

# NINJA<sup>®</sup>


**Intelli-Sense™  
Blender Duo®**

**CT641**

**INSTRUCTIONS**



 [ninjakitchen.com](http://ninjakitchen.com)

 1-877-646-5288

# THANK YOU

for purchasing the Ninja® Intelli-Sense™ Blender Duo®



## 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: 1200W

## PLEASE READ CAREFULLY AND KEEP FOR FUTURE REFERENCE.

These instructions are designed to help you get a complete understanding of your new Ninja Intelli-Sense Blender Duo.

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

When using electrical appliances, basic safety precautions should always be followed, including the following:

- 1 Read all instructions prior to using the appliance and its accessories.
- 2 Carefully observe and follow 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 and a Chopping Blade Assembly. **ALWAYS** exercise care when handling blade assemblies. The blade assemblies are sharp and are **NOT** locked in place in their containers. The blade assemblies are designed to be removable to facilitate cleaning and replacement if needed. **ONLY** grasp the blade assembly by the top of the shaft. Failure to use care when handling the blade assemblies will result in a risk of laceration.
- 4 **ALWAYS** exercise care when handling the Pro Extractor Blades® Assembly. The blades are sharp. **ONLY** grasp the Pro Extractor Blades Assembly by the outer perimeter of the blade assembly base. Failure to use care when handling the blade assembly will result in a risk of laceration.
- 5 Take your time and exercise care during unpacking and appliance setup. This appliance contains sharp, loose blades that can cause injury if mishandled.
- 6 Take inventory of all contents to ensure you have all parts needed to properly and safely operate your appliance.
- 7 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.
- 8 Before use, wash all parts that may contact food. Follow washing instructions covered in this instruction manual.
- 9 To protect against the risk of electric shock, **DO NOT** submerge the appliance or allow the power cord to contact any form of liquid.
- 10 **DO NOT** use this appliance outdoors. It is designed for indoor household use only.
- 11 This appliance has a polarized plug (one prong 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.
- 12 **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.
- 13 This appliance has important information on the plug prong. The power cord is not suitable for replacement. If damaged, contact SharkNinja for servicing in order to avoid a hazard.
- 14 Extension cords should **NOT** be used with this appliance.
- 15 **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.
- 16 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.
- 17 Before each use, inspect blade assemblies for damage. If a blade is bent or damage is suspected, contact SharkNinja to arrange for replacement.
- 18 **DO NOT** attempt to sharpen blades.
- 19 **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.
- 20 **DO NOT** allow the unit or the cord to contact hot surfaces, including stoves and other heating appliances.
- 21 **ALWAYS** use the appliance on a dry and level surface.
- 22 **NEVER** place a blade assembly on the motor base without it first being attached to its corresponding container (pitcher or cup) and lid.

**CONTINUED ON PAGE 5**

## SAVE THESE INSTRUCTIONS

# IMPORTANT SAFETY INSTRUCTIONS

PLEASE READ CAREFULLY BEFORE USE • FOR HOUSEHOLD USE ONLY

## ⚠ WARNING

When using electrical appliances, basic safety precautions should always be followed, including the following:

