

NINJA®

Professional Kitchen System

BL685

OWNER'S GUIDE



www.ninjakitchen.com
1-877-646-5288

IMPORTANT SAFETY INSTRUCTIONS

For Household Use Only

WHEN USING ELECTRICAL APPLIANCES, BASIC SAFETY PRECAUTIONS SHOULD ALWAYS BE FOLLOWED, INCLUDING THE FOLLOWING:

READ ALL INSTRUCTIONS BEFORE USING YOUR NINJA® PROFESSIONAL KITCHEN SYSTEM.

POLARIZED PLUG

WARNING: To reduce the risk of electric shock, this appliance has a polarized plug (one blade is wider than the other). This plug will fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician to install the proper outlet. **DO NOT** modify the plug in any way.

⚠ WARNING: Extension cords are not recommended for use with this product.

⚠ CAUTION: Blades are sharp, handle with care. When handling the blades, always hold by the shaft.

⚠ WARNING:
TO REDUCE THE RISK OF FIRE, ELECTRIC SHOCK OR INJURY:

1. **⚠ CAUTION:** Blade assembly is sharp, handle with care. When handling the blade assembly, always hold by the shaft.
2. **⚠ CAUTION:** DO NOT BLEND HOT LIQUIDS.
3. **IMPORTANT:** We do not recommend grinding in any of our Nutri Ninja® Cups.
4. To protect against electrical shock, do not submerge the appliance or allow the power cord to come into contact with water or any other liquid.
5. **DO NOT** allow young children to operate the appliance or use as a toy. Close supervision is necessary when any appliance is used by or near children.
6. Never leave an appliance unattended when in use.
7. Turn the appliance Off and remove the power cord from the electrical outlet when not in use, before assembling or disassembling parts and before cleaning. To unplug, grasp the plug and pull from the electrical outlet. Never pull from the power cord.
8. **DO NOT** abuse the power cord. Never carry the appliance by the power cord or yank it to disconnect from electrical outlet; instead grasp the plug and pull to disconnect.
9. **DO NOT** operate any appliance with a damaged cord or plug, or after the appliance malfunctions, has been dropped or damaged in any manner. This appliance has no serviceable parts. Return the appliance to EURO-PRO Operating LLC for examination, repair or adjustment.



10. **DO NOT** let the power cord hang over the edge of table or counter or touch hot surfaces such as the stove.
11. Always use appliance on a dry, level surface.
12. Keep hands, hair, clothing, as well as utensils out of container while processing to reduce the risk of severe injury to persons or damage to the appliance. A scraper may be used but only when the appliance is not running.
13. Avoid contact with moving parts.
14. **DO NOT attempt to sharpen blades.**
15. **DO NOT** use the appliance if blade assembly is bent or damaged.
16. To reduce risk of injury, never place the blade assembly on base without pitcher or bowl properly attached.
17. **DO NOT** operate this appliance on or near any hot surfaces (such as gas or electric burner or in a heated oven).
18. The use of attachments or accessories including canning jars, not recommended by the manufacturer may result in fire, electric shock or personal injury.
19. **DO NOT** remove the container from the motor base while the appliance is in operation.
20. To reduce the risk of injury, **NEVER** operate the appliance without the lid in place.
21. **DO NOT** try to defeat the interlock mechanism; make sure that the blade assembly is properly installed before operating the appliance.
22. **DO NOT** expose containers to extreme temperature changes.
23. **DO NOT** overfill. Never fill past the "Max" line.
24. **DO NOT** operate the appliance empty.
25. To reduce the risk of burns, always allow the appliance to cool before taking off parts and before cleaning.
26. In the event that the unit overheats, the control panel lights will flash and the unit will shut down. Unplug the unit and wait 15 minutes to reset.
27. **THIS PRODUCT IS INTENDED FOR HOUSEHOLD USE ONLY.** Do not use this appliance for anything other than its intended use. Do not use outdoors.
28. The maximum rating is based on the Stacked Blade Assembly (pitcher) that drives the greatest power and other recommended attachments may draw significantly less power or current.

