

NINJA®

**Professional Touchscreen
Blender**


CT610

Series

INSTRUCTIONS



 ninjakitchen.com

 1-877-646-5288

THANK YOU

for purchasing the Ninja® Professional Touchscreen Blender



TIP: You can find the model and serial numbers on the QR code label located on the back of the motor base.

REGISTER YOUR PURCHASE



registeryourninja.com



1-877-646-5288



Scan QR code using mobile device

RECORD THIS INFORMATION

Model Number: _____

Serial Number: _____

Date of Purchase (Keep receipt): _____

Store of Purchase: _____

TECHNICAL SPECIFICATIONS

Voltage: 120V, 60Hz

Watts: 1000W

PLEASE READ CAREFULLY AND KEEP FOR FUTURE REFERENCE.

These instructions are designed to help you get a complete understanding of your new Ninja Professional Touchscreen Blender.

If you have any questions, please call our customer service line at 1-877-646-5288.

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IMPORTANT SAFETY INSTRUCTIONS

PLEASE READ CAREFULLY BEFORE USE • FOR HOUSEHOLD USE ONLY

WARNING

To reduce the risk of injury, fire, electrical shock or property damage, basic safety precautions must always be followed, including the following numbered warnings and subsequent instructions.

- 1** Read all instructions prior to using the appliance and its accessories.
- 2** Carefully observe and practice all warnings and instructions. This unit contains electrical connections and moving parts that potentially present risk to the user.
- 3** This product is provided with a Stacked Blade Assembly. **ALWAYS** exercise care when handling the Stacked Blade Assembly. The Stacked Blade Assembly is sharp and is **NOT** locked to the container. It is designed to be removable to facilitate cleaning and replacement if needed. **ALWAYS** grasp the Stacked Blade Assembly by the top of the shaft. Failure to use care when handling the Stacked Blade Assembly will result in a risk of laceration.
- 4** Take your time and exercise care during unpacking and appliance setup. This appliance contains sharp, loose blades that can cause injury if mishandled.
- 5** Take inventory of all contents to ensure you have all parts needed to properly and safely operate your appliance.
- 6** Unplug the appliance from the outlet when not in use, before assembling or disassembling parts, and before cleaning. To unplug, grasp the plug by the body and pull from the outlet. **NEVER** unplug by grasping and pulling the flexible cord.
- 7** Wash all parts that may contact food before use. Follow washing instructions covered in this instruction manual.
- 8** To protect against the risk of electric shock, **DO NOT** submerge the appliance or allow the power cord to contact any form of liquid.
- 9** **DO NOT** use this appliance outdoors. It is designed for indoor household use only.
- 10** This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. **DO NOT** modify the plug in any way.

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- 11 DO NOT** operate any appliance with a damaged cord or plug, or after the appliance malfunctions or is dropped or damaged in any manner. This appliance has no user-serviceable parts. If damaged, contact SharkNinja for servicing.
- 12** This appliance has important markings on the plug blade. The entire supply cord is not suitable for replacement. If damaged, please contact SharkNinja for service.
- 13** Extension cords should not be used with this appliance.
- 14 DO NOT** allow young children to operate this appliance or use as a toy. Close supervision is necessary when any appliance is used near children.
- 15** This appliance is not intended to be used by people (including children) with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- 16** Before each use, inspect blade assemblies for damage. If a blade is bent or damage is suspected, contact SharkNinja to arrange for replacement.
- 17 DO NOT** attempt to sharpen blades.
- 18 DO NOT** allow the cord to hang over the edges of tables or counters. The cord may become snagged and pull the appliance off the work surface.
- 19 DO NOT** allow the unit or the cord to contact hot surfaces, including stoves and other heating appliances.
- 20 ALWAYS** use the appliance on a dry and level surface.
- 21 NEVER** place a blade assembly on the motor base without it first being attached to its corresponding pitcher and lid.

