

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

**NINJA**<sup>®</sup>

**PROFESSIONAL**

**BLENDER 2.0**

**QUICK  
START  
GUIDE**

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**+ 10 IRRESISTIBLE RECIPES**

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# NINJA PROFESSIONAL BLENDER 2.0

## QUICK ASSEMBLY

### CLEANING

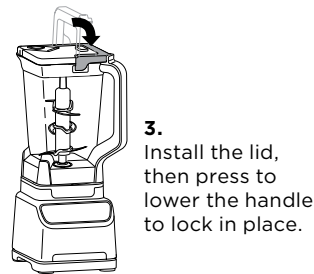
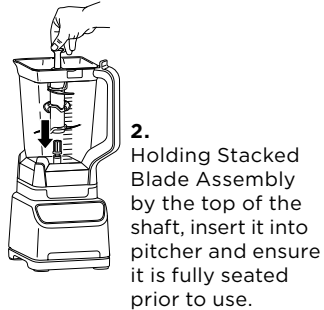
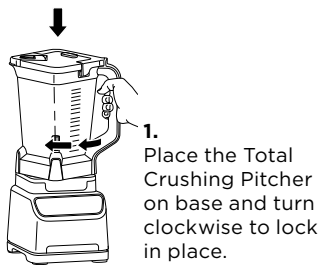
**Dishwasher:** All parts except the motor base are top-rack dishwasher safe and should **NOT** be cleaned with a heated dry cycle. Ensure the blade assembly is removed from the container before placing in the dishwasher.

**Hand-Washing:** Wash container, lid, and blade assembly in warm, soapy water. When washing the blade assembly, use a dishwashing utensil with a handle to avoid direct hand contact with blades. Handle blade assembly with care to avoid contact with sharp edges. Rinse and air-dry thoroughly.


**WARNING:** Always unplug the blender base before cleaning.

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

### TOTAL CRUSHING® PITCHER



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

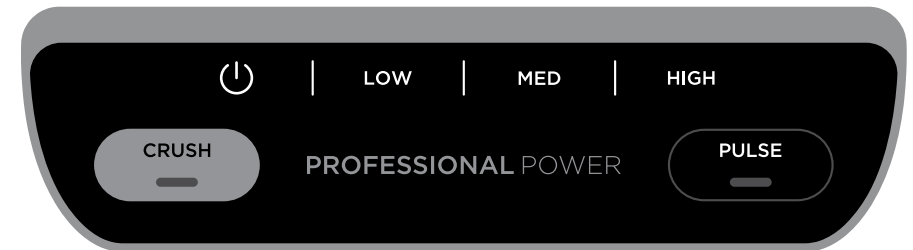
Once the Total Crushing Pitcher is locked onto base, press the Power button  to turn the unit on.

**WARNING:** Stacked Blade Assembly is loose and sharp and not locked in place. Make sure lid is locked onto pitcher before pouring contents. If pouring without lid, carefully remove Stacked Blade Assembly first. Failure to do so will result in a risk of laceration. Refer to the Ninja Owner's Guide for additional information.

### NINJA® PROFESSIONAL BLENDER 2.0

#### CRUSH AUTO-IQ® PROGRAM

This intelligent preset power crushing program combines unique blending and pausing patterns that do the work for you. Once selected, it will start immediately and automatically stop when blending is complete. To stop blending before the end of the program, press the CRUSH button again.



#### CRUSH Program

Professional power to crush ice, break down tough ingredients, and make super-smooth smoothies and resort-style drinks.

### MANUAL PROGRAMS

**LOW, MEDIUM, and HIGH:** When selected, each of these speeds runs continuously for 60 seconds. Press the currently active button again to stop the program sooner. They do not work in conjunction with the Auto-iQ program.

