

User Manual Blender Pitcher

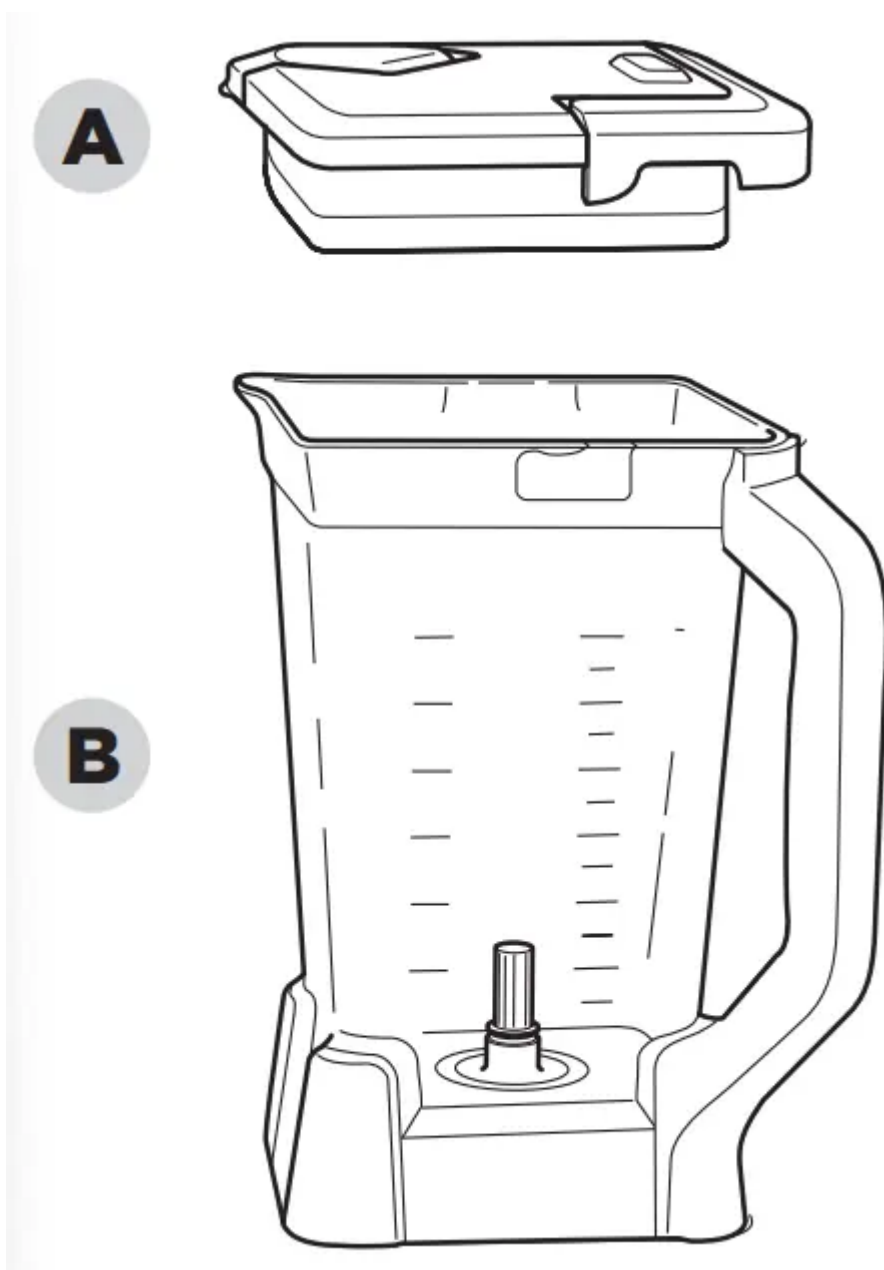
PARTS

There are a variety of accessories that are compatible with this blender series.

NOTE: The top flap of your box shows the select accessories that are included with your model.

To purchase more accessories and find great recipes, visit ninjakitchen.com.

PARTS



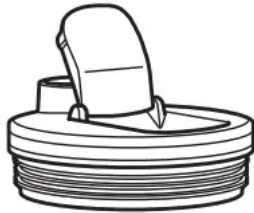
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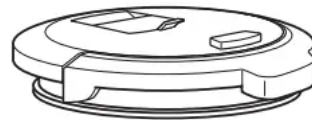
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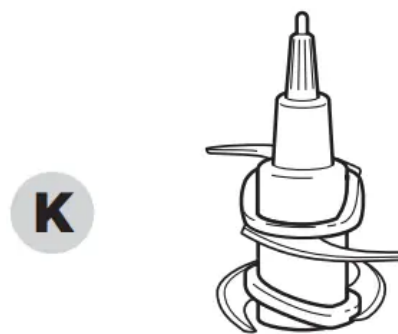


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- A. Pitcher Lid
 - B. 72 oz.* Total Crushing® Pitcher
 - C. Motor Base (attached power cord not shown)
 - D. Stacked Blade Assembly
 - E. Spout Lid
 - F. Pro Extractor Blades® Assembly
 - G. 24 oz. Single-Serve Cup
 - H. Precision Processor® Bowl
 - I. Precision Processor Bowl Lid
 - J. Dough Blade Assembly
 - K. Chopping Blade Assembly
- *64 oz. max liquid capacity.

NOTE: Number of Single-Serve Cups and Spout Lids vary by model.

BEFORE FIRST USE

IMPORTANT: Review all warnings on pages 4–7 before proceeding.

DID YOU KNOW?

- You can take your drinks on the go using the spout lid.

NOTE: All attachments are BPA free and dishwasher safe. It is recommended that the containers, lids, and blade assemblies be placed on the top rack of the dishwasher. Ensure blade assemblies and lids are removed from the containers before placing in the dishwasher. Exercise care when handling blade assemblies.

1. Remove all packaging materials from the unit. Exercise care when unpacking blade assemblies, as the blades are sharp.
2. The Chopping Blade Assembly and Stacked Blade Assembly are NOT locked in place in their containers. Handle the Chopping Blade Assembly and Stacked Blade Assembly by grasping the top of the shaft.
3. Handle the Pro Extractor Blades® Assembly by grasping around the perimeter of the blade assembly base.
4. Wash containers, lids, and blade assemblies in warm, soapy, water using a dishwashing utensil with a handle to avoid direct contact with the blades. Exercise care when handling blade assemblies, as the blades are sharp.
5. Thoroughly rinse and air-dry all parts.
6. Wipe control panel with a soft cloth. Allow it to dry completely before using.

FEATURES



Use the Power button to turn the unit on or off.