SAVE THESE INSTRUCTIONS

THIS BOOK COVERS MODEL NUMBERS:

BL685 30

TECHNICAL SPECIFICATIONS

Voltage:	120V., 60Hz.
Power:	1500 Watts
Pitcher Capacity:	72 oz. (9 cups, 2.1 L)
MAX Liquid Capacity:	64 ounces (8 cups, 1.9 L)
Bowl Capacity:	64 oz. (8 cups, 1.8 L)
Nutri Ninja® Capacity:	18 oz. (2¼ cups, 530 mL)
	24 oz. (3 cups, 710 mL)

What's Inside



(1) Small 18 oz.
Nutri Ninja® Cup



(1) Regular 24 oz.
Nutri Ninja® Cup



Pro Extractor
Blades™



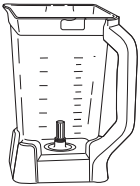
(2) Sip &
Seal® Lid



Stacked Blade
Assembly (Pitcher)



Pitcher Lid



Blender
Pitcher



Chopping Blade
Assembly
(Processor Bowl)



Dough Blade
Assembly
(Processor Bowl)



Food Processor
Bowl Lid



Food Processor Bowl



Motor Base

NOTE: Blades are not interchangeable.

FEATURES:

- 1500 Watts
- Extra Large, 72oz Blender Pitcher (64oz Liquid Capacity) - BPA Free
- 64 oz. Bowl with Drizzle Hole - BPA Free
- 18 oz. & 24 oz. Nutri Ninja® Cups - BPA Free
- 5 Speeds, Pulse and Nutri Ninja Functionality
- Sturdy, Non-Slip Base
- Patented Ninja® Technology
- Total Crushing® Technology
- Lock-In Lid, Featuring Pour Spout
- Easy to Clean Electronic Control Panel

Before First Use

PLEASE KEEP THESE IMPORTANT SAFEGUARDS IN MIND WHEN USING THE APPLIANCE:

- ⚠ **WARNING:** Never leave the appliance unattended while in use.
- ⚠ **CAUTION:** Blades are sharp! Use extreme caution when handling the blade assemblies. Always hold them by the shaft of the blade assembly.
- ⚠ **CAUTION:** DO NOT BLEND HOT LIQUIDS.
- ⚠ **CAUTION:** Never remove the container while the appliance is still running.

IMPORTANT: We do not recommend grinding in any of our Nutri Ninja® Cups.

IMPORTANT: Never add ingredients into the container before placing the attachment in first.

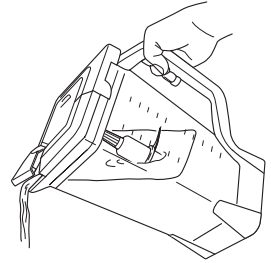
IMPORTANT: Attachments are not interchangeable.

IMPORTANT: DO NOT attempt to operate the appliance without the lid on.

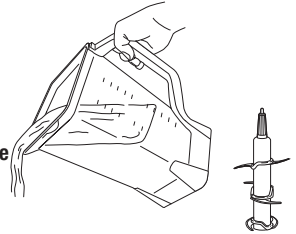
IMPORTANT: Never run the appliance empty

IMPORTANT: Appliance accessories are not intended to be used in the microwave as it may result in damage to the accessories.

- ⚠ **CAUTION:** Blade assembly is not locked in place. If using the pour spout, ensure the lid is fully locked onto the blender pitcher.



- ⚠ **CAUTION:** Blade assembly is not locked in place. If pouring with the lid removed, ALWAYS remove the stacked blade assembly first.



- ⚠ **CAUTION:** Blade assemblies are sharp, not locked in place and removable, handle with care. When handling the blade assemblies, always hold them by the shaft.

- 1 Remove all packaging material and labels from the appliance.
- 2 Wash the lids, pitcher, bowl, Nutri Ninja® cups and blades in warm, soapy water with a soft cloth.

- ⚠ **CAUTION:** Handle the blades with care when washing as they are very sharp.

- 3 Rinse and dry thoroughly.
- 4 The pitcher, bowl, Nutri Ninja® cups, lids and blades are all dishwasher safe. It is recommended that the lids and blades be placed on the top rack. Ensure that the blades are removed from the containers before placing in the dishwasher.
- 5 Wipe the motor base clean with a damp cloth.