**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.

**TIP:** Use PULSE to quickly chop onions, celery, carrots, and more.

CRUSH

# BLUEBERRY BLAST

**PREP:** 5 MINUTES | **CONTAINER:** 72-OUNCE TOTAL CRUSHING\* PITCHER | **MAKES:** 4 SERVINGS

## INGREDIENTS

- 1/2 banana
- 1 cup fresh blueberries
- 1 cup low-fat plain yogurt
- 1 cup white grape juice
- 1 cup (approx. 10-12) ice cubes

## DIRECTIONS

- 1 Place all ingredients into the 72-ounce Total Crushing Pitcher in the order listed.
- 2 Select CRUSH.
- 3 When program is complete, open the pour spout, pour into cups and serve.

**TIP:** For a dairy-free smoothie, swap yogurt out for a dairy-free yogurt.

# POMEGRANATE SMOOTHIE

**PREP:** 5 MINUTES | **CONTAINER:** 72-OUNCE TOTAL CRUSHING\* PITCHER | **MAKES:** 4 SERVINGS

## INGREDIENTS

- 1 cup vanilla yogurt
- 1 cup pomegranate juice
- 2 tablespoons honey
- 1 cup frozen blueberries
- 1/2 cup (approx. 5) ice cubes

## DIRECTIONS

- 1 Place all ingredients into the 72-ounce Total Crushing Pitcher in the order listed.
- 2 Blend on MEDIUM until smooth.
- 3 When blending is complete, open the pour spout, pour into cups and serve.

**TIP:** For a dairy-free smoothie, swap yogurt out for a dairy-free yogurt.

HIGH

# MIXED BERRY SMOOTHIE

**PREP:** 5 MINUTES | **CONTAINER:** 72-OUNCE TOTAL CRUSHING\* PITCHER | **MAKES:** 2 SERVINGS

## INGREDIENTS

- 1/2 cup fresh strawberries, hulled
- 1/2 cup vanilla yogurt
- 1 cup orange juice
- 2 cups frozen mixed berries

## DIRECTIONS

- 1 Place all ingredients in the 72-ounce Total Crushing Pitcher in the order listed.
- 2 Blend on HIGH until smooth.
- 3 When blending is complete, open the pour spout, pour into cups and serve.

**TIP:** For a dairy-free smoothie, swap yogurt out for a dairy-free yogurt.

# EMERALD GREEN ELIXIR

**PREP:** 5 MINUTES | **CONTAINER:** 72-OUNCE TOTAL CRUSHING\* PITCHER | **MAKES:** 4 SERVINGS

## INGREDIENTS

- 2 small ripe bananas
- 4 kiwifruit, peeled
- 2 cups baby spinach leaves
- 2 cups white grape juice
- 2 tablespoons honey
- 2 cups (approx. 20) ice cubes

## DIRECTIONS

- 1 Place all ingredients in the 72-ounce Total Crushing Pitcher in the order listed.
- 2 Select CRUSH.
- 3 When program is complete, open the pour spout, pour into cups and serve.

CRUSH

HIGH

## ISLAND SUNRISE SMOOTHIE

**PREP:** 5 MINUTES | **CONTAINER:** 72-OUNCE TOTAL CRUSHING\* PITCHER | **MAKES:** 2 SERVINGS

### INGREDIENTS

1 cup frozen mango chunks  
1 cup frozen strawberries  
1 cup pineapple chunks  
1 small ripe banana  
2 cups coconut water

### DIRECTIONS

- 1 Place all ingredients into the 72-ounce Total Crushing Pitcher in the order listed.
- 2 Blend on HIGH until smooth.
- 3 When blending is complete, open the pour spout, pour into cups and serve.

## COCONUT PINEAPPLE SORBET

**PREP:** 10 MINUTES | **CONTAINER:** 72-OUNCE TOTAL CRUSHING\* PITCHER | **MAKES:** 4 SERVINGS

### INGREDIENTS

1 teaspoon fresh ginger, chopped  
 $\frac{3}{4}$  cup coconut milk  
2 tablespoons fresh lime juice  
 $\frac{1}{4}$  cup confectioners' sugar  
4 cups frozen pineapple

### DIRECTIONS

- 1 Place all ingredients in the 72-ounce Total Crushing Pitcher in the order listed.
- 2 PULSE 3 times to incorporate ingredients, then blend on HIGH until smooth.
- 3 When blending is complete, remove lid and stacked blade from pitcher. Scoop sorbet into bowls and serve immediately.