CONTINUED ON PAGE 5

SAVE THESE INSTRUCTIONS

IMPORTANT SAFETY INSTRUCTIONS

PLEASE READ CAREFULLY BEFORE USE • FOR HOUSEHOLD USE ONLY

WARNING

To reduce the risk of injury, fire, electrical shock or property damage, basic safety precautions must always be followed, including the following numbered warnings and subsequent instructions.

- 22** Keep hands, hair, and clothing out of the container when loading and operating.
- 23 ONLY** use attachments and accessories that are provided with the product or are recommended by SharkNinja. The use of attachments not recommended or sold by SharkNinja may cause fire, electric shock, or injury.
- 24** During operation and handling of the appliance, avoid contact with moving parts.
- 25 DO NOT** operate the appliance with an empty container.
- 26 DO NOT** fill containers past the max fill or max liquid lines.
- 27 DO NOT** microwave any containers or accessories provided with the appliance.
- 28** Before operation, ensure all utensils are removed from containers. Failure to remove utensils can cause containers to shatter and potentially result in personal injury and property damage.
- 29** Keep hands and utensils out of container while blending to reduce the risk of severe injury to persons or damage to the blender. A scraper or spatula may be used but must be used **ONLY** when the blender is not running.
- 30 NEVER** operate the appliance without lids and caps in place. **DO NOT** attempt to defeat the interlock mechanism. Ensure the container and lid are properly installed before operation.
- 31 DO NOT** expose the containers and accessories to extreme temperature changes. They may experience damage.
- 32 NEVER** leave the appliance unattended while in use.
- 33 DO NOT** open pour spout cover while blender is operating.
- 34 DO NOT** blend hot liquids. Doing so may result in a pressure buildup and steam exposure that can pose a risk of the user being burned.

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- 35** If you find unmixed ingredients sticking to the sides of the pitcher, stop the appliance, remove the lid, and use a scraper or spatula to dislodge ingredients. **NEVER** insert your hands into the pitcher, as you may contact one of the blades and experience a laceration.
- 36 DO NOT** attempt to remove the container and lid from the motor base while the motor and Stacked Blade Assembly are still spinning. Allow the appliance to come to a complete stop before removing the lid and pitcher.
- 37** Upon completion of blending, ensure the Stacked Blade Assembly is removed **BEFORE** emptying pitcher contents. The Stacked Blade Assembly is to be removed by grasping the top of the shaft and lifting from the pitcher. Failure to remove the Stacked Blade Assembly before emptying the pitcher can result in a risk of laceration.
- 38** If the appliance overheats, a thermal switch will activate and temporarily disable the motor. To reset, unplug the appliance and allow it to cool for approximately 15 minutes before using again.
- 39** The maximum wattage rating for this appliance is based on the configuration of the Stacked Blade Assembly and Total Crushing® Pitcher. Other configurations may draw less power or current.
- 40 DO NOT** spray the motor base or touchscreen with water or other liquids.
- 41** Turn off the appliance and unplug the motor base before cleaning.

SAVE THESE INSTRUCTIONS

GETTING TO KNOW YOUR NINJA® PROFESSIONAL TOUCHSCREEN BLENDER

WELCOME!

Congratulations on your purchase. Use this Owner's Guide to learn about the great features of your Ninja Professional Touchscreen Blender. From assembly to use to maintenance, you will find it all in here.

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

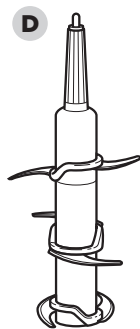
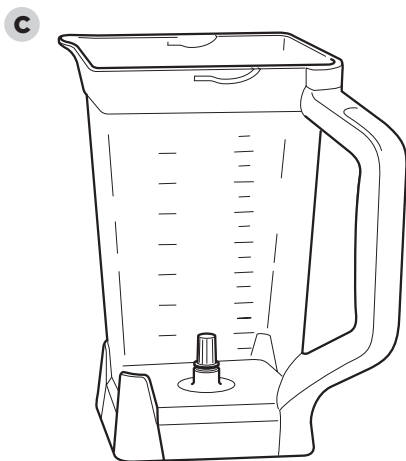
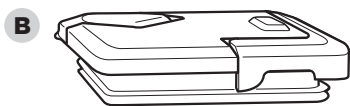
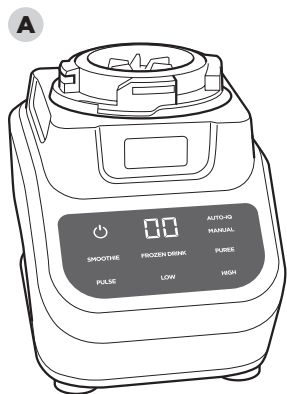
If you have any questions, concerns, or feedback, we'd love to hear from you. Give us a call at 1-877-646-5288 or visit najakitchen.com.