AUTO-IQ® PROGRAMS

Intelligent preset programs combine unique blending and pausing patterns that do the work for you. Once a preset program is selected, it will start immediately and automatically stop when blending is complete. To stop blending before the end of the program, press the currently active button again.

AUTO-IQ PROGRAMS FOR THE TOTAL CRUSHING® PITCHER



SMOOTHIE

Make a batch of super-smooth, sippable drinks and shakes from fresh or frozen fruit, liquids, and ice.

ICE CRUSH

Turn ice, juices, and fruit into expertly blended frozen drinks.

AUTO-IQ PROGRAMS FOR THE SINGLE-SERVE CUP



SMOOTHIE

Make super-smooth, sippable drinks and shakes in your cup, using fresh or frozen fruit, liquids, and ice.

ICE CRUSH

Turn ice, juices, and fruit into expertly blended frozen drinks.

EXTRACT

Ideal for tough, leafy, or fibrous whole fruits and vegetables, including their skins, seeds, and stems.

AUTO-IQ PROGRAMS FOR THE PRECISION PROCESSOR® BOWL



CHOP

Timed pulses and pauses to give you consistent chopping results.

DOUGH

Ideal for creating delicious dough for pizza, bread, and baked goods like cookies.

MANUAL PROGRAMS



LOW, MEDIUM, and HIGH

When selected, each of these speeds runs continuously until turned off. They do not work in conjunction with any Auto-iQ programs.

PULSE

Offers greater control of pulsing and blending. Operates only when PULSE is pressed. Use short presses for short pulses and long presses for long pulses.

USING THE TOTAL CRUSHING® PITCHER

IMPORTANT: Review all warnings on pages 4–7 before proceeding.

IMPORTANT: As a safety feature, if the pitcher and lid are not properly installed, the timer will display "... .." and the motor will be disabled. If this happens, repeat step 5 on the following page. When the pitcher and lid are properly installed, the program button LEDs will illuminate, indicating the appliance is ready to use.

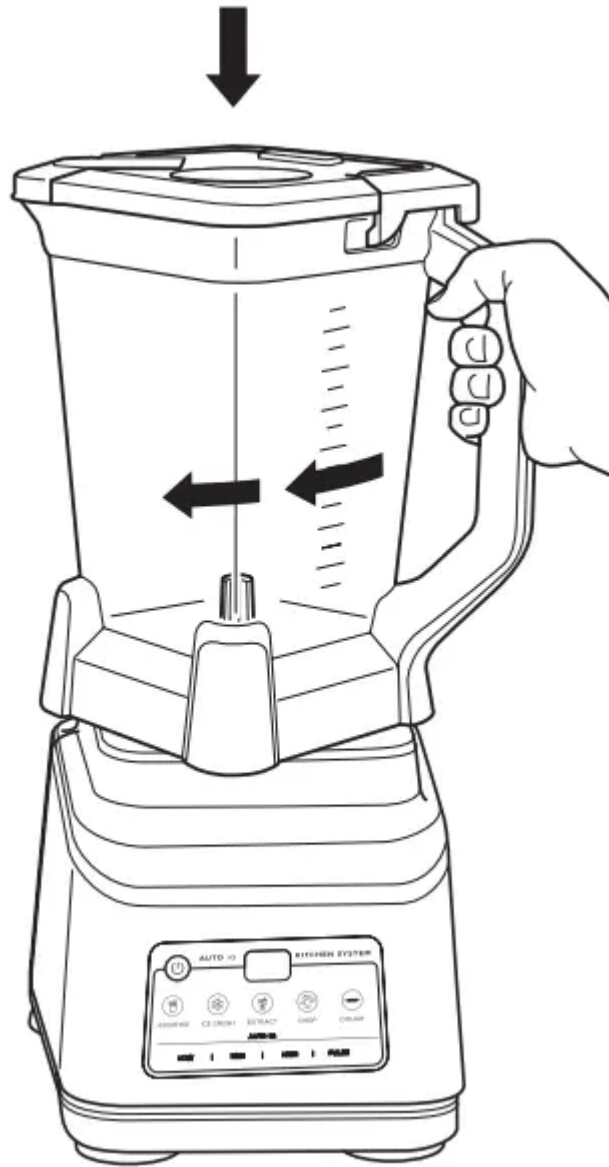
NOTE: Auto-iQ® programs have pauses and changes in speed throughout the cycle.

NOTE: DO NOT add ingredients before completing installation of the Stacked Blade Assembly.

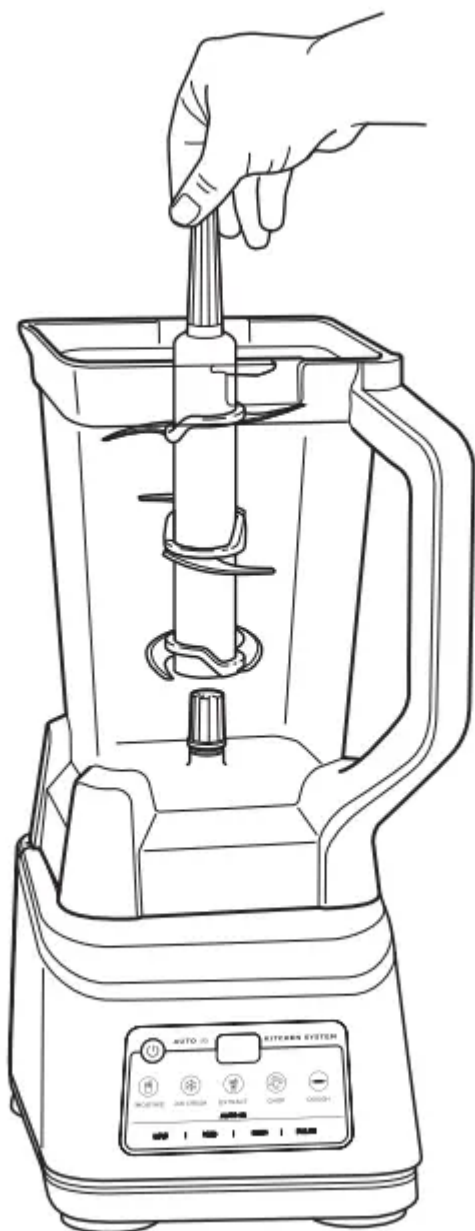
NOTE: If the Stacked Blade Assembly is not fully seated, you will not be able to install and lock the lid.