- 23** Keep hands, hair, and clothing out of the container when loading and operating.
- 24 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.
- 25** During operation and handling of the appliance, avoid contact with moving parts.
- 26 DO NOT** operate the appliance with an empty container.
- 27 DO NOT** fill containers past the MAX FILL or MAX LIQUID lines.
- 28 DO NOT** microwave any containers or accessories provided with the appliance.
- 29 DO NOT** perform grinding operations with the Single-Serve and Pro Extractor Blades® Assembly.
- 30** 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.
- 31** Keep hands and utensils out of containers while chopping to reduce the risk of severe personal injury or damage to the blender. A scraper may **ONLY** be used when the blender is not running.
- 32 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.
- 33 DO NOT** expose the containers and accessories to extreme temperature changes. They may experience damage.
- 34 NEVER** leave the appliance unattended while in use.
- 35 DO NOT** open pour spout cap while blender is operating.
- 36 DO NOT** blend hot liquids. Doing so may result in pressure buildup and steam exposure that can pose a risk of the user being burned.
- 37** If you find unmixed ingredients sticking to the sides of the pitcher, stop the appliance, remove the lid, and use a spatula to dislodge ingredients. **NEVER** insert your hands into the pitcher, as you may contact one of the blades and experience a laceration.
- 38 DO NOT** attempt to remove the container or lid from the motor base while the blade assembly is still spinning. Allow the appliance to come to a complete stop before removing lids and containers.
- 39** Upon completion of processing, ensure that the blade assembly is removed **BEFORE** emptying container's contents. Remove the blade assembly by carefully grasping the top of the shaft and lifting it from the container. Failure to remove the blade assembly before emptying the container results in a risk of laceration.
- 40** Remove the Pro Extractor Blades® Assembly from the Single-Serve Cup upon completion of blending. **DO NOT** store ingredients before or after blending them in the cup with the blade assembly attached. Some foods may contain active ingredients or release gases that will expand if left in a sealed container, resulting in excessive pressure buildup that can pose a risk of injury. For ingredient storage in the cup, use only Spout Lid to cover.
- 41** 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 30 minutes before using again.
- 42** The maximum wattage rating for this appliance is based on the configuration of the Pro Extractor Blades Assembly and Single-Serve Cup. Other configurations may draw less power or current.
- 43 DO NOT** process dry ingredients without adding liquid to the Single-Serve Cup. The Single-Serve Cup is not intended for dry blending.
- 44 DO NOT** submerge the motor base or touchscreen in water or other liquids. **DO NOT** spray motor base or touchscreen with any liquid. Turn off and unplug the motor base before cleaning.

## SAVE THESE INSTRUCTIONS

# GETTING TO KNOW YOUR NINJA® INTELLI-SENSE™ BLENDER DUO®

## WELCOME!

Congratulations on your purchase. Use this instruction manual to learn about the great features of your Ninja Intelli-Sense Blender Duo. From assembly to use to maintenance, you will find it all in here.

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.**

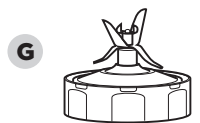
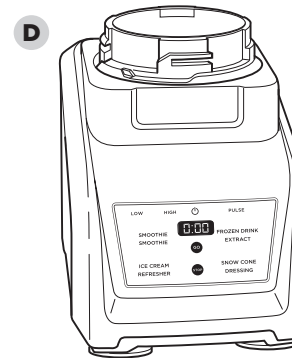
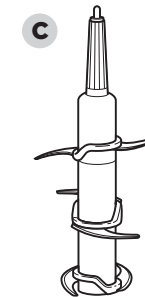
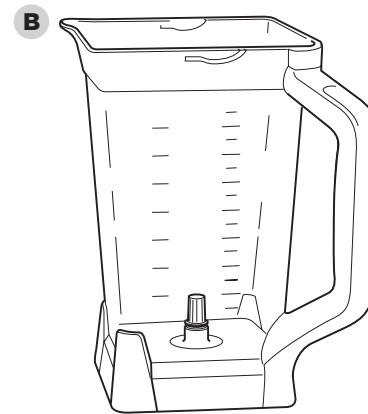
If you have any questions, concerns, or feedback, we'd love to hear from you. Give us a call at 1-877-646-5288 or visit [ninjakitchen.com](http://ninjakitchen.com)

To find great recipes and purchase more accessories, visit [ninjaaccessories.com](http://ninjaaccessories.com)

\*64 oz. max liquid capacity.

### MAIN UNIT

- A** Pitcher Lid
- B** 72 oz. Total Crushing® Pitcher\*
- C** Stacked Blade Assembly
- D** Motor Base with Smart Vessel Recognition
- E** 24 oz. Single-Serve Cup
- F** Spout Lid
- G** Pro Extractor Blades® Assembly



## BEFORE FIRST USE

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

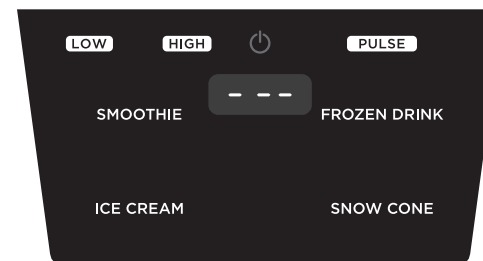
### DID YOU KNOW?

- You can take your drinks on the go using the Spout Lid.
- All containers, blade assemblies, and lids are BPA free and dishwasher safe.