Assembly and Use for the Blender Pitcher

⚠ WARNING: Never leave the appliance unattended while in use.

⚠ CAUTION: Handle the stacked blade assembly with care, as the blades are very sharp.

IMPORTANT: Make sure that the motor base is plugged in for use.

ASSEMBLY



Fig. 1



Fig. 2

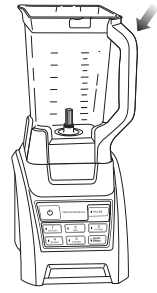


Fig. 3a

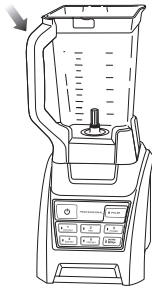


Fig. 3b

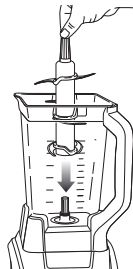


Fig. 4

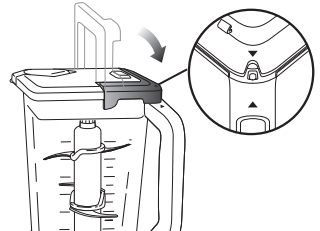


Fig. 5

- 1 Place the motor base on a clean, dry, level surface such as a counter or table top.
- 2 Align and lower the pitcher onto the motor base. **(Fig. 1)** Handle should be aligned slightly to the right of the “LOCK” symbol on the motor base.
- 3 Rotate the pitcher clockwise until it locks in place. You will hear a click when the lock is engaged. **(Fig. 2)**
- 4 The pitcher can be placed on the motor base two ways; the handle can be on the front right corner or the front left corner. **(Fig. 3a, Fig. 3b)**
- 5 Holding the Stacked Blade Assembly by the top of the shaft, place it onto the drive gear inside the pitcher. Ensure that the stacked blade assembly is seated properly and is standing upright. **(Fig. 4)**
NOTE: The Stacked Blade Assembly will fit loosely on the drive gear.
- 6 Add the ingredients to the pitcher, making sure that they do not exceed the highest measured marking line on the side of the pitcher.

NOTE: If you need to add additional ingredients while the appliance is processing, open the pour spout cap and pour the ingredients in through the opening.

NOTE: When blending any kind of liquids, such as mixtures of any drinks or smoothies, do not exceed the “Max liquid” mark (64 ounces) on the pitcher.

- 7 Plug the power cord into the electrical outlet and press the power button (⏻).

IMPORTANT: As a safety feature, the power button (⏻) will flash and the motor will not work if the pitcher and lid are not installed correctly. When the pitcher and lid are installed properly, the power button (⏻) will be solid, indicating that the appliance is ready for use.

- 8 Holding the lid by the handle in the upright position, place it on top of the pitcher aligning the arrow (♥) located on the lid with the arrow (▲) located on the pitcher’s handle. **(Fig. 5)** Press the handle down until you hear a click.

USE

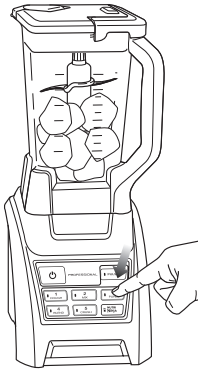


Fig. 6

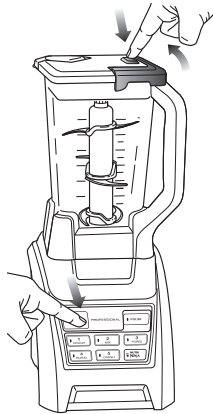


Fig. 7

REMOVAL

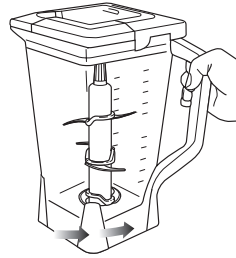


Fig. 8

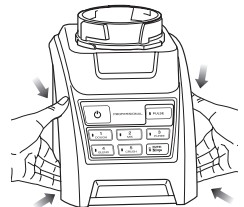


Fig. 9

⚠ WARNING: Never leave the appliance unattended while in use.

