

NINJA BLAST™ MAX



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

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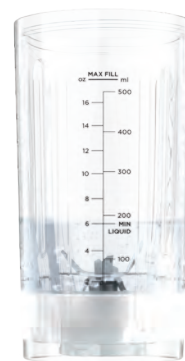
CLEANING INSTRUCTIONS

DO NOT expose the motor base to liquid
during the cleaning process.

Remove vessel from motor base before
cleaning vessel.

QUICK CLEAN

- 1 Remove vessel from motor base and remove lid from vessel. Add warm water to the 6 oz. line then add 1 small drop of dish soap.
- 2 Secure the lid onto the vessel, attach the vessel onto the motor base, and press BLEND.
- 3 Stop the blend after a few seconds. Remove vessel from motor base, empty contents and rinse vessel and lid with warm water.
- 4 If needed, wipe motor base with a damp cloth.



HAND-WASH

- 1 Remove the vessel from the motor base and wash the lid and vessel with warm soapy water.
- 2 Use a dishwashing utensil to clean the CrushBlade™ Assembly inside the vessel. Exercise care when cleaning the CrushBlade™ Assembly as the blades are sharp.
- 3 Empty contents and rinse vessel and lid with warm water.

DISHWASHER CLEANING

- 1 Vessel and sip lid are top-rack dishwasher safe. **DO NOT** use a heated dry cycle.




MIXED BERRY VANILLA PROTEIN SMOOTHIE

PREP: 3 MINUTES
TOTAL TIME: 4 MINUTES
MAKES: 1-2 SERVINGS

INGREDIENTS

1 1/4 cups oat milk
1 scoop (1 ounce) vanilla whey protein powder
1 cup mixed frozen berries

DIRECTIONS

- 1 Install the vessel onto the motor base, twisting clockwise until the vessel clicks onto the motor base.
- 2 Turn the unit ON using the power button and ensure the  is **GREEN**, indicating the battery is full.
- 3 Remove the lid and add ingredients to the blending vessel in the order listed. Secure the lid to the vessel.
- 4 Select **SMOOTHIE**.
- 5 When blending is complete, power motor base off, remove the vessel from the motor base, and enjoy through the sip lid.


MANGO MARGARITA

PREP: 4 MINUTES
TOTAL TIME: 5 MINUTES
MAKES: 2 SERVINGS


INGREDIENTS

1/3 cup tequila
3 tablespoons triple sec
1/2 cup frozen lime cocktail mixer
1 cup frozen mango chunks
1/3 cup ice

DIRECTIONS

- 1 Install the vessel onto the motor base, twisting clockwise until the vessel clicks onto the motor base.
- 2 Turn the unit ON using the power button and ensure the  is **GREEN**, indicating the battery is full.
- 3 Remove the lid and add ingredients to the blending vessel in the order listed. Secure the lid to the vessel.
- 4 Select **CRUSH**.
- 5 When blending is complete, power motor base off, remove the vessel from the motor base, and enjoy through the sip lid.

TIP: If a creamier output is desired, remove vessel from motor base after processing, shake, then reinstall vessel and press **BLEND**. Process until complete.

NOTE: Unintentional blending can occur when the lid is removed. Turn the motor base off using the  button when not in use.