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

1. Plug in motor base and place on a clean, dry, level surface such as a countertop or table.

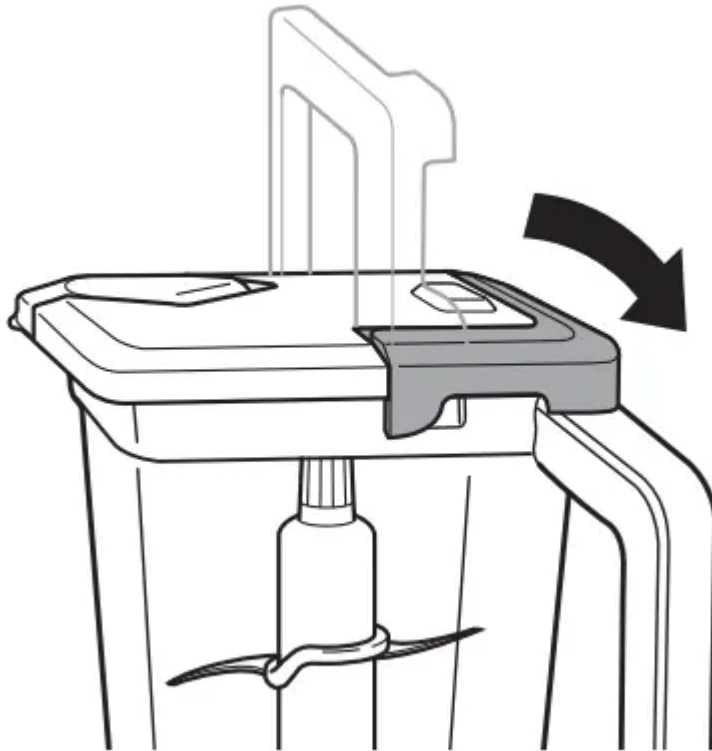


2. Lower the Total Crushing Pitcher onto the motor base. The handle should be aligned slightly to the right and the pitcher should be oriented so the LOCK symbols are visible on the motor base. Rotate the pitcher clockwise until it clicks into place.

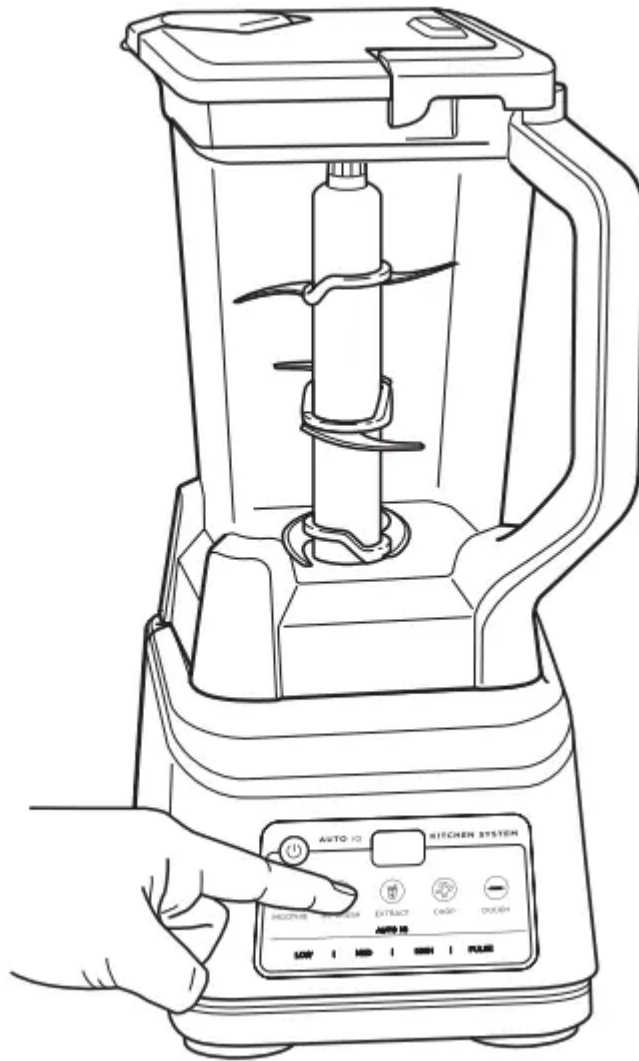


3. Exercising care, grasp the Stacked Blade Assembly by the top of the shaft and place it onto the drive gear inside the pitcher. Note that the blade assembly will fit loosely onto the drive gear.