9 Select the speed that best suits your needs. (Fig. 6)

NOTE: Pulse ingredients for even chopping by pressing down in short intervals.

10 When you have reached your desired consistency, stop the appliance by pressing the power button (⏻) and wait for the blade assembly to stop turning. (Fig. 7)

11 To remove the lid, press the release button on the lid, pull the lid handle up to a 90° angle and lift the lid off. Turn the pitcher counter clockwise and then lift off the base. (Fig. 7, Fig. 8)

⚠ CAUTION: Never insert your hands in the pitcher as the blades are sharp. Always use a spatula to dislodge food that has stuck to the sides of the pitcher.

12 Depending on the consistency of the contents in the container, open the pour spout cap and use the spout to empty liquid contents. For thicker consistencies, remove the lid and blade assembly carefully (by its shaft), then empty contents from the container.

⚠ CAUTION: Stacked blade assembly is not locked in place. If using the pour spout, ensure the lid is fully locked onto the blender pitcher.

13 For thicker consistencies, remove the lid and stacked blade assembly carefully (by its shaft), then empty contents from the container. To remove the lid, press the release button on the lid and pull the lid handle up to a 90° angle and lift the lid off the blender pitcher.

⚠ CAUTION: Stacked blade assembly is not locked in place. If pouring with the lid removed, ALWAYS remove the stacked blade assembly first.

14 Make sure that the unit is unplugged when not in use.

15 To release the motor base from the counter or table top, place your hands underneath both sides of the motor base and gently pull the unit up and towards you. (Fig. 9)

Assembly and Use for the Nutri Ninja® Cup

- ⚠ WARNING:** Never leave the appliance unattended while in use.
- ⚠ CAUTION:** Handle the blade assemblies with care, as the blades are very sharp.
- ⚠ CAUTION:** DO NOT BLEND HOT LIQUIDS.

IMPORTANT: Make sure that the motor base is plugged in for use

ASSEMBLY

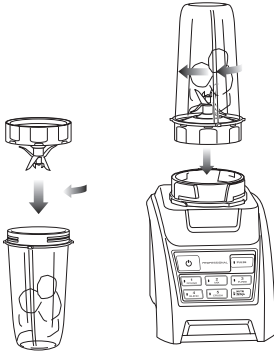


Fig. 1

Fig. 2

PULSE

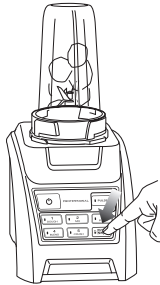


Fig. 3

REMOVAL

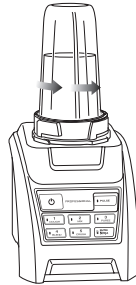


Fig. 4

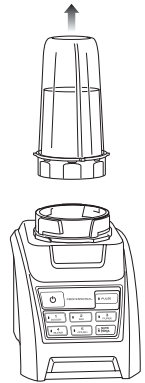


Fig. 5

- 1 Place the motor base on a clean, dry, level surface such as a counter or table top.
- 2 Add ingredients to the Nutri Ninja® cup.
NOTE: Do not overfill! To avoid spilling, do not add ingredients past the “Max” fill line.
- 3 Place the Pro Extractor Blades™ onto the cup and screw it tightly until you have a good seal. **(Fig. 1)**
- 4 Turn the Nutri Ninja® cup upside down and place it onto the motor base, aligning the tabs on the cup with the motor base. Turn the Nutri Ninja® cup clockwise until it is locked in place. **(Fig. 2)** Turn the power button on, the Nutri Ninja® button and Pulse will illuminate.
- 5 Press down on the Pulse button in short intervals to break down tough ingredients. Press the Nutri Ninja® button to activate the 30 second continuous run. **(Fig. 3)** The unit will stop after 30 seconds.
- 6 Once you have reached your desired consistency, turn the power button off. Turn the Nutri Ninja® cup counterclockwise and pull straight up to remove. **(Fig. 4) (Fig. 5)**
- 7 Turn the cup upright and remove the Pro Extractor Blades™ by twisting the blade assembly counterclockwise.
- 8 Place the Sip & Seal® onto the Nutri Ninja® cup, twist clockwise to seal and enjoy!
- 9 Make sure that the motor base is unplugged when not in use.
- 10 To release the motor base from the counter or table top, place your hands underneath both sides of the motor base and gently pull the unit up and towards you. **(Fig. 6)**



Fig. 6

NOTE: To order additional Nutri Ninja®

Cups, please visit our website:

www.ninjakitchen.com or feel free to contact customer service: 1-877-646-5288.

