

NINJA BLAST™ PORTABLE BLENDER

SPIKED STRAWBERRY LEMONADE

PREP: 5 MINUTES | **MAKES:** 1 (470 ML) 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 coriander, 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.



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.

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

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.

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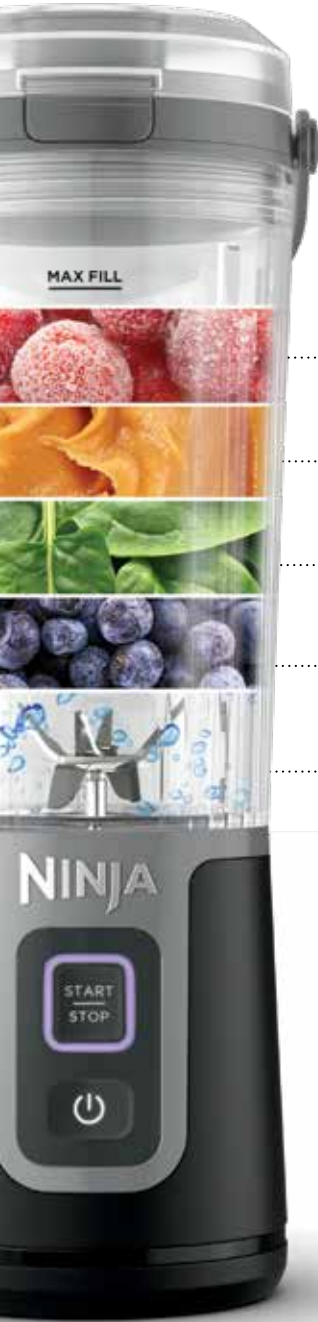
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BC100ANZSeries_QSG_IG_MP_Mv5

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 2.5 cm pieces. Place frozen ingredients in the cup last.

TIP: Shake, shake, shake to help move stuck ingredients while blending. If still too thick, add more liquid.

5 **Finish** off with ice or frozen ingredients.


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

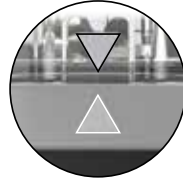
3 Then add leafy greens.


2 Next add fresh fruits.


1 **Start** by adding liquid up to the **MIN LIQUID** line.

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.
- For a quick 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.

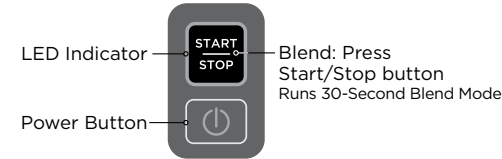
DEEPER CLEAN

- 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



Ready State:
Solid PURPLE LEDs

Charge States



Fully Charged:
Solid GREEN LEDs
Flashing while charging



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 (470 ML) 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.
- 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.