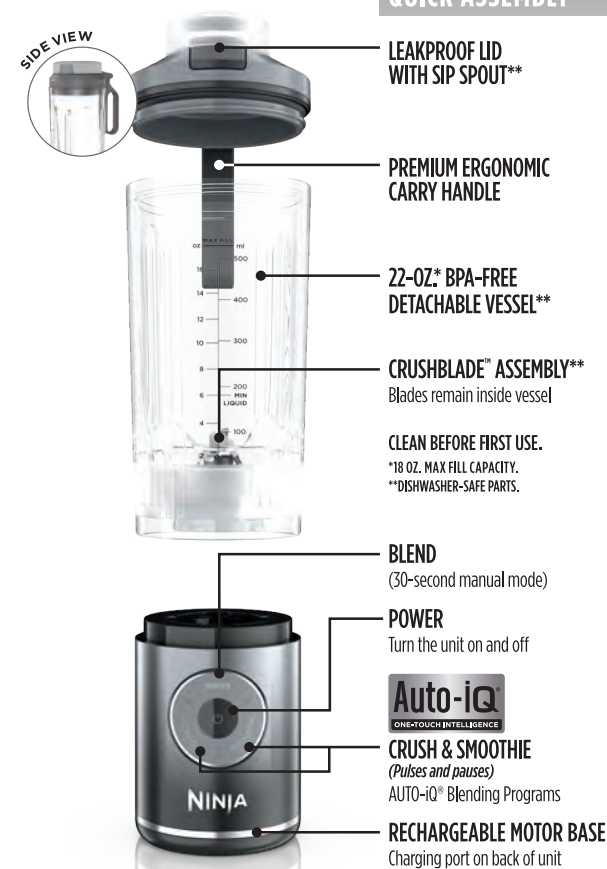
Please make sure to read the enclosed
Ninja® Owner's Guide prior to using your unit.

NINJA BLAST™ MAX

22oz*
CAPACITY

QUICK START GUIDE

QUICK ASSEMBLY



For best results, ensure the blender
is fully charged before use.

NOTE: Accessories and color vary by model.

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 1–2-inch pieces.

- 5 **Finish** off with ice or frozen ingredients.
- 4 Then add dry or sticky ingredients like seeds, **protein powders**, and nut butters.
- 3 Then add up to 1 cup of leafy greens.
- 2 Next add fresh fruits. (for best results, cut in 1–2-inch pieces).
- 1 **Start** by adding liquid up to the **MIN LIQUID** line.



For how-to videos and getting started, scan the QR code.

CONTROL PANEL



LED Indicators:

Battery Life: Displayed through power button LED.

Ready State and Error Codes: Displayed through blending program LEDs.

Battery Life LEDs

Flashing Green Plugged In Charging	Solid Green Fully Charged	Solid Orange Medium Charge	Solid Red Low battery	Flashing Red No Battery

Charging:

- Use the provided charging cable to charge the unit.
- Charge the unit fully before first use.
- A full charge should take approximately 3 hours.

Blend Program LEDs

Blend: 30-second manual mode for protein shakes, milkshakes, and light blends.	
Smoothie: Auto-iQ preset program with pulses and pauses to deliver perfect fresh or frozen fruit smoothies.	
Crush: Auto-iQ preset program with pulses and pauses that crush ice and make your favorite frozen drinks.	
Shutdown Animation: A clockwise-moving illumination of the blending program LEDs that runs for 6 seconds as the unit shuts down.	

READY STATE AND ERROR CODES

	Ready to Blend Blending Programs Solid White Power LED will illuminate with battery life color.
	Blocked Blades Error Selected Blending Program Flashes Purple <i>Ingredients are stuck in the blades. Add more liquid and shake the vessel to dislodge the blocked ingredients from the blades.</i>
	Vessel Improperly Installed Error Blending Programs Flash White <i>Vessel is not properly installed onto motor base. Reinstall vessel. Vessel will “click” when properly installed onto motor base.</i>
	Motor Overheating Protection Error Blending Programs Solid Orange <i>Motor base is overheating. Let sit at room temperature to cool down for 60 minutes.</i>

NOTE: Unit will not charge if overheating error is present.

BLENDING INSTRUCTIONS

Before blending, ensure your blender is fully charged.

Check the power LED color before blending.
(**Solid Green**: fully charged,
Solid Red: low battery,
Flashing Red: no battery)

- 1 Install the vessel onto the motor base, twisting clockwise until the vessel clicks onto the motor base.
- 2 Turn the unit ON using the and ensure the power LED is **GREEN**, indicating the battery is full.
Refer to LED guide sticker on side of motor base for more LED information.



- 3 Remove the lid before loading ingredients.
- 4 Add your ingredients, starting with liquid ingredients, then adding softer ingredients, and finishing with tougher ingredients (frozen fruit and ice).
- 5 Secure the lid to the vessel.
- 6 Select your blending mode.
- 7 When blending is complete, remove the vessel from the motor base and enjoy through the sip lid.