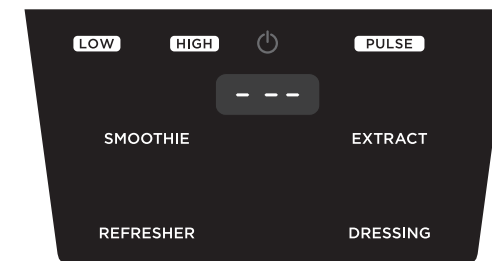
- 1 Remove all packaging materials from the appliance. Exercise care when unpacking blade assemblies. All blade assemblies are sharp.
- 2 The Chopping Blade Assembly and Stacked Blade Assembly are **NOT** locked in place in their containers. Handle the Chopping Blade Assembly and Stacked Blade Assembly 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 All attachments are dishwasher safe. It is recommended that the containers, lids, and blade assemblies be placed on the top rack of the dishwasher. Ensure blade assemblies are removed from their containers before placing in the dishwasher. Exercise care when handling blade assemblies.
- 7 Wipe touchscreen with a soft cloth. Allow it to dry completely before using.

## FEATURES

### SMART PROGRAMS FOR THE TOTAL CRUSHING® PITCHER



### SMART PROGRAMS FOR THE SINGLE-SERVE CUP



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

Intelligent pre-set programs that combine unique blending and pausing patterns that do the work for you. Once a pre-set 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.

#### SMOOTHIE

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

#### FROZEN DRINK

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

#### ICE CREAM

Create delicious and scoopable frozen desserts like ice cream or sorbet.

#### SNOW CONE

Pulverize ice into frozen creations like snow cones, slushies, or granitas.

#### SMOOTHIE

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

#### EXTRACT

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

#### REFRESHER

Add natural veggie, fruit, and herb flavors to your water.

#### DRESSING

Create fresh marinades, dressings, and sauces.

### LOW, HIGH, and PULSE

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

# USING YOUR TOTAL CRUSHING® PITCHER

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

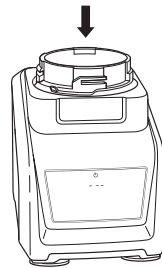
💡 **TIP:** If the Stacked Blade Assembly is not fully seated, you will not be able to install and lock the lid.

💡 **TIP:** To learn more about the unit's programs, refer to page 10.

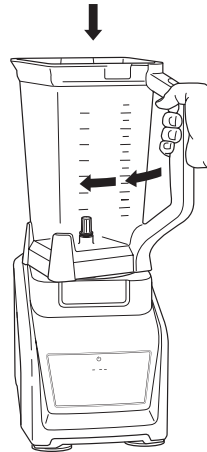
**NOTE:** Pre-set programs have pauses and changes in speed throughout the cycle.

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

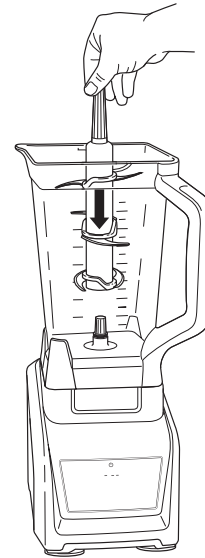
**NOTE:** The pitcher can only be installed in one orientation. The handle must be positioned on the front-right corner of the motor base to operate the appliance.



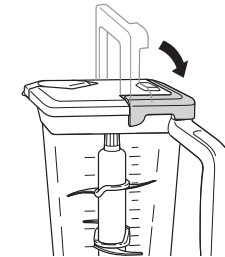
**1** Place the unplugged motor base on a clean, dry, and level surface such as a countertop or table. Press downward on the motor base to adhere the suction cups to the work surface. Plug the motor base into a wall outlet.



**2** Lower the Total Crushing Blender 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.



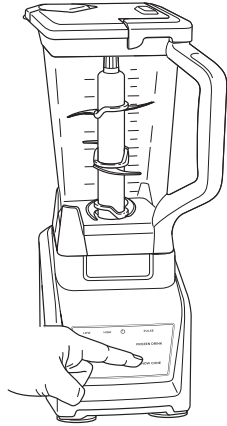
**4** Add ingredients to the pitcher. **DO NOT** add ingredients past the MAX LIQUID line on the pitcher.