Assembly and Use for the Food Processor Bowl

⚠ WARNING: Never leave the appliance unattended while in use.

⚠ CAUTION: Handle the chopping blade assembly with care, as the blades are very sharp.

IMPORTANT: Make sure that the motor base is plugged in for use.

ASSEMBLY

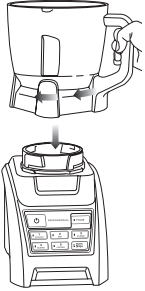


Fig. 1

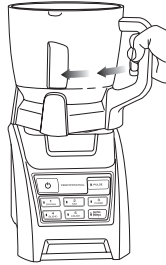


Fig. 2

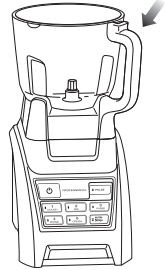


Fig. 3a

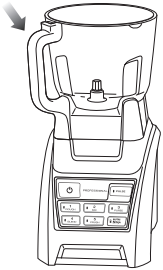


Fig. 3b



Fig. 4

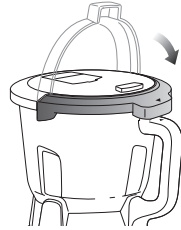


Fig. 5

- 1 Place the motor base on a clean, dry, level surface such as a counter or table top.
- 2 Align and lower the Bowl onto the motor base. (Fig. 1) Handle should be aligned slightly to the right of the "LOCK" symbol on the motor base.
- 3 Rotate the bowl clockwise until you hear a click, indicating it is locked into place. (Fig. 2)
- 4 The bowl can be placed on the motor base two ways; the handle can be on the front right corner or the front left corner. (Fig. 3a, Fig. 3b)
- 5 Holding the desired blade by the top of the shaft, place it onto the drive gear inside the bowl. Ensure that the attachment is seated properly and is standing upright. (Fig. 4)
NOTE: The blade assembly will fit loosely on the drive gear.
- 6 Add the ingredients to the bowl, making sure that they do not exceed the highest measured marking line on the side of the bowl.

NOTE: The food processor bowl is not intended for blending drinks. Do not overfill.

- 7 Holding the lid by the handle in the upright position, place it on top of the bowl aligning the arrow (▼) located on the lid with the arrow (▲) located on the bowl's handle. (Fig. 5) Press the handle down until you hear a click.

NOTE: To add liquids during blending, open the drizzle hole on the top of the lid and pour the liquid slowly into the mixture.

- 7 Plug the power cord into the electrical outlet and press the power button (⏻).



IMPORTANT : As a safety feature, the power button (⏻) will flash and the motor will not work if the bowl and lid are not installed correctly. When the bowl and lid are installed properly, the power button (⏻) will be solid, indicating that the appliance is ready for use.

NOTE: Do not exceed the highest measured marking line on the side of the bowl. For meats do not exceed 34 oz bowl mark.

⚠ WARNING: Never leave the appliance unattended while in use.

⚠ CAUTION: Handle the chopping blade assembly with care, as the blades are very sharp.

IMPORTANT: Make sure that the motor base is plugged in for use.