4. Add ingredients to the pitcher. **DO NOT** add ingredients past the **MAX LIQUID** line on the pitcher.

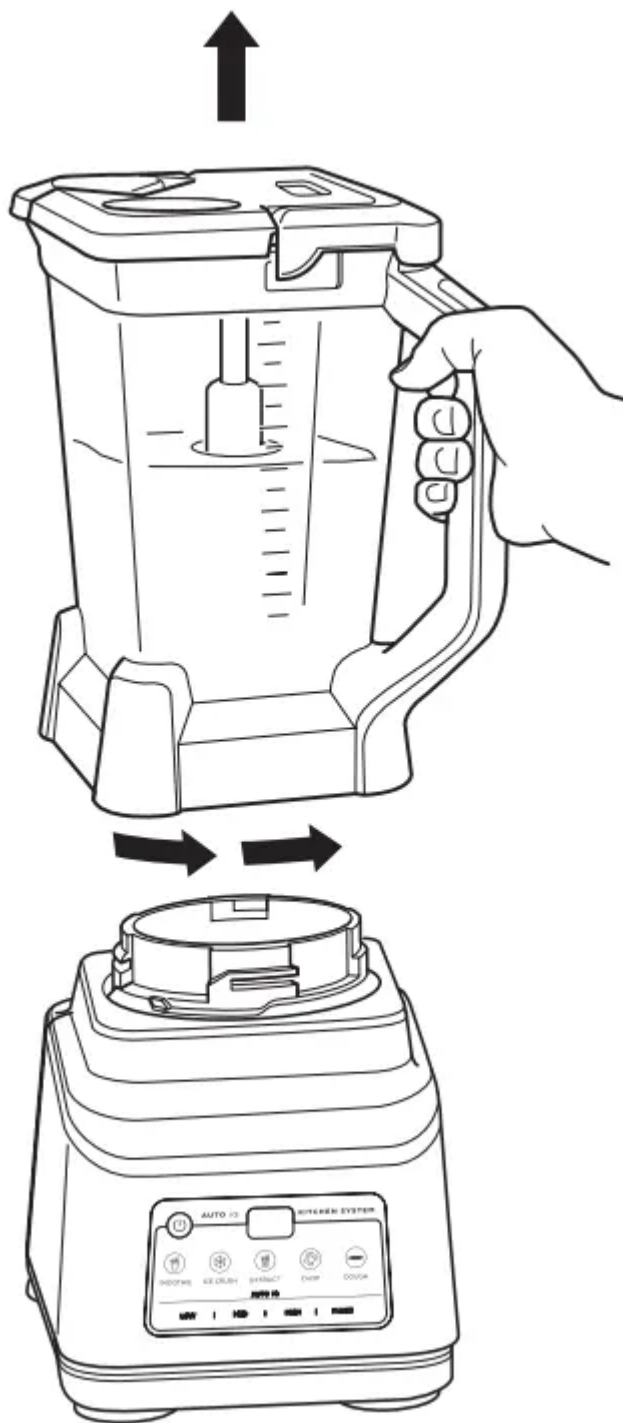


5. Place the lid on the pitcher, aligning the triangle symbol on the lid with the triangle symbol on the handle. Press down on the handle until it clicks into place. The triangle symbols **MUST** be aligned for the lid to lock and the unit to operate. Once the lid is locked in place, press the Power button to turn unit on. The available program buttons will illuminate and the unit will be ready for use.

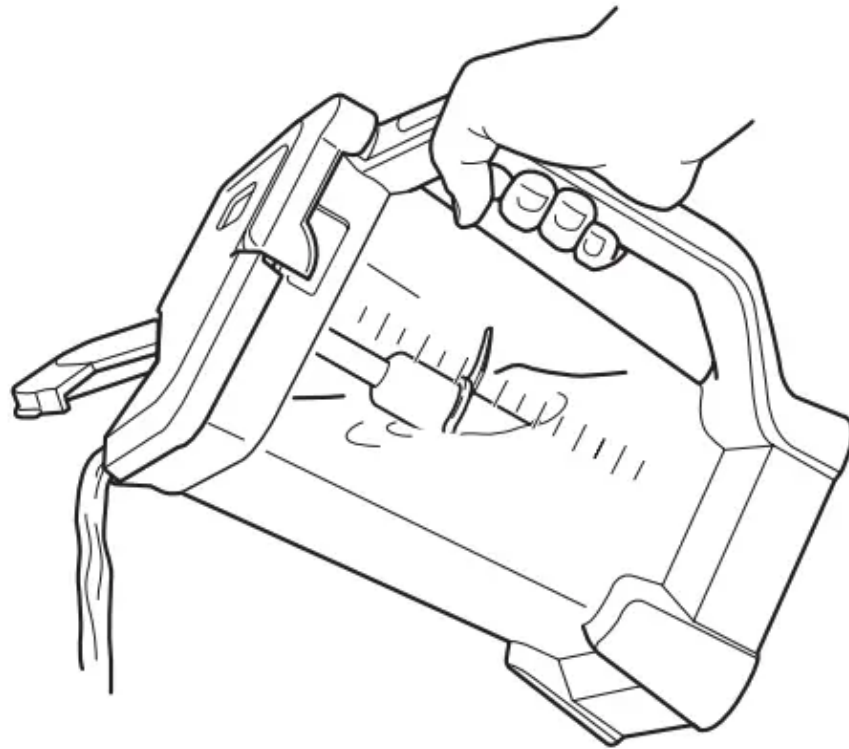


6a. If using an Auto-iQ® program, first select the program that best suits your recipe. The preset feature will automatically stop at the end of the program. To stop the unit at any time, press the currently active button again.

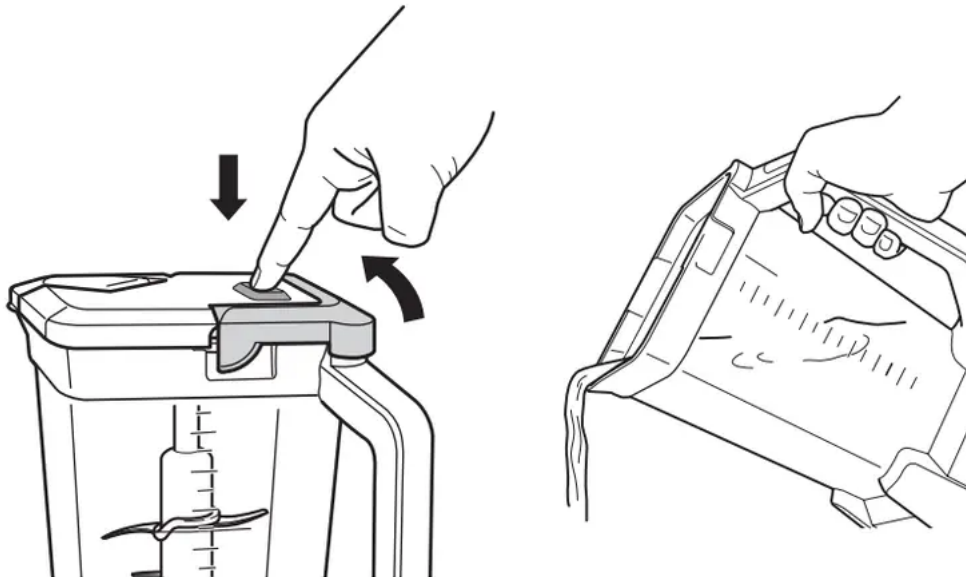
6b. If using a manual program, select your desired speed. Once the ingredients have reached your desired consistency, press the active button again, and wait for the unit to come to a complete stop.



7. To remove the pitcher from the motor base, turn the pitcher counterclockwise and then lift up.



8a. To pour out thinner mixtures, ensure the lid is locked in place, then open the pour spout cap.



8b. For thicker mixtures that cannot be emptied through the pour spout, remove the lid and Stacked Blade Assembly before pouring. To remove the lid, press the **RELEASE** lift the handle. To remove the blade assembly, carefully grasp it by the top of the shaft and pull straight up.

The pitcher can then be emptied.



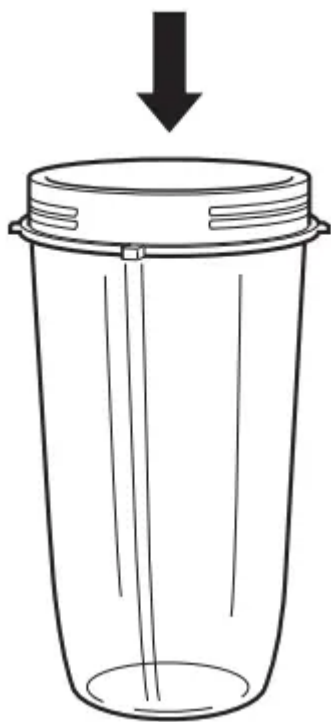
9. Turn the unit off by pressing the Power button. Unplug the unit when finished. Refer to the Care & Maintenance section for cleaning and storage instructions.

