

NINJA®

Ultima™ Dual Stage Blender

BL800

OWNER'S GUIDE



www.ninjakitchen.com

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 ULTIMA™ DUAL STAGE BLENDER.

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:

The top blades are not affixed to the pitcher. They are removable and very sharp. Handle with care!

WARNING:

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

1. 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.
2. **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.
3. Never leave an appliance unattended when in use.
4. Unplug 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.
5. **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.
6. **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.
7. **DO NOT** let the power cord hang over the edge of table or counter or touch hot surfaces such as the stove.
8. Always use the appliance on a dry, level surface.



9. 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 off.
10. **CAUTION:** The top blades are not affixed to the pitcher, they are removable and extremely sharp. When handling the top blades do not hold blades, but rather always hold by the shaft. **Blades are sharp. Handle carefully!**
11. Avoid contact with moving parts.
12. **DO NOT attempt to sharpen blades.**
13. **DO NOT** use the appliance if either set of blades are bent or damaged.
14. **DO NOT** operate this appliance on or near any hot surfaces (such as gas or electric burner or in a heated oven).
15. The use of attachments or accessories including canning jars, not recommended by the manufacturer, may result in fire, electric shock or personal injury.
16. **DO NOT** remove the container from the motor base while the appliance is in operation. Always unplug the unit when not in use.
17. To reduce the risk of injury, **NEVER** operate the appliance without the lid in place; **DO NOT** try to defeat or bypass the interlock mechanism. When using the top blades, make sure they are properly installed before operating the appliance.
18. **DO NOT** expose containers to extreme temperature changes.
19. **CAUTION: DO NOT** process hot foods or hot liquids. Allow hot ingredients to cool before processing.
20. **DO NOT** overfill.
21. **DO NOT** operate the appliance empty.
22. To reduce the risk of burns, always allow the appliance to cool before taking off parts and before cleaning.
23. If the appliance overheats, a thermal switch will become activated and shut off the motor. To reset, unplug the appliance and let it cool down for approximately 15 minutes before using again.
24. In the event that the unit overloads, the control panel lights will flash and the unit will shut down. Unplug the unit and wait 15 minutes to reset.
25. **THIS PRODUCT IS INTENDED FOR HOUSEHOLD USE ONLY.** Do not use this appliance for anything other than its intended use. Do not use outdoors.
26. The maximum rating is based **without** the top blades inserted into the pitcher. This drives the greatest power. Other recommended attachments may draw significantly less power or current.
27. To reduce the risk of injury, never assemble the top blades in the pitcher without the pitcher properly attached to the motor base.



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

SAVE THESE INSTRUCTIONS

THIS BOOK COVERS MODEL NUMBERS:

BL800 30

TECHNICAL SPECIFICATIONS

Voltage: 120V., 60Hz.

Power: 1500 Watts

Pitcher Capacity: 72 ounces (9 cups) (2.13 L)

64 liquid ounces (8 cups) (1.89 Liters)

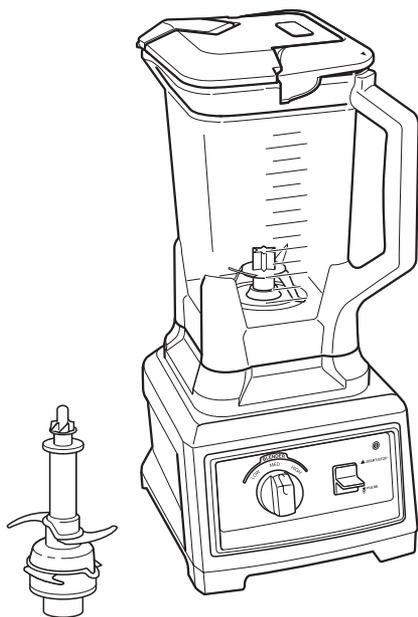
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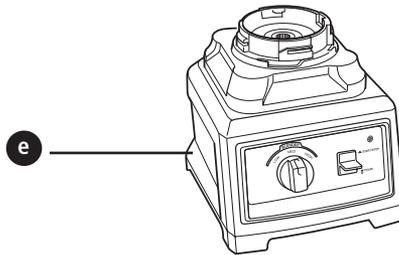
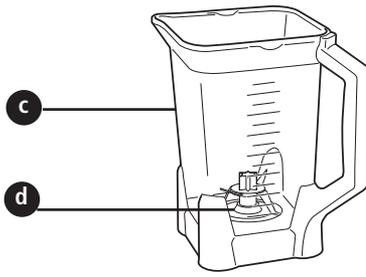
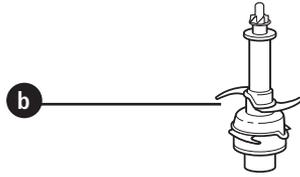
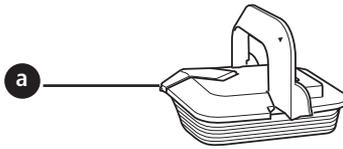
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Getting To Know Your *Ninja* Ultima™ Dual Stage Blender



