoons honey
5 ice cubes

DIRECTIONS

1. Place all ingredients in the 72-ounce pitcher in the order listed.
2. Pulse 4 or 5 times, then blend on 2 until smooth. Select 2 to stop blending.

EMERALD GREEN ELIXIR

PREP: 5 MINUTES | **CONTAINER:** 72-OUNCE PITCHER | **MAKES:** 2 SERVINGS

INGREDIENTS

1 cup white grape juice
1 small banana
1 cup baby spinach leaves
2 kiwifruit, peeled
1 tablespoon honey
10-12 ice cubes

DIRECTIONS

1. Place all ingredients in the 72-ounce Pitcher in the order listed.
2. Blend on 3 until smooth. Select 3 again to stop blending.

MELON COOLER

PREP: 5 MINUTES | **CONTAINER:** 72-OUNCE PITCHER | **MAKES:** 2 SERVINGS

INGREDIENTS

1 1/2 cups cantaloupe chunks
1 1/2 cups honeydew chunks
3/4 cup pineapple chunks
1/2 cup spinach
5 ice cubes

DIRECTIONS

1. Place all ingredients in the 72-ounce pitcher in the order listed.
2. Blend on 3 until smooth. Select 3 to stop blending.

SPICY MANGO SALSA

PREP: 10 MINUTES | **CONTAINER:** 72-OUNCE PITCHER | **MAKES:** 4 SERVINGS

INGREDIENTS

1 ripe mango, peeled (or frozen mango chunks, thawed)
1/4 red onion, peeled
1/2 ripe tomato, cut in quarters
1 jalapeño pepper, cut in half, seeds removed
1/4 green pepper
1/4 cup fresh cilantro leaves
Juice of 1 lime

DIRECTIONS

1. Place all ingredients in the 72-ounce Pitcher in the order listed.
2. Pulse 3 or 4 times.

NINJA[®]

PROFESSIONAL
BLENDER

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