To learn more about our products and to find great recipes, please visit najakitchen.com.

*64 oz. max liquid capacity.

MAIN UNIT

- A** Motor Base with Touchscreen
- B** Pitcher Lid
- C** 72 oz. Total Crushing® Pitcher*
- D** Stacked Blade Assembly



FEATURES

★ **IMPORTANT:** Review all warnings on pages 3–6 before proceeding.

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DID YOU KNOW?

- The pitcher, Stacked Blade Assembly, and lid are BPA free and dishwasher safe.

INTUITIVE TOUCHSCREEN

The intuitive touchscreen features illuminated controls that guide you through program selection without all the guesswork.



 The power symbol should be used to turn your appliance on or off.

AUTO-iQ® MODE:

Features intelligent programs that combine unique pulsing, blending, and pausing patterns that do the work for you.

SMOOTHIE

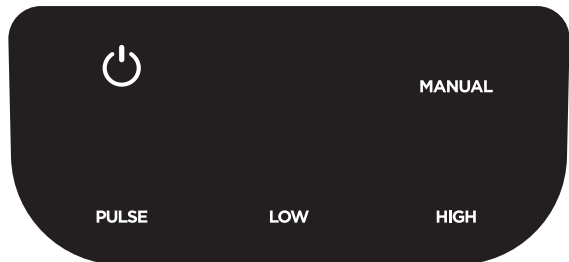
Great for creamy, super-smooth drinks made from frozen fruit, ice, or milks.

FROZEN DRINK

Takes all the guesswork out of turning ice, juice, and fruit into expertly blended frozen drinks.

PUREE

Automatically blends your ingredients to create silky-smooth dips and sauces.



MANUAL MODE:

PULSE

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

LOW/HIGH

Select your preferred speed for ultimate control.

BEFORE FIRST USE

- 1** Remove all packaging materials from the unit. Exercise care when unpacking the Stacked Blade Assembly as it is sharp.
- 2** The Stacked Blade Assembly is **NOT** locked in place in the pitcher. Handle the Stacked Blade Assembly by grasping the top of the shaft.
- 3** Wash the pitcher, lid, and Stacked Blade Assembly in warm, soapy water using a dishwashing utensil with a handle to avoid direct contact with the blades. Exercise care when handling the Stacked Blade Assembly, as the blades are sharp.
- 4** Thoroughly rinse and air-dry all parts.
- 5** All attachments are dishwasher safe. It is recommended that the lid and Stacked Blade Assembly be placed on the top rack of the dishwasher. Ensure the Stacked Blade Assembly is removed from the pitcher before placing in the dishwasher. Exercise care when handling the Stacked Blade Assembly.
- 6** Wipe touchscreen with a soft cloth. Allow it to dry completely before using.

USING YOUR TOTAL CRUSHING® PITCHER

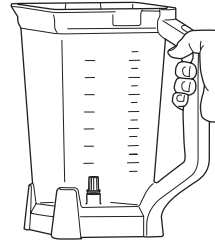
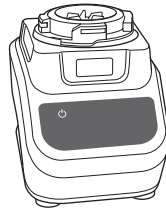
★ **IMPORTANT:** Review all warnings on pages 3–6 before proceeding.

💡 **TIP:** If the Stacked Blade Assembly is not fully seated, you will not be able to install and lock the lid into position.