a Pitcher Lid with Locking Handle

b Top Blades (Removable)

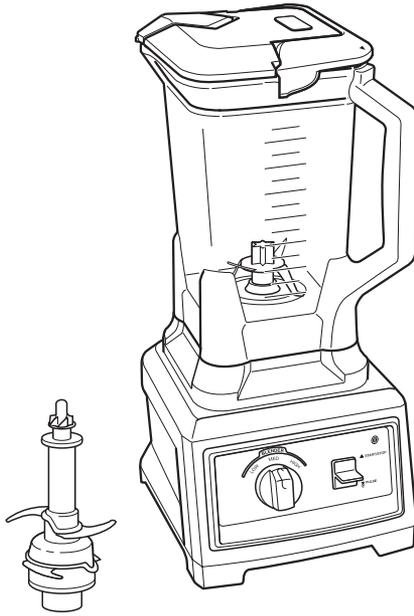
c 72 oz. Pitcher

d Bottom Blades (Fixed)

e Motor Base

f Power Cord (not shown)

The Ninja Ultima™ Dual Stage Blender features a patented dual blade system and 2.5 peak horsepower motor for culinary precision at home. For best results, be sure to carefully read all the instructions contained in this manual before using this appliance.



FEATURES:

- **Patented Ninja® Dual Stage Technology**
- **Extra Large, 72 oz. Pitcher - BPA Free**
- **Drip-Free Pour Spout**
- **Easy to Clean Control Panel**
- **Sturdy, Non-Slip Base**
- **Hidden Drain Holes - prevent water build up from dishwasher**
- **Patented dual-blade system**
- **Lid featuring Smart Lid technology for easy release**

Using the Ninja Ultima™ Dual Stage Blender

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

- ⚠ IMPORTANT:** When using the top blades, always add the ingredients into the blender **AFTER** inserting the top blades.
- ⚠ CAUTION:** Blades are sharp! Use extreme caution when handling the top blades. Always hold them by the shaft.
- ⚠ IMPORTANT:** **DO NOT** attempt to operate the appliance without the lid on.
- ⚠ IMPORTANT:** Never run the appliance empty.
- ⚠ CAUTION:** **DO NOT** process food or liquids that are hot. Allow hot ingredients to cool before processing.
- ⚠ WARNING:** Secure the appliance while in use by pressing down on the lid with one hand.
- ⚠ CAUTION:** Never remove the container or try to remove the lid while the appliance is still running.
- ⚠ WARNING:** Never leave the appliance unattended while in use.

BEFORE FIRST USE

- 1 Remove all packaging material and labels from the appliance.
- 2 Wash the lid, pitcher, and top blades in warm, soapy water with a soft cloth. **Use caution when washing the removable top blades as the blades are very sharp.** Rinse and dry thoroughly.

OR

- 3 All accessories are dishwasher safe except the motor base. When using the dishwasher, place the pitcher in the dishwasher. Place the lids and attachments on the top rack. **Use caution when washing the removable top blades as the blades are very sharp.** Always hold the top blades from the shaft.
- 4 Wipe the motor base clean with a damp cloth. Do not submerge the motor base in water or any other liquid.