USING THE SINGLE-SERVE CUP

IMPORTANT: Review all warnings on pages 4–7 before proceeding.

NOTE: Auto-iQ® programs have pauses and changes in speed throughout the cycle.

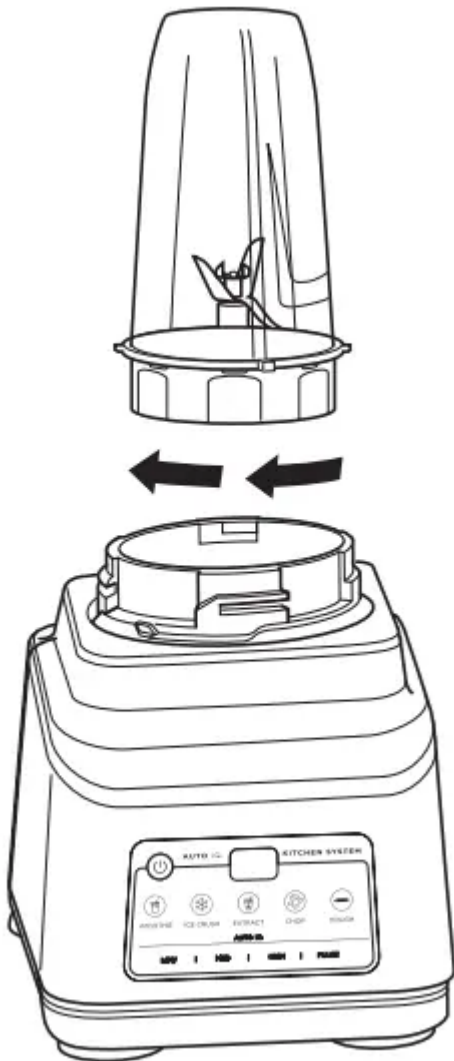
1. Plug in motor base and place on a clean, dry, level surface such as a countertop or table.



2. Add ingredients to the Single-Serve Cup. DO NOT add ingredients past the MAX LIQUID line on the cup.



3. Install the Pro Extractor Blades® Assembly onto the top of the cup. Twist the lid clockwise until it's sealed tightly.

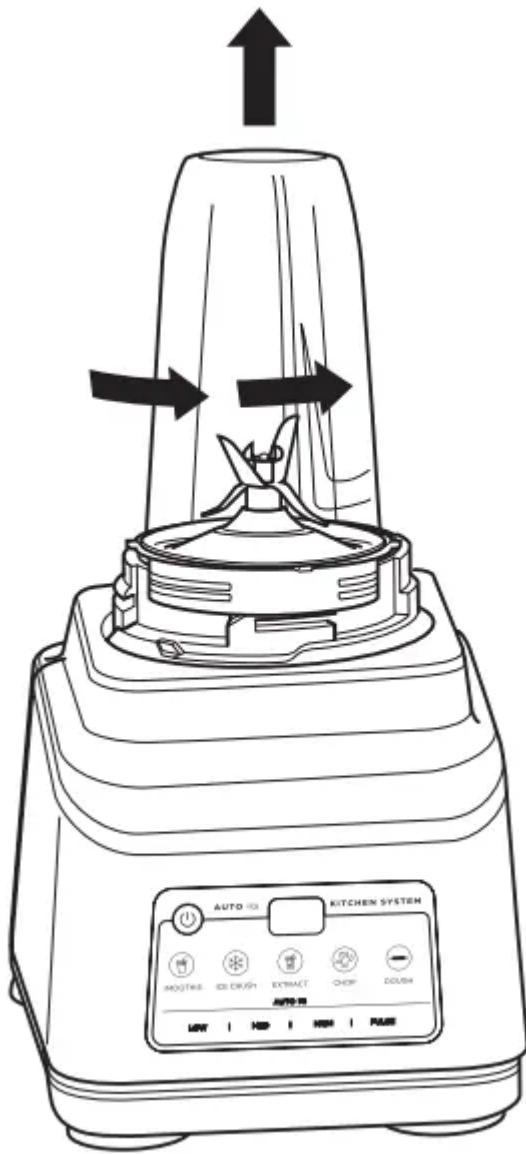


4. Turn the cup upside down and install on the motor base. Align the tabs on the cup with the slots on the base, then rotate cup clockwise until it clicks into place. Once the cup is locked in place, press the Power button to turn unit on. The available program buttons will illuminate and the unit will be ready for use.



5a. If using an Auto-iQ® program, first select the program that best suits your recipe. The preset feature will automatically stop at the end of the program. To stop the unit at any time, press the currently active program again.

5b. If using a manual program, select your desired speed. Once the ingredients have reached your desired consistency, press the active button again, and wait for the unit to come to a complete stop.



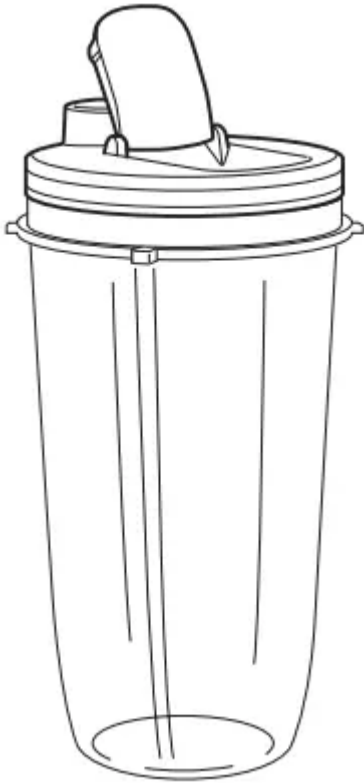
6. To remove the cup from the motor base, turn the cup counterclockwise and then lift up.



7. Remove the Pro Extractor Blades® Assembly by twisting the cap counterclockwise. DO NOT store blended contents with Pro Extractor Blades Assembly attached. Exercise care when handling the blade assembly, as the blades are sharp.



8. Turn the unit off by pressing the Power button. Unplug the unit when finished. Refer to the Care & Maintenance section for cleaning and storage instructions.



9. To enjoy your drink on the go, place the Spout Lid onto the Single-Serve Cup and twist lid clockwise until firmly sealed. For storing ingredients in the cup, use only the Spout Lid to cover.

USING THE PRECISION PROCESSOR® BOWL

IMPORTANT: Review all warnings on pages 4–7 before proceeding.