**5** Place the lid on the pitcher, aligning the triangle symbol located on the lid with the triangle symbol located on the pitcher's handle. Press down on the handle until it clicks into place. The triangle symbols **MUST** be aligned for the lid to lock onto place and for the unit to operate. When the unit is connected to power and the container is correctly locked onto the motor base, press the Power symbol to turn unit on. The available program buttons will illuminate and the unit will be ready for use.

## USING YOUR TOTAL CRUSHING® PITCHER - CONT.

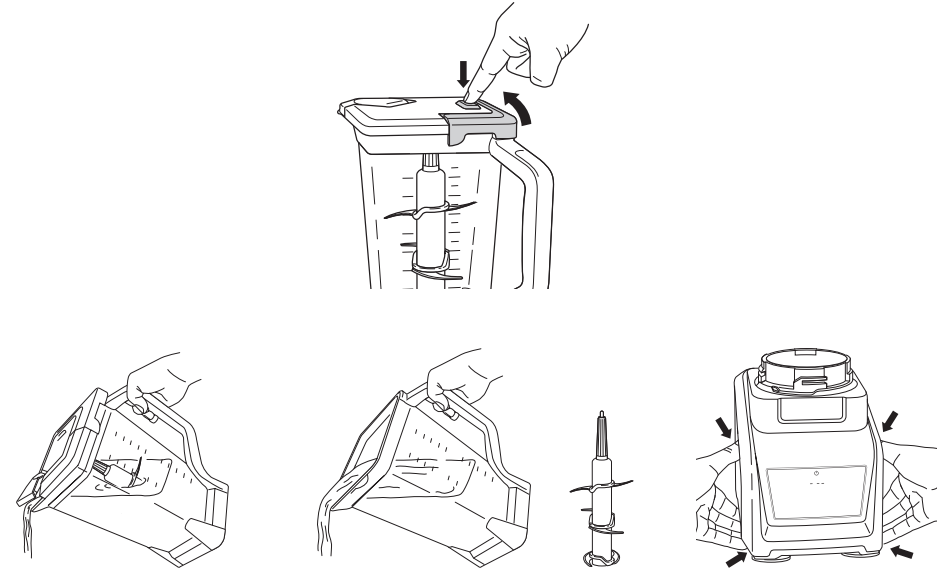
★ **IMPORTANT:** Review all warnings on pages 3–6 before proceeding.

★ **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 page 12. When the pitcher and lid are properly installed, the program buttons will illuminate steadily, indicating the appliance is ready for use.



**NOTE:** Smart Vessel Recognition can detect which container is on the motor base. Only the functions available for a particular container will illuminate on the touchscreen.

- 6 If using a pre-set program, first select the program that best suits your recipe. The pre-set feature will automatically stop the appliance at the end of the program. To pause the unit at any time, press the currently active button a second time. Refer to page 10 for program descriptions.
- 7 If not using a pre-set function and ingredients have reached your desired consistency, stop the appliance by releasing the manual speed button, and wait for the appliance to come to a complete stop.
- 8 To remove the pitcher from the motor base, turn the pitcher counterclockwise and then lift it.



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

10 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 and lift the handle. To remove the blade assembly, carefully grasp it by the top of the shaft. The pitcher can then be emptied.

11 Unplug the unit when finished. To release the motor base, place your hands underneath both sides of the motor base and gently pull the unit up and toward you. Refer to page 19 for storing instructions.

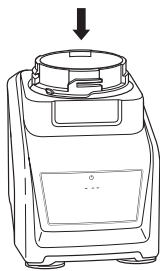


## USING YOUR SINGLE-SERVE CUP

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

💡 **TIP:** To learn more about the unit's programs, refer to page 10.

**NOTE:** Pre-set programs pause and change speeds throughout the cycle.



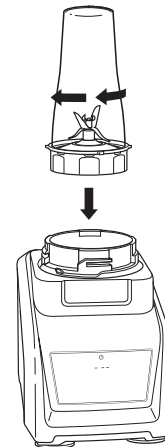
**1** Place the unplugged motor base on a clean, dry, and level surface such as a countertop or table. Press downward on the motor base to adhere the suction cups to the work surface. Plug the motor base into a wall outlet.