USE

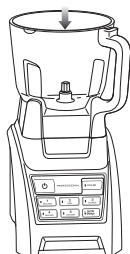
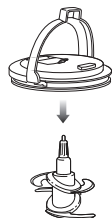


Fig. 1

REMOVAL

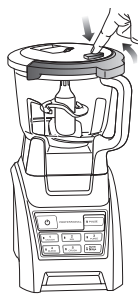


Fig. 2



Fig. 3

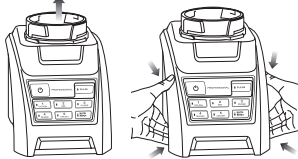


Fig. 4

USE

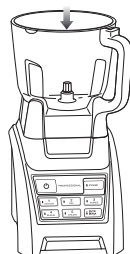
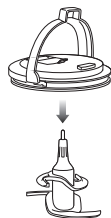


Fig. 5

USING THE CHOPPING BLADE ASSEMBLY

- 1 Holding the chopping blade assembly by the shaft, place it onto the gear shaft inside the bowl. Ensure that the attachment fits around the gear shaft and that it is standing straight. (Fig. 1)
- 2 Add the ingredients and secure the bowl lid onto the bowl.
- 3 Plug the power cord into the electrical outlet and press on the power button (⏻).
- 4 Select the speed that best suits your needs. Pulse ingredients evenly by pressing down in short intervals.

NOTE: Please refer to "Speed Settings & Uses" chart for suggested uses and speeds.

- 5 When you have reached your desired consistency, stop the appliance by pressing the power button (⏻) and wait for the blade to stop turning.
- 6 To remove the lid, pull the lid handle up to a 90° angle and lift the lid off. (Fig. 2) Turn the bowl counterclockwise and then lift off the base. (Fig. 3)

⚠ CAUTION: If pouring from the bowl, ALWAYS remove the chopping blade assembly before pouring.

- 7 To release the motor base from the counter or table top, place your hands underneath both sides of the motor base and gently pull the unit up and towards you. (Fig. 4)

USING THE DOUGH BLADE ASSEMBLY

- 1 Holding the dough blade assembly by the shaft, place it onto the gear shaft inside the bowl. Ensure that the attachment fits around the gear shaft and that it is standing straight. (Fig. 5)
- 2 Add the ingredients and secure the bowl lid onto the bowl.
- 3 Plug the power cord into the electrical outlet and press on the power button (⏻). Select speed button 1 on the control panel and process until ingredients come together to form a mass.

NOTE: Please refer to "Speed Settings & Uses" chart for suggested uses and speeds.

- 4 Once finished making dough, stop the appliance by pressing the power button (⏻) and wait for the blade assembly to stop turning.
- 5 To remove the lid, pull the lid handle up to a 90° angle and lift the lid off. (Fig. 2) Turn the bowl counterclockwise and then lift off the base. (Fig. 3)
- 6 To release the motor base from the counter or table top, place your hands underneath both sides of the motor base and gently pull the unit up and towards you. (Fig. 4)

Speed Setting & Uses

FUNCTION	CONTAINER	ATTACHMENT	SPEED BUTTON	TYPE OF FOOD
Small Batch Blending	Nutri Ninja® Cup	Pro Extractor Blade™	NUTRI NINJA®	Ultra Smooth Nutrient Extractions*/ Smoothies Ultra Smooth Purees Sauces Ultra Smooth Soups
Small Batch Chopping	Nutri Ninja® Cup	Pro Extractor Blade™	PULSE	Chopped Nuts
Small Batch Processing	Nutri Ninja® Cup	Pro Extractor Blade™	PULSE, held down	Crushed Ice Ice to Snow Grated Hard Cheese
Dough Making	Food Processor	Dough Blade Assembly	1 DOUGH	Bread Dough Pie Dough Pizza Dough Pretzel Dough Cookie Dough Pasta Dough
Batters	Food Processor	Chopping Blade Assembly	2 MIX	Cakes Muffins Pancake Batter Cheesecake Brownies
Dressings and Sauces	Food Processor	Chopping Blade Assembly	3 PUREE	Vinaigrettes Aiolis Sauces Marinades
Purees and Dips	Food Processor	Chopping Blade Assembly	4 BLEND	Pestos Hummus Vegetable Purees Fruit Purees Cream Cheese Dips
Chopping	Food Processor	Chopping Blade Assembly	PULSE	Vegetables Chopped Salads Chutneys Burgers Sausage Patties Meatballs Meatloaf
Eggs	Pitcher	Stacked Blade Assembly	2 MIX	Omelets Scrambled Eggs Stratas Frittatas
Nut Butters	Pitcher	Stacked Blade Assembly	3 PUREE	Almond Butter Peanut Butter
Soups and Sauces**	Pitcher	Stacked Blade Assembly	4 BLEND	Tomato Soup Tomato Sauce Root Vegetable Soup
Large Batch Drink Making	Pitcher	Stacked Blade Assembly	5 CRUSH	Frozen Cocktail Milkshakes Frappes Smoothies

* Extract a nutritious drink containing vitamin and nutrients from fruits and veggies.