Assembly and Use for the 72 oz. Pitcher

Assembly

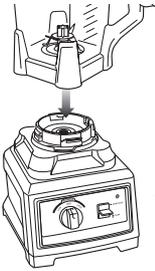


Fig. 1

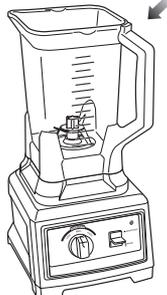


Fig. 3a



Fig. 4



Fig. 2

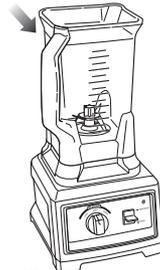


Fig. 3b



Fig. 5

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

- 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 as far as it will go to lock in place. (Fig. 2)
NOTE: 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)
- 4 Holding the top blades by the top of the shaft, place it onto the bottom blades inside the pitcher. Ensure that the top blades are seated properly by standing the blades upright in the pitcher. Do not operate the unit if the top blades are not upright at any time. (Fig. 4)
NOTE: The top blades will fit loosely on the bottom blades but will be secured once the lid is in place.

💡 TIP: When pureeing, use only the bottom blades for best results.

- NOTE:** The bottom blades are not removable.
- 5 When using the top blades, ensure blades are properly in place prior to adding ingredients. Add the ingredients to the pitcher, making sure that they do not exceed the 72 ounce mark on the pitcher.
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.
NOTE: If you need to add additional ingredients while the appliance is processing, do not remove the lid. Open the pour spout cap and add any additional ingredients, close cap when complete.
 - 6 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.

Assembly and Use for the 72 oz. Pitcher - cont.

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

USE

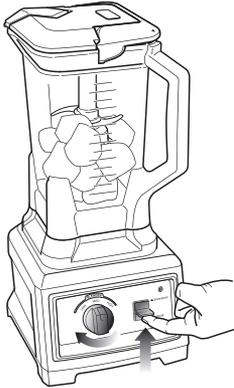


Fig. 6

REMOVAL

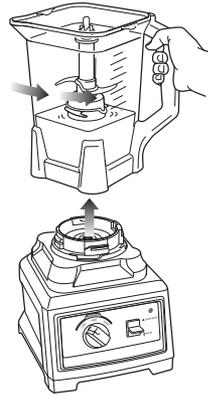


Fig. 7

- 7 Plug the motor base in for use.
- 8 Turn the Function Knob to the selected setting. (Fig. 6) To start the blender, press the "Start/Pulse/Stop" toggle up to start processing.
NOTE: As a safety feature, the power indicator light (⏻) will flash and the motor will not work if the pitcher and lid are not installed correctly.
NOTE: If you need to Pulse ingredients, press down on the toggle in short intervals.
- 9 When you have reached your desired consistency, stop the appliance by pressing up on the "Start/Pulse/Stop" toggle.
- 10 Use the convenient pour spout when serving smoothies, juices and other beverages you have created! Push the pour spout back as far as it will go before pouring. For thicker consistencies, remove the lid and the top blades carefully (by the shaft), then empty the contents from the pitcher.
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. Holding the pitcher with one hand while removing the lid with the

other will provide the best leverage. Turn the pitcher counter clockwise and then lift off the base. Do not pour out ingredients without first carefully removing the top blades. (Fig. 7)

⚠ CAUTION: Never insert your hands into the pitcher as the blades are sharp. Always use a spatula to dislodge food that has stuck to the sides of the pitcher. Unplug the unit before attempting to dislodge anything.

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



TIPS:

- Use the Low setting when blending drinks and other blended items.
- Use the Med setting when frozen blending, ice crushing or grinding dry ingredients.
- Use the High setting when creating purees such as sauces, dips and restaurant quality glazes. For best puree results, puree using only the bottom blades.
- For thicker consistencies, remove the lid and the top blades carefully (by the shaft), then empty the contents from the pitcher.