**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.

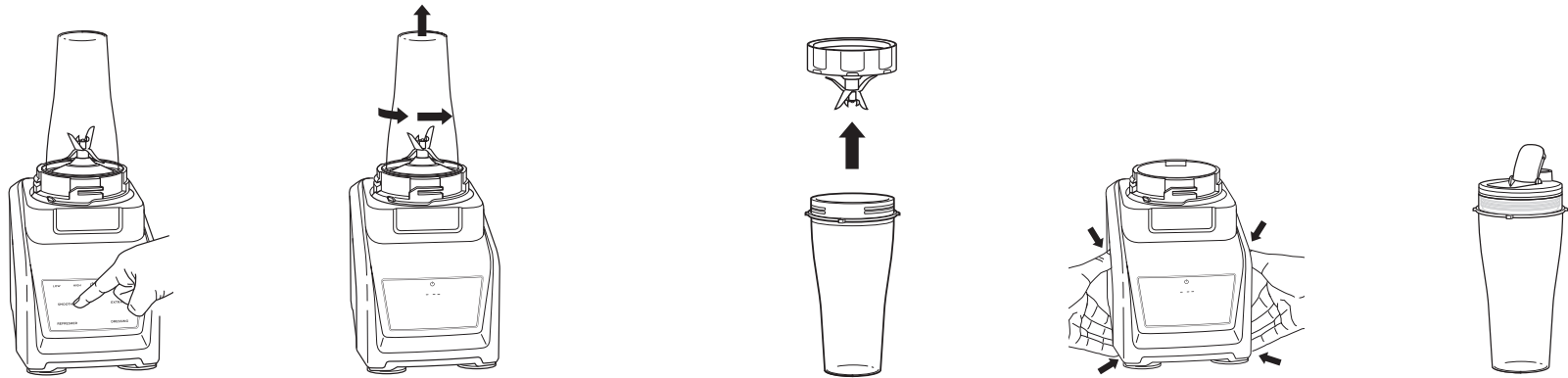


**4** Turn the Single-Serve Cup upside down and install onto the motor base. Align the tabs on the cup with the slots on the base, then rotate cup clockwise until it clicks into place. When the unit is connected to power and the container is correctly locked onto the motor base, press the Power symbol to turn unit on. The available program buttons will illuminate and the unit will be ready for use.

## USING YOUR SINGLE-SERVE CUP - CONT.

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

**NOTE:** Smart Vessel Recognition can detect which container is on the motor base. Only the functions available for a particular container will illuminate on the touchscreen.



- 5 If using a pre-set program, first select the program that best suits your recipe. The pre-set feature will automatically stop the appliance at the end of the program. To pause the unit at any time, press the currently active program a second time. Refer to page 10 for program descriptions.
- 6 To remove the cup from the motor base, turn the cup counterclockwise and then lift it.
- 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 Unplug the unit when finished. To release the motor base, place your hands underneath both sides of the motor base and gently pull the unit up and towards you. Refer to page 19 for storing 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.

## CARE & MAINTENANCE

### CLEANING

- 1 Separate all parts.
- 2 Wash all containers in warm, soapy water with a soft cloth.
- 3 **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.

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

### 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 into 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 THERMOSTAT

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 30 minutes.
- 3 Remove the container's lid and blade assembly. Empty the container and ensure no ingredients are jamming the blade assemblies.

**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 [ninjaaccessories.com](http://ninjaaccessories.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.**

### 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 symbol to turn unit on, and the available programs will illuminate indicating the unit is ready for use.

### Unit doesn't turn off.

- Remove container from base by rotating it counterclockwise and lifting it. Display should turn off. Unplug the power cord from the outlet.

### 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.

### Doesn't mix well; ingredients get stuck.

- Using the pre-set 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 towards you.

### You get a blinking "-- --" Message

- Smart Vessel Recognition 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.

### You cannot 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 go to a continuous blending cycle.

## NOTES

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# Shark | NINJA ONE (1) YEAR LIMITED WARRANTY

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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 instruction manual, 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 1 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 and 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](http://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](http://ninjakitchen.com).

Replacement parts are available for purchase at [ninjaaccessories.com](http://ninjaaccessories.com). For more information on what is classified as wearable and non-wearable parts, please visit [ninjakitchen.com/warranty](http://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.



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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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