** When blending soups or sauces, make sure they're cooled to room temperature first - Ninja containers are not intended for hot blending

Care & Maintenance

HOW TO CLEAN

- ⚠ **CAUTION: Make sure that the motor base is unplugged from the power source before inserting or removing any attachment and before cleaning.**
- ⚠ **CAUTION: DO NOT immerse the motor base into water or any other liquid.**
- ⚠ **CAUTION: Handle the blade assemblies with care, as the blades are very sharp.**

- 1 Separate/remove all parts from each other.
- 2 Clean the motor base with a damp cloth and wipe dry.
- 3 Place the pitcher, Nutri Ninja® cup and Food Processor Bowl in the dishwasher. Place the lids and blades on the top rack.

OR

- 4 Carefully hand wash the lids, pitcher, bowl, Nutri Ninja® cups and blade assemblies in warm, soapy water with a soft cloth.

Please call customer service if any servicing needs to be performed on the appliance at 1-877-646-5288.

NUTRI NINJA® PRO EXTRACTOR BLADES™

When washing the Pro Extractor Blades™, do not attempt to remove the seal. Removing the seal can cause damage to the seal which can result in improper reassembly and leaking.

If the blade seal becomes loose, please call customer service at 1-877-646-5288.

HOW TO STORE

- 1 Store the Ninja® Professional Kitchen System upright with the pitcher on the motor base, **Stacked Blade Assembly inside the pitcher and the lid locked on the pitcher.** Do not place anything on top. Store the Food Processor Bowl with the Chopping Blade assembly inside and the lid on top. Store the Nutri Ninja® cup with the blade assembly attached to the cup and all other attachments along side the appliance or in a cabinet where they will not be damaged and won't cause a hazard.

RESETTING THE MOTOR THERMOSTAT

The Ninja® Professional Kitchen System features a unique safety system which prevents damage to the unit's motor and drive system should you inadvertently overload your appliance. **If the appliance is being overloaded, the motor will stop. Allow the appliance to cool for approximately 15 minutes.** To reset the appliance, follow the resetting procedure below:

- 1 Unplug the appliance from the electrical outlet.
- 2 Remove and empty the container and ensure that no food is jamming the blade assembly.
- 3 Allow the appliance to cool for approximately 15 minutes.
- 4 Re-install the container onto the base and re-plug the appliance into the electrical outlet.
- 5 Proceed to use the appliance as before making sure not to exceed the recommended maximum capacities.

Troubleshooting Guide

PROBLEMS	POSSIBLE REASONS & SOLUTIONS
Motor doesn't start or attachment doesn't rotate.	<p>Make sure the container is securely placed on motor base.</p> <p>Make sure the lid is securely on container in the correct position (align arrows).</p> <p>The appliance is turned "Off". Press the power button (Ⓛ) to turn "On".</p> <p>Check that the plug is securely inserted into the electrical outlet.</p> <p>Check the fuse or circuit breaker.</p> <p>The unit has overheated or overloaded. Unplug and wait approximately 15 minutes before using again.</p>
Food is unevenly chopped.	<p>Either you are chopping too much food at one time, or the pieces are not of an even size. Try processing smaller amounts per batch.</p>
Food is chopped too fine or is too watery.	<p>The food has been over processed. Use pulse button for controlled processing.</p>
Food collects on lid or on the sides of the container.	<p>The mixture is too thick. Add more liquid.</p>
You cannot achieve snow from solid ice.	<p>Do not use ice that has been sitting out or has started to melt. Use ice straight from the freezer.</p>
Motor base won't stick to counter or table top.	<p>Make sure surface and suction feet are wiped clean. Suction feet will only stick to smooth surfaces. Suction feet WILL NOT stick on some surfaces such as, wood, tile and non-polished finishes.</p> <p>DO NOT attempt to use appliance when the motor base is stuck to a surface that is not secure, (cutting board, platter, plates, etc.).</p>
Leaking is occurring when using the Nutri Ninja® cup.	<p>Ensure the blade is properly twisted into the cup and sealed tightly into place. Check to see that the lid gasket is properly in place.</p> <p>Do not overfill the cup. Never add ingredients past the "Max" fill line.</p>
Ingredients are stuck and not fully blending.	<p>You may have overloaded the Nutri Ninja® cup. Try pulsing 3-5 times and then resume blending. You may also add liquid to make blending easier.</p>
The Nutri Ninja® button does not work.	<p>The Nutri Ninja® button will only operate when you have the Nutri Ninja® cup assembled to the motor base. This function was designed specifically for the Nutri Ninja Cups to operate at the ideal speed. This function is programmed to shut off after 30 seconds.</p>