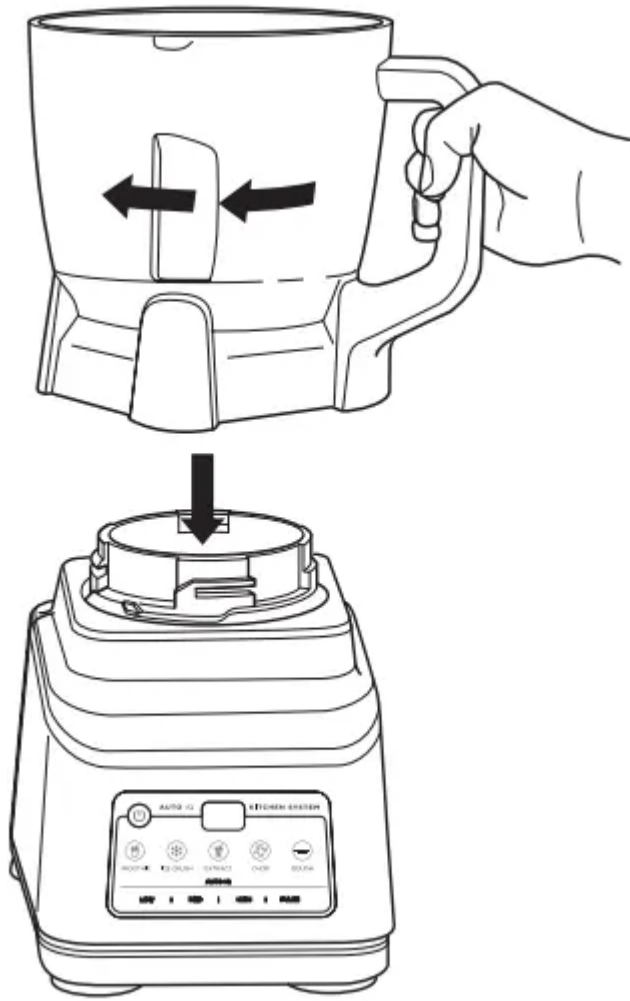
IMPORTANT: As a safety feature, if the blade assembly is not fully seated, you will not be able to install and lock the lid.

NOTE: Auto-iQ® programs have pauses and changes in speed throughout the cycle.

NOTE: **DO NOT** add ingredients before completing installation of the blade assembly.

NOTE: Please follow the same instructions to install the Dough Blade Assembly

1. Plug in motor base and place on a clean, dry, level surfac

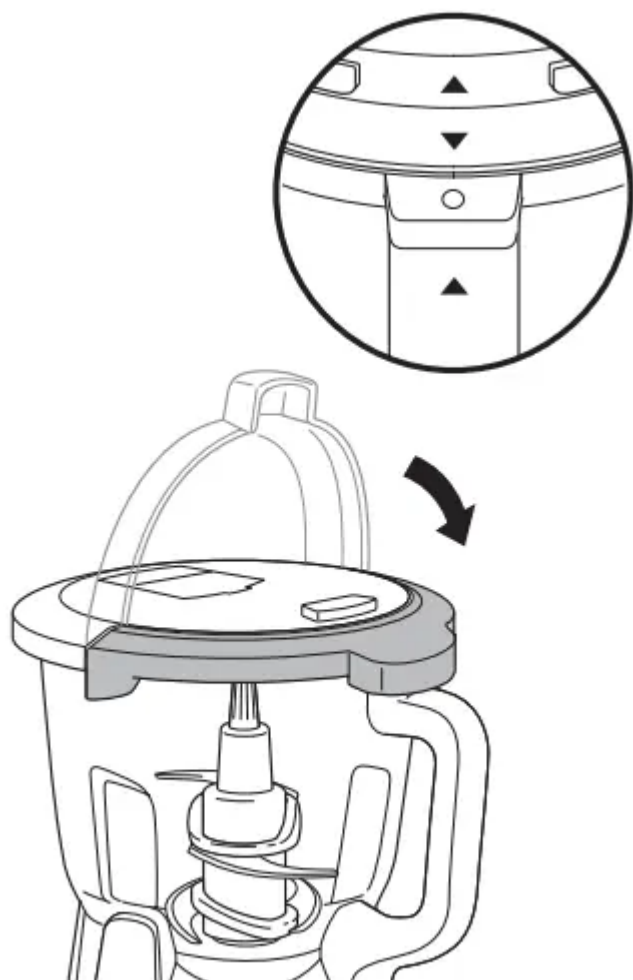


2. Lower the Precision Processor Bowl onto the motor base and rotate clockwise until it clicks into place.

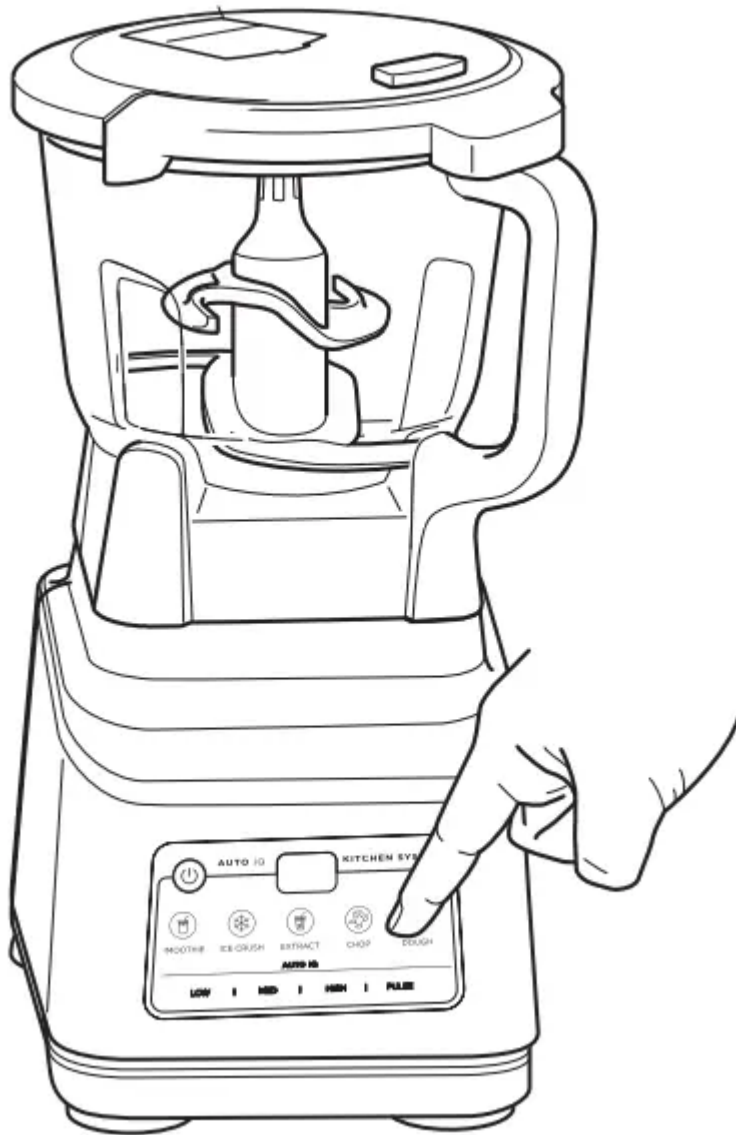


3. Exercising care, grasp the Chopping Blade Assembly by the top of the shaft and place it onto the drive gear inside the bowl. Note that the Chopping Blade Assembly will fit loosely onto the drive gear.