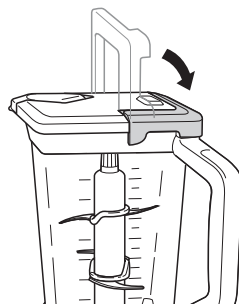
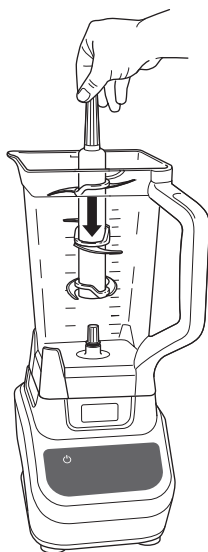
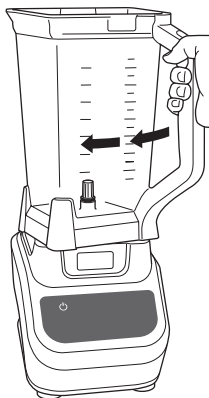
💡 **TIP:** To learn more about the unit's programs, refer to page 9.

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

NOTE: The pitcher can be installed in two different orientations. The handle can be positioned on the front-right corner of the motor base or the front-left corner of the motor base.



- 1** Plug in motor base and place on a clean, dry, level surface such as a countertop or table.
- 2** Lower the pitcher onto the motor base. The handle should be aligned slightly to the right and the pitcher should be oriented so the LOCK symbols on the motor base are visible.



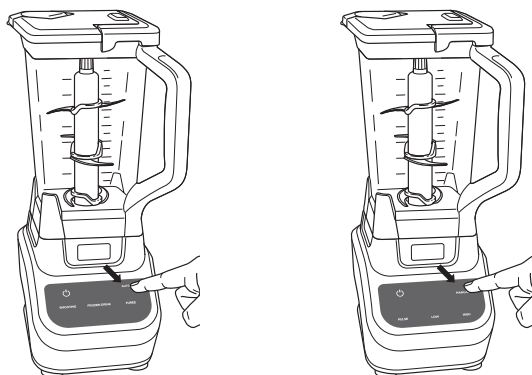
- 3** Rotate the container to the left until you hear a click.
- 4** Exercising care, grasp the Stacked Blade Assembly by the top of the shaft and place it onto the drive gear inside the pitcher. Note that the Stacked Blade Assembly will fit loosely onto the drive gear.
- 5** Add ingredients, making sure to not exceed the Max Fill line marked on the side of the pitcher.
- 6** Place the lid on the pitcher, aligning the triangle symbol located on the lid with the triangle symbol located on the pitcher's handle. Press down on the handle until you hear a click. The triangle symbols **MUST** be aligned for the lid to lock into place and the unit to operate.

USING YOUR TOTAL CRUSHING® PITCHER - CONT.

★ **IMPORTANT:** Review all warnings on pages 3–6 before proceeding.

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💡 **TIP:** Easily toggle between AUTO-iQ and MANUAL modes by pressing the Mode button in the upper right corner of the touchscreen. Note that it automatically defaults to AUTO-iQ mode.

