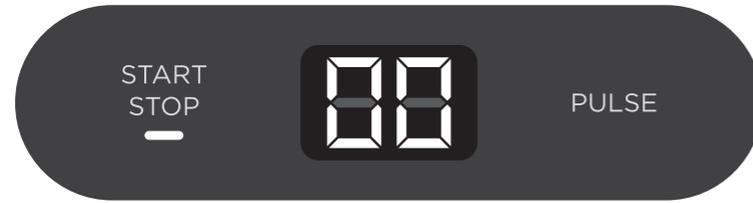


## Using the Control Panel



drinkable

spoonable



### AUTO-IQ® PROGRAMS

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

### EXTRACT

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

### SMOOTHIE (not included with all models)

Combine your favorite fresh or frozen ingredients, liquids, and powders to create smoothies and protein shakes.

### FROZEN

Crush ice and frozen fruit into restaurant-style frozen drinks.

### MANUAL MODE

#### 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.

### SPREAD

**(not included with all models)**  
Create anything from spreadable nut butters to zesty dressings to the perfect hummus.

### BOWL

Make thick, spoonable smoothie bowls, creamy frozen yogurt, and refreshing sorbets.

**NOTE:** For best results when making thicker recipes, use the BOWL or SPREAD program and twist the built-tamper continuously in the pitcher while processing.

### START/STOP

Press for continuous blending up to 60 seconds; press again to stop.

\*Extract a drink containing vitamins and nutrients from fruits and vegetables.

## Cleaning



### Dishwasher

Containers, lids, and blade assembly are all dishwasher safe.



### Hand-Washing

Wash containers, lids, and blade assembly in warm, soapy water. When washing the blade assembly, use a dishwashing utensil with a handle.

**TIP:** For stuck-on ingredients, place 1 or 2 small drops of dish soap into the pitcher, and add warm water up to the single-serve Liquid Fill line. Install lid and blend on **BOWL** program. Twist the built-in tamper counterclockwise continuously while cleaning.



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

Scan the code for online help, FAQs, and How-To Videos.  
[ninjakitchen.com](http://ninjakitchen.com)



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



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SS150Series\_QSG\_MP\_Mv6

Please make sure to read the enclosed Ninja® Safety Instructions prior to using your unit.

# QUICK START GUIDE

# NINJA® TWISTI™

## HIGH-SPEED BLENDER DUO

## What's in the Box



Base



34 oz Pitcher  
with Built-in Tamper



Hybrid Edge™  
Blades Assembly



24 oz Nutrient Extraction\* Cup  
with Spout Lid  
(not included with all models)



18 oz Nutrient Extraction\* Cup  
with Spout Lid

\*Extract a drink containing vitamins and nutrients from fruits and vegetables.

## Nutrient Extraction\* Cup

1. Fill single-serve cup with desired contents. Screw on the blade assembly until you have a tight seal.
2. Flip cup upside down and install on base. Rotate clockwise until it clicks into place.
3. Select any program to begin blending.
4. When blending is complete, remove cup from base. Then remove the blade assembly.

\*Extract a drink containing vitamins and nutrients from fruits and vegetables.

### Taking It To Go?

Place the spout lid on top of the single-serve cup, and turn clockwise to seal.



## Using the Drizzle Hole and Built-In Tamper

To get the thickest, most even results, twist the non-removable built-in tamper **COUNTERCLOCKWISE** to push ingredients toward the blades, reducing the amount of liquid needed for blending.

Use the drizzle hole to add liquid ingredients while processing. Keep the drizzle hole cap closed when processing liquids.

**NOTE:** The tamper is **NOT** removable from the pitcher lid.

**NOTE: DO NOT** microwave or freeze any container.

**WARNING:** Handle the blade assembly with care, as the blades are sharp.

## Pitcher Assembly

1. Screw on the blade assembly until you have a tight seal. Fill pitcher with desired contents.
2. Install the lid by aligning the red tab to the right of the pitcher handle. Rotate tab clockwise into the pitcher handle to align and lock into place.
3. Install the container on the base. Rotate pitcher clockwise until it clicks into place. Programs will illuminate when unit is ready to use.

## Blend & Enjoy

1. Select desired program. For thick outputs, twist the built-in tamper on the lid **counterclockwise** continuously while processing.
2. If results are too thick, open the drizzle hole cap and add more liquid. Close the cap and continue twisting the tamper **counterclockwise** during blending.
3. When blending is complete, remove the pitcher from the base. Then remove the lid and blade assembly.

**NOTE:** Keep the drizzle cap closed when processing liquids.



**DID YOU KNOW?**  
Smoothie bowls are **thicker and spoonable**, compared to smoothies, which are thinner and drinkable.

# Smoothie bowl basics

## USING THE PITCHER

TIP:

For 1 serving, use  fill lines:	For 2 servings, use  fill lines:
MAX FILL	MAX FILL
LIQUID FILL	LIQUID FILL

1. Install the blade assembly. Add milk, or milk alternative such as soy, coconut, almond, or oat milk, up to the **LIQUID FILL** line. For 1 serving , use the 8-ounce fill line, or for 2 servings , use the 10-ounce fill line. **ALWAYS DO THIS FIRST.**
2. Add **frozen fruit**, directly from freezer, and/or açai or dragon fruit packets, up to the **MAX FILL** line. For 1 serving , use the 16-ounce fill line or for 2 servings , use the 34-ounce fill line. **Cut larger fruit, like bananas, in quarters. If using açai or dragon fruit packets, thaw slightly and cut in quarters.**

**NOTE:** Amplify your base by adding 1 scoop of yogurt, flavor powder, protein powder, and/or nut butter.
3. Install the lid onto the pitcher, then install the pitcher onto the motor base. Select **BOWL**. Twist the built-in tamper **counterclockwise continuously** while processing.

After blending is complete, pour into a bowl then add your favorite toppings, such as coconut flakes, granola, fresh bananas, berries, and agave nectar.