4. Add ingredients to the bowl, making sure not to exceed the **D**line.



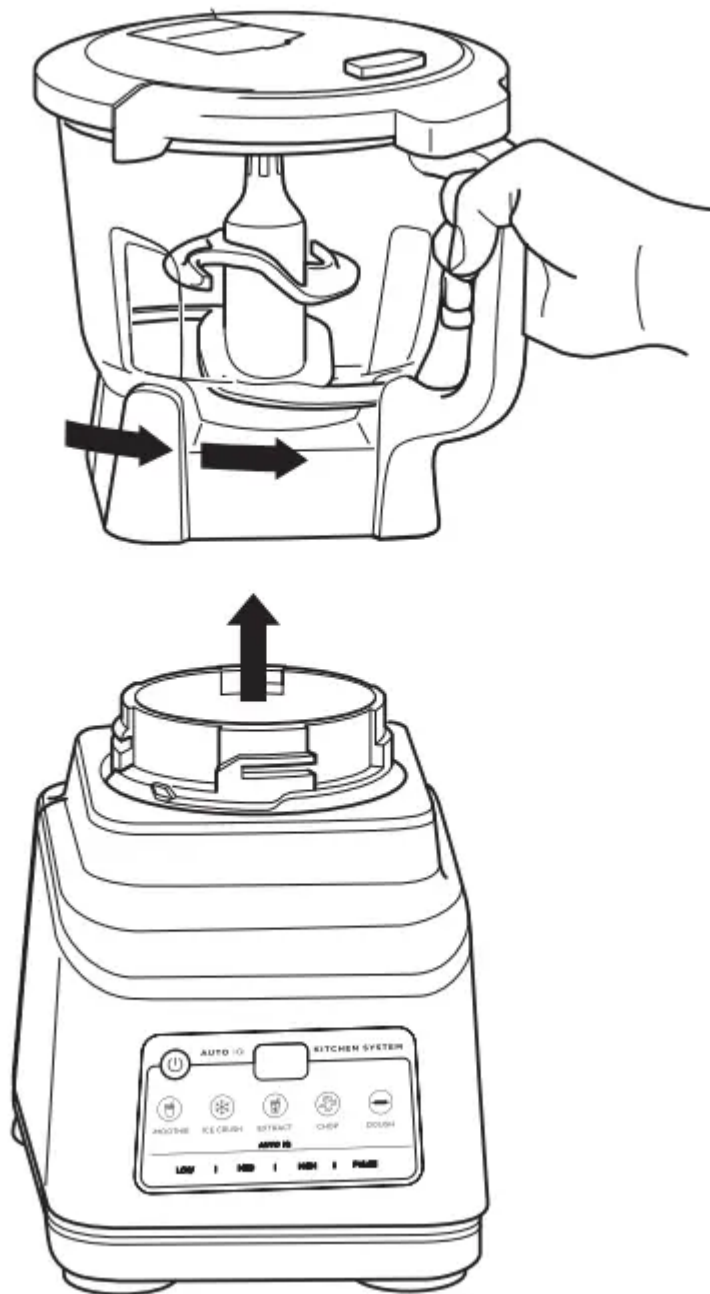
5. Place lid on the bowl, with black line on tab aligned slightly to the right of tab on front of bowl. Turn lid clockwise to lock in place. When properly locked, the white line on lid will line up with the black line on bowl. Once the lid is locked in place, press the Power button to turn unit on. The available program buttons will illuminate and the unit will be ready for use.



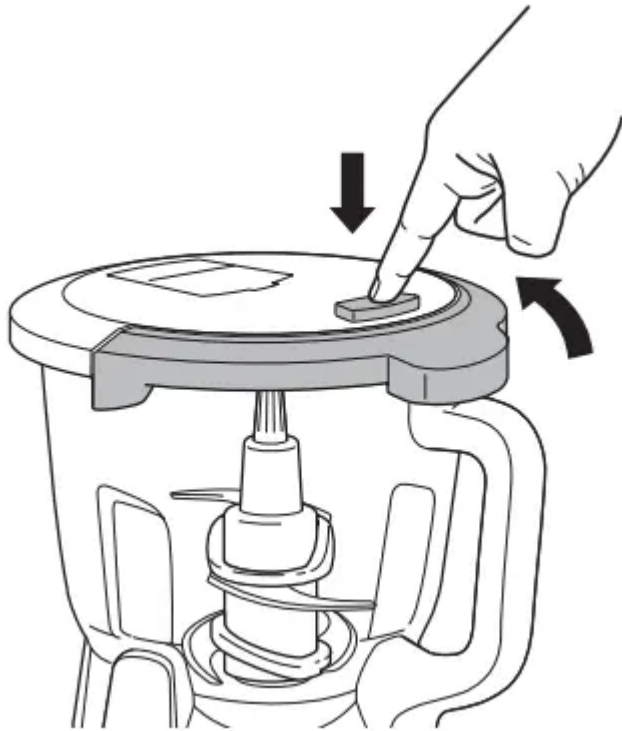
6a. If using an Auto-iQ® program, first select the program that best suits your recipe. The preset feature will automatically stop the unit at the end of the program. To stop the unit at any time, press the currently active program again.

6b. If using a manual program, select your desired speed. Once the ingredients have reached your desired consistency, press the active button again, and wait for the unit to come to a complete stop.