MEDIUM

## RASPBERRY & MINT LEMONADE

**PREP:** 5 MINUTES | **CONTAINER:** 72-OUNCE TOTAL CRUSHING\* PITCHER | **MAKES:** 8 SERVINGS

### INGREDIENTS

2 cups fresh raspberries  
1 cup mint leaves (approx. 16 leaves)  
2 cups club soda  
4 cups lemonade  
 $\frac{1}{2}$  cup confectioners' sugar  
Ice cubes, as needed

### DIRECTIONS

- 1 Place all ingredients into the 72-ounce Total Crushing Pitcher, except the ice cubes, in the order listed.
- 2 Blend on MEDIUM for 5-10 seconds until smooth.
- 3 Fill 8 cocktail glasses with ice. When blending is complete, open the pour spout, pour into glasses and serve.

## SPICY MANGO SALSA

**PREP:** 10 MINUTES | **CONTAINER:** 72-OUNCE TOTAL CRUSHING\* PITCHER | **MAKES:** 4 SERVINGS

### INGREDIENTS

1 ripe mango, peeled, pitted  
(or 1 cup frozen mango chunks, thawed)  
 $\frac{1}{4}$  red onion, peeled  
3 Roma tomatoes, cut in quarters  
1 jalapeño pepper, cut in half, seeds removed  
 $\frac{1}{4}$  green pepper  
 $\frac{1}{4}$  cup fresh cilantro leaves  
Juice of 1 lime

### DIRECTIONS

- 1 Place all ingredients into the 72-ounce Total Crushing Pitcher in the order listed.
- 2 PULSE to desired consistency.
- 3 When blending is complete, remove lid and stacked blade from pitcher. Serve salsa in a bowl with chips or as desired.

PULSE + HIGH

PULSE

LOW

## CREAMY DILL DIP

PREP: 5 MINUTES | CONTAINER: 72-OUNCE TOTAL CRUSHING\* PITCHER | MAKES: 1<sup>1</sup>/<sub>4</sub> CUPS

### INGREDIENTS

- 1/2 jalapeño pepper, seeds removed
- 2 tablespoons green onion, chopped
- 2 tablespoons fresh dill, chopped
- 1 package (8 ounces) cream cheese
- 1 cup sour cream
- 2 tablespoons ranch seasoning
- 2 teaspoons kosher salt
- 1/2 teaspoon ground black pepper
- Cut vegetables, for serving

### DIRECTIONS

- 1 Place all ingredients in the 72-ounce Total Crushing Pitcher in the order listed.
- 2 Blend on LOW until smooth.
- 3 When blending is complete, remove lid and stacked blade from pitcher. Serve dip with cut vegetables.

HIGH

## TOMATO BASIL CREAM SAUCE

PREP: 5 MINUTES | CONTAINER: 72-OUNCE TOTAL CRUSHING\* PITCHER | MAKES: 1<sup>1</sup>/<sub>2</sub> CUPS

### INGREDIENTS

- 2 ripe Roma tomatoes, cut in quarters, seeds removed
- 12 basil leaves
- 1/4 cup tomato paste
- 2/3 cup heavy cream
- 1/2 teaspoon dried Italian seasoning

### DIRECTIONS

- 1 Place all ingredients into the 72-ounce Total Crushing Pitcher in the order listed.
- 2 Blend on HIGH until smooth.
- 3 When blending is complete, open pour spout and serve with pasta or dish of choice.

**TIP:** For a dairy-free sauce, replace heavy cream with a dairy-free alternative.

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# NINJA<sup>®</sup>

PROFESSIONAL

BLENDER 2.0

For questions or to register your product,  
visit us online at [ninjakitchen.com](http://ninjakitchen.com)



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