Replacement Parts

ORDERING REPLACEMENT PARTS

To order additional parts and attachments, please visit our website: www.ninjakitchen.com or feel free to contact customer service: 1-877-646-5288.

EURO-PRO

ONE (1) YEAR LIMITED WARRANTY

EURO-PRO Operating LLC warrants this product to be free from material defects and workmanship for a period of one (1) year from the date of purchase when utilized for normal household use, subject to the following conditions, exclusions and exceptions.

The liability of **EURO-PRO Operating LLC** is limited solely to the cost of the repair or replacement of the unit at our option. This Limited Warranty does not cover normal wear of parts and does not apply to any unit that has been tampered with or used for commercial purposes. This Limited Warranty does not cover damage caused by misuse, abuse, negligent handling or damage due to faulty packaging or mishandling in transit. This Limited Warranty does not cover damage or defects caused by or resulting from damages from shipping or repairs, service or alteration to the product or any of its parts, which have been performed by a repair person not authorized by **EURO-PRO Operating LLC**.

If your appliance fails to operate properly while in use under normal household conditions within the warranty period, return the complete appliance and accessories, freight prepaid. For assistance with warranty service options or customer support, please call our customer care and product specialists at , call 1-877-646-5288 or visit our website www.ninjakitchen.com.

If the appliance is found to be defective in material or workmanship, **EURO-PRO Operating LLC** will repair or replace it free of charge. Proof of purchase is required and a fee of \$19.95 will apply to cover the cost of return freight. *

This Limited Warranty is extended to the original purchaser of the unit and excludes all other legal, implied and/or conventional warranties. The responsibility of **EURO-PRO Operating LLC** if any, is limited to the specific obligations expressly assumed by it under the terms of this Limited Warranty. In no event is **EURO-PRO Operating LLC** liable for incidental or consequential damages to anyone of any nature whatsoever. Some states do not permit the exclusion or limitation of incidental or consequential damages, so the above may not apply to you.

This Limited Warranty gives you specific legal rights, and you may also have other rights which vary from state to state or from province to province.

***IMPORTANT: Carefully pack item to avoid damage in shipping. Be sure to include proof of purchase date and to attach tag to item before packing with your name, complete address and phone number with a note giving purchase information, model number and what you believe is the problem with the item. We recommend you insure the package (as damage in shipping is not covered by your Limited Warranty). Mark the outside of your package "ATTENTION CUSTOMER SERVICE".**

PRODUCT REGISTRATION

Please visit www.ninjakitchen.com or call **1-877-646-5288** to register your new Ninja® product within ten (10) days of purchase. You will be asked to provide the store name, date of purchase and model number along with your name and address.

The registration will enable us to contact you in the unlikely event of a product safety notification. By registering you acknowledge to have read and understood the instructions for use, and warnings set forth in the accompanying instructions.

Euro-Pro Operating LLC

US: Newton, MA 02459

CAN: Ville St-Laurent, QC H4S 1A7

1-877-646-5288

www.ninjakitchen.com

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For Shark | Ninja U.S. Patent information visit

<http://www.europro.com/USPatents>

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