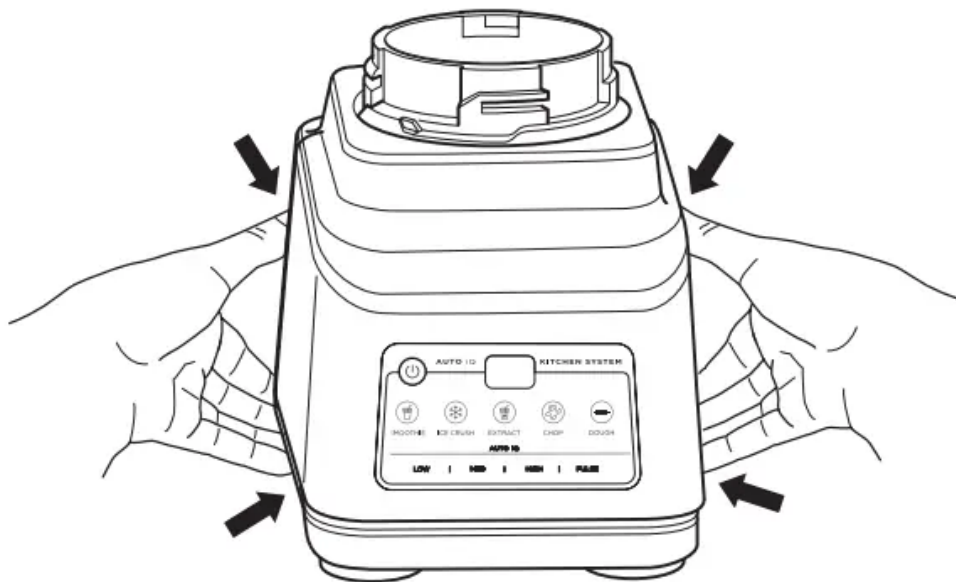




7. To remove the bowl from the motor base, turn the bowl counterclockwise and then lift up.



8. Remove the lid by pressing the RELEASE button on the front tab and then lifting up on the handle. Always remove the Chopping Blade Assembly before emptying the ingredients from the bowl. To remove the Chopping Blade Assembly, carefully grasp it by the top of the shaft and lift it out of the bowl.



9. Turn the unit off by pressing the Power button. Unplug the unit when finished. Refer to the Care & Maintenance section for cleaning and storage instructions.

CARE & MAINTENANCE

CLEANING

Separate all parts. Wash all containers in warm, soapy water with a soft cloth.

- **Hand-Washing**

Wash blade assemblies in warm, soapy water using a dishwashing utensil with a handle to avoid direct contact with the blades. Exercise care when handling blade assemblies as the blades are sharp. Thoroughly rinse and air-dry all parts.

- **Dishwasher**

All attachments are dishwasher safe. It is recommended that the lids, containers, and blade assemblies be placed on the top rack of the dishwasher **ONLY**. Ensure the blade assemblies are removed from their containers before placing in the dishwasher. Exercise care when handling blade assemblies.

- **Motor Base**

Turn off the unit and unplug the motor base before cleaning. Wipe motor base with a clean, damp cloth.

DO NOT use abrasive cloths, pads, or brushes to clean the base.

STORING

Wrap the power cord around the cord wrap on the back of the motor base. Store the unit upright and store all blade assemblies inside or attached to their respective containers with their lids locked in place.

DO NOT store blended or unblended ingredients in the Single-Serve Cup with the Pro Extractor Blades® assembly attached.

DO NOT stack items on top of the containers. Store any remaining attachments alongside the unit or in a cabinet where they will not be damaged or create a hazard.

RESETTING THE MOTOR

This unit features a unique safety system that prevents damage to the motor and drive system should you inadvertently overload the it. If the unit is overloaded, the motor will be temporarily disabled. Should this occur, follow the reset procedure below.

1. Unplug the unit from the electrical outlet.
2. Allow the unit to cool for approximately 15 minutes.
3. Remove the container's lid and blade assembly. Empty the container and ensure no ingredients are jamming the blade assembly.

IMPORTANT: Ensure that maximum capacities are not exceeded. This is the most typical cause of appliance overload.

If your unit needs servicing, please call Customer Service at 1-877-646-5288. So we may better assist you, please register your product online at registeryourninja.com and have the product on hand when you call.

ORDERING REPLACEMENT PARTS

To order additional parts and attachments, visit ninjaaccessories.com.


TROUBLESHOOTING GUIDE

WARNING: To reduce the risk of shock and unintended operation, turn power off and unplug unit before troubleshooting

Unit doesn't turn on

- Make sure unit is plugged in.

Display will read "... .." once connected to power

- Place container on base and rotate it clockwise until container clicks into place. Press the Power  button to turn unit on, and the available programs will illuminate indicating the unit is ready for use.

Display reads "Er"

- If the display reads "Er", unplug the unit from the electrical outlet and allow it to cool for 15 minutes. Remove the container's lid and blade assembly and empty the contents to ensure no ingredients are jamming the blade assembly.

Lid/Pro Extractor Blades® Assembly is hard to install on the cup

- Set the cup on a level surface. Carefully place the lid or Pro Extractor Blades Assembly on the top of the cup and align the threads so the lid/Pro Extractor Blades Assembly sits flat on the cup. Twist clockwise until you have a tight seal. **Unit doesn't mix well; ingredients get stuck**
- Using the Auto-IQ® programs is the easiest way to achieve great results. The pulses and pauses allow the ingredients to settle toward the blade assembly. If ingredients are routinely getting stuck, adding some liquid will usually help.
- When filling the cup, start with fresh fruit or veggies, then leafy greens or herbs. Next add liquids or yogurt, then seeds, powders, or nut butters. Finally, add ice or frozen ingredients.

Motor base won't stick to counter or tabletop

- 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.

- **DO NOT** attempt to use unit when the motor base is stuck to a surface that is not secure (cutting board, platter, plates, etc.).

Unit is difficult to remove from counter for storage

- Place your hands underneath both sides of the motor base and gently pull the unit up and toward you.

Unit displays a blinking “..... ” message

- The unit can detect which container is on the motor base. You may be trying to use a program that is not designed for the container you have installed. The programs will light up, indicating which programs are available for each container.

The unit doesn't create snow from solid ice

- **DO NOT** use ice that has been sitting out or has started to melt. Use ice straight from the freezer.
- Start with a few pulses and then use a continuous blending cycle.

Food is not evenly chopped

- For best results when chopping, cut pieces of ingredients in a uniform size and don't overfill the Precision Processor® Bowl.

The pitcher lid handle will not fold down

- If not attached to the pitcher, the handle will not fold down. For storage, place the lid on the pitcher and press down on the handle until it clicks into place.

Warning

This content is compiled from multiple sources and is provided for reference purposes only. It may not be complete or fully applicable to all situations. If you are unable to resolve your issue, please contact the product manufacturer or an authorized service provider for official support.