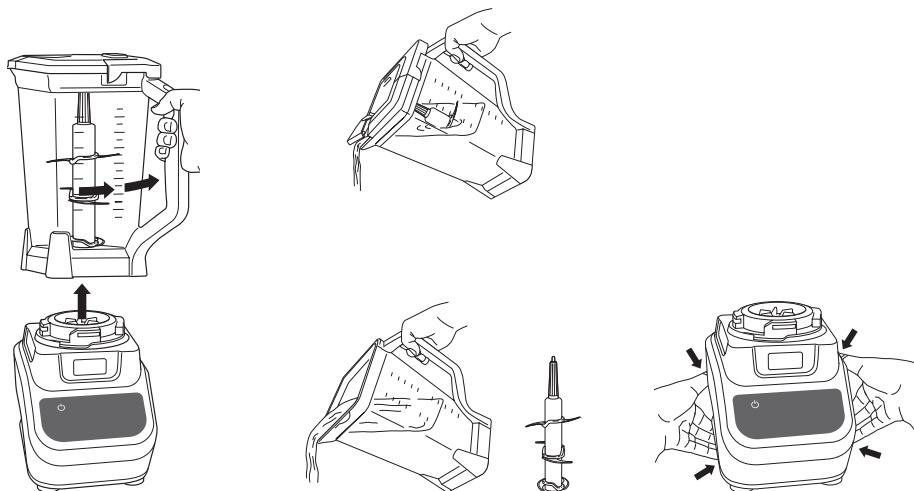


7 AUTO-iQ® MODE

To begin, press the Power button. The unit will automatically default to AUTO-iQ mode (the Mode button in the upper right corner of the display will read AUTO-iQ). When AUTO-iQ mode is selected, choose the pre-set program that best suits your recipe. The pre-set feature will automatically stop the unit at the end of the program. To pause the unit at any time, press the currently active button a second time, or press the Power button to cancel.

8 MANUAL MODE

To begin, press the Power button and then press the Mode button in the upper right corner of the display to change from AUTO-iQ to MANUAL mode. Choose the speed that best suits your recipe. The PULSE setting will run only when touched. The LOW and HIGH settings will run continuously until they are manually stopped. To pause the program, press the active program button a second time.



- 9** Wait for the unit to come to a complete stop before removing the pitcher from the motor base. To remove the pitcher, turn it counterclockwise and lift it up.
- 10** For thinner mixtures, ensure the lid is locked into place, open the pour spout cap on the lid, and empty the contents of the pitcher through the pour spout.
- 11** 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 button on the lid and lift the handle. The lid can then be removed from the pitcher. To remove the Stacked Blade Assembly, carefully grasp it by the top of the shaft and remove from the pitcher. The pitcher can then be emptied.
- 12** Unplug the unit when finished and release the motor base from the work surface. Refer to page 15 for storing instructions.

CARE & MAINTENANCE

CLEANING

1 Separate all parts.

2 Hand-Washing

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

Dishwasher

The pitcher, lid, and Stacked Blade Assembly are dishwasher safe. It is recommended that the lid and Stacked Blade Assembly be placed on the top rack of the dishwasher. Ensure the Stacked Blade Assembly is removed from the pitcher before placing in the dishwasher. Exercise care when handling Stacked Blade Assembly.

Motor Base

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

Clean the touchscreen with a soft cloth, such as microfiber, to prevent scratching. To remove residue from the touchscreen, you may use an all-purpose cleaner.

Never spray the base or touchscreen with water or other liquids.

DO NOT use abrasive cloths/pads/brushes to clean the base or touchscreen, as this can dull or scratch the surface.

STORING

Store your unit upright with the Stacked Blade Assembly inside the pitcher and the lid secured on top.

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

RESETTING THE MOTOR THERMOSTAT

This unit features a unique safety system that prevents damage to the motor and drive system should you inadvertently overload 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 lid and Stacked Blade Assembly from the pitcher. Empty the pitcher and ensure no ingredients are jamming the Stacked Blade Assembly.
- 4** Re-install the pitcher onto the base and plug the unit into the electrical outlet.
- 5** Once the unit has been reset, you may resume using it, making sure to not exceed the maximum capacities.

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.

ORDERING REPLACEMENT PARTS

To order additional parts and attachments, please visit ninjakitchen.com or contact Customer Service at 1-877-646-5288.

TROUBLESHOOTING GUIDE

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

Motor does not start or Stacked Blade Assembly does not rotate.

- Make sure the pitcher is securely placed on motor base.
- Make sure the lid is securely on the pitcher in the correct position (arrows aligned).
- If the unit is turned off, press the Power button to turn on.
- Check that the plug is securely inserted into the electrical outlet.
- Check the fuse or circuit breaker.
- Make sure the unit is not overloaded. If it is overloaded, it will stop and the Power light will flash. Unplug and wait approximately 15 minutes before using again.
- If the unit has overheated, unplug and wait approximately 15 minutes before using again.