Usage, Blade Selection & Speed Settings

FUNCTION	TYPE OF FOOD	SUGGESTED BLADE(S)	SPEED SETTING(S)
Juices / Smoothies	Fruits Vegetables	Top blades & bottom blades	Pulse then High
Ice Crushing / Frozen Blending	Ice Frozen fruit Ice cream	Top blades & bottom blades	Pulse then High
Pureeing	Smooth soups Milkshakes Nut milks	Top blades & bottom blades* Bottom blades only*	High
Emulsifying	Salad Dressings Sauces	Bottom blades only	Low or Med
Chopping	Salsa Vegetables Nuts	Top blades & bottom blades	Pulse
Mixing	Batters Dips	Bottom blades only	Low or Med
Grinding	Meat	Top blades & bottom blades	Pulse
Nut Butters	Sunflower butter Peanut butter Almond butter	Top blades & bottom blades	High
Milling Flours	Rice Quinoa Garbanzo Beans	Top blades & bottom blades	Med or High

*TIPS:



- Top blades are needed to power through tough ingredients like ice, solid fruits and vegetables. If silky smooth results are desired, push the power toggle up to stop the unit. Carefully remove the top blades by lifting from the shaft, replace the lid and press the power toggle up to continue processing with only the bottom blades.
- For softer ingredients, the bottom fixed blades are enough to fully process in one step.

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.
- 1 Separate/remove all parts from each other.
 - 2 Clean the motor base with a damp cloth and wipe dry.
 - 3 Place the pitcher in the dishwasher. Place the lid and attachments on the top rack.
Use caution when handling the blade assemblies as the blades are very sharp. Always hold the top blades by the shaft.

NOTE: You may also wash the pitcher by filling $\frac{3}{4}$ of the pitcher with warm water and a drop of dish washing detergent, placing the lid on and pressing the pulse button a few times. Once clean, remove the pitcher from the motor base. Rinse the pitcher, attachment and lid under running water. Allow all the parts to dry before storing.

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

HOW TO STORE

- 1 Store the Ninja Ultima™ Dual Stage blender upright with the pitcher attached to the motor base, top blades inside the pitcher and lid secured tightly on the pitcher.

RESETTING THE MOTOR THERMOSTAT

The Ninja Ultima™ Dual Stage blender 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 and the power indicator light will flash. To reset the appliance, follow the resetting procedure below:

- 1 Unplug the appliance from the electrical outlet.
 - 2 If using the top blades, carefully remove them by the shaft, ensuring that no food is jamming the top or bottom cutting blades.
- ⚠ CAUTION:** The blades are extremely sharp - handle with care! **Always hold the top blades by the shaft.**
- 3 Allow the appliance to cool for approximately 15 minutes.
 - 4 Re-install the container onto the base, carefully re-insert the top blades (if using) and re-plug the appliance into the electrical outlet.

NOTE: Ensure that the blades are seated properly by standing the blades upright in the jar. If the blades are not seated properly on the star-shaped post, carefully check the underside of the top blade assembly to ensure there's no food in the way. Rinse if necessary. Do not operate if the top blades are not upright at any time.

- 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.	<p>Make sure the pitcher 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 unplugged. Plug the unit in, turn the function knob to the desired setting and press the Start toggle switch up 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 overloaded. The appliance will stop and the power indicator light will flash. Unplug and wait approximately 15 minutes before using again.</p> <p>The unit has overheated. Unplug and wait approximately 15 minutes before using again.</p>
Food is Unevenly Chopped.	<p>You are chopping too much food at one time. Try processing smaller amounts per batch.</p>
Food is Chopped Too Fine or is Too Watery.	<p>The food has been over processed. Use short pulses for best results.</p>
You Cannot Achieve Snow From Ice.	<p>Do not use ice that has been sitting out or has started to melt. Use ice straight from the freezer. Pulse for best results.</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 at 1-877-646-5288 or e-mail us at customer-services@euro-pro.com.

EURO-PRO®

TWO (2) YEAR LIMITED WARRANTY

EURO-PRO Operating LLC warrants this product to be free from material defects and workmanship for a period of two (2) years 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". We are constantly striving to improve our products, therefore the specifications contained herein are subject to change without notice.**

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

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