Food is chopped too fine or is too watery.

- The food has been over-processed. Try using the PULSE button for more controlled processing.

Food collects on lid or sides of pitcher.

- The mixture is too thick. Add more liquid.

You cannot create snow from 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.

You get an "--" message.

- Your Ninja® Professional Touchscreen Blender is able to switch between AUTO-iQ and MANUAL modes. You may be trying to use a program that is not available for use with the mode you have selected. Only those programs available for each mode will illuminate.

Unable to access Manual programs.

- The unit will automatically default to AUTO-iQ® mode. To switch from AUTO-iQ to MANUAL mode, press the Mode button once to switch it from AUTO-iQ to MANUAL. Once pressed, MANUAL will illuminate and the PULSE, LOW, and HIGH settings will be ready for use.
- To return the unit to AUTO-iQ mode, simply press the Mode button again.

Shark | NINJA ONE (1) YEAR LIMITED WARRANTY

The 1-Year Limited Warranty applies to purchases made from authorized retailers of SharkNinja Operating LLC. Warranty coverage applies to the original owner and to the original product only and is not transferable.

SharkNinja warrants that the unit shall be free from defects in material and workmanship for a period of 1 year from the date of purchase when it is used under normal household conditions and maintained according to the requirements outlined in this Owner's Guide, subject to the following conditions and exclusions.

What is covered by my warranty?

1. The original unit and/or non-wearable components deemed defective, in SharkNinja's sole discretion, will be repaired or replaced for up to one year from the original purchase date.
2. In the rare event that a replacement unit is issued, the warranty coverage ends six months after the receipt date of the replacement unit or the remainder of the existing warranty, whichever is greater. If the unit is replaced, SharkNinja reserves the right to replace the unit with one of equal or greater value.

What is not covered by my warranty?

Our Customer Service/Product Specialists are available to provide all the warranty service options available to you, including the possibility of upgrading to our VIP Warranty Service Options for select product categories.

1. Normal wear and tear of wearable parts (including all blending vessels, lids, blades and blender base) which require regular maintenance and/or replacement to ensure the proper functioning of your unit are not covered by this warranty.
2. Any unit that has been tampered with or used for commercial purposes.
3. SharkNinja will cover the cost for the customer to send the unit to us for repair or replacement. A fee of \$19.95 for return shipping costs will be charged at the time of return shipment of the repaired or replacement unit.
4. Damage caused by misuse, abuse, or negligent handling, or damage due to mishandling in transit.
5. Consequential and incidental damages.
6. Defects caused by or resulting from damages from shipping or from repairs, service, or alteration to the product or any of its parts which have been performed by a repair person not authorized by SharkNinja.
7. Products purchased, used or operated outside of North America.

Problems with your unit/How to get service:

If your appliance fails to operate properly while in use under normal household conditions within the warranty period, visit ninjakitchen.com for product care/maintenance self-help. Our Customer Service and Product Specialists are also available at 1-877-646-5288 to assist with product support and warranty service options.

How to initiate a warranty claim:

You can call 1-877-646-5288 to have a Customer Service specialist assist you. Please note, you must call 1-877-646-5288 to initiate a warranty claim. Return and Packing Instruction information will be provided at that time.

For Customer Service hours, visit ninjakitchen.com.

Replacement parts are available for purchase at ninjaaccessories.com. For more information on what are classified as wearable and non-wearable parts, please visit ninjakitchen.com/warranty.

This warranty gives you specific legal rights, and you may also have other rights that vary from state to state.

Some states do not permit the exclusion or limitation of incidental or consequential damages, so the above may not apply to you.



SharkNinja Operating LLC
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CAN: Ville St-Laurent, QC H4S 1A7
1-877-646-5288
ninjakitchen.com

Illustrations may differ from actual product. We are constantly striving to improve our products; therefore the specifications contained herein are subject to change without notice.

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For SharkNinja U.S. Patent information, visit sharkninja.com/USPatents.

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