

NINJA®

CT610

Series

OWNER'S GUIDE

PRO TOUCH™ BLENDER



THANK YOU FOR PURCHASING

Ninja® Pro Touch™ Blender



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
Power: 1000 Watts

**PLEASE READ CAREFULLY AND
KEEP FOR FUTURE REFERENCE.**




TIP: You can find the model and serial numbers on the QR code label on the back of the unit by the power cord.

CONTENTS

Important Safety Instructions	4
Getting to Know Your Ninja® Pro Touch™ Blender	6
Before First Use	6
Using the Control Panel	7
Auto-iQ® Mode	7
Manual Mode	7
Using the Ninja Pro Touch Blender	8
Using Your Total Crushing® Pitcher	9
Care & Maintenance	12
Cleaning	12
Storing	12
Resetting the Motor Thermostat	12
Troubleshooting Guide	13
Ordering Replacement Parts	14
Registration	14
Warranty	15

IMPORTANT SAFEGUARDS

HOUSEHOLD USE ONLY • READ ALL INSTRUCTIONS BEFORE USE

	Read and review instructions for operation and use.
	Indicates the presence of a hazard that can cause personal injury, death or substantial property damage if the warning included with this symbol is ignored.
	For indoor and household use only.
When using electrical appliances, basic safety precautions should always be followed, including the following:	

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. Do not use appliance for other than intended use.

- 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 Take your time and exercise care during unpacking and appliance setup. This appliance contains sharp, loose blades that can cause injury if mishandled.
- 4 Take inventory of all contents to ensure you have all parts needed to properly and safely operate your appliance.
- 5 Blades are sharp. Handle carefully.
- 6 This product is provided with a Stacked Blade Assembly. **ALWAYS** exercise care when handling blade assembly. The blade assembly is sharp and is **NOT** locked in place in its container. The blade assembly is 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 assembly will result in a risk of laceration.
- 7 Turn the appliance **OFF**, then 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 Before each use, inspect blade assembly for damage. If a blade is bent or damage is suspected, contact SharkNinja to arrange for replacement.
- 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 markings on the plug blade. The entire supply cord is not suitable for replacement. If damaged, please contact SharkNinja for service.
- 14 Extension cords should **NOT** be used with this appliance.
- 15 To protect against the risk of electric shock, **DO NOT** submerge the appliance or allow the power cord to contact any form of liquid.
- 16 **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.
- 17 **DO NOT** allow the unit or the cord to contact hot surfaces, including stoves and other heating appliances.

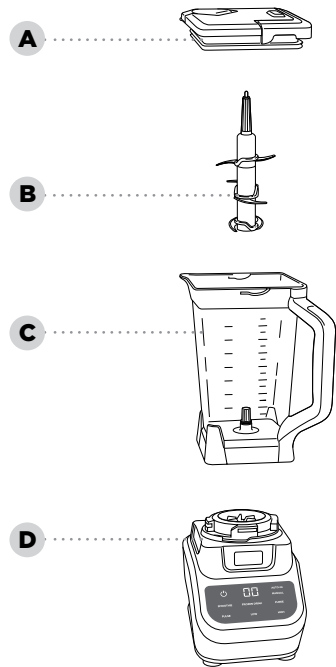
- 18 **ALWAYS** use the appliance on a dry and level surface.
- 19 **DO NOT** allow children to operate this appliance or use as a toy. Close supervision is necessary when any appliance is used near children.
- 20 This appliance is **NOT** intended to be used by people with reduced physical, sensory, 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.
- 21 **ONLY** use attachments and accessories that are provided with the product or are recommended by SharkNinja. The use of attachments, including canning jars, not recommended or sold by SharkNinja may cause fire, electric shock, or injury.
- 22 **NEVER** place the blade assembly on the motor base without it first being attached to the container with the lid also in place.
- 23 Keep hands, hair, and clothing out of the container when loading and operating.
- 24 During operation and handling of the appliance, avoid contact with moving parts.
- 25 **DO NOT** fill container past the **MAX FILL** or **MAX LIQUID** lines.
- 26 **DO NOT** operate the appliance with an empty container.
- 27 **DO NOT** microwave container or accessories provided with the appliance.
- 28 **NEVER** leave the appliance unattended while in use.
- 29 **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.
- 30 **DO NOT** process dry ingredients with the Stacked Blade Assembly.
- 31 **DO NOT** perform grinding operations with the Stacked Blade Assembly.
- 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 Before operation, ensure all utensils are removed from container. Failure to remove utensils can cause container to shatter and potentially result in personal injury and property damage.
- 34 Keep hands and utensils out of container while chopping to reduce the risk of severe personal injury or damage to the blender/food chopper. A scraper may be used **ONLY** when the blender or processor is not running.
- 35 **DO NOT** open pour spout cap while blender is operating.
- 36 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.
- 37 **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.
- 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 30 minutes before using again.
- 39 **DO NOT** expose the container and accessories to extreme temperature changes. They may experience damage.
- 40 Upon completion of processing, ensure 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.
- 41 If using the pour spout, hold the cover in place on the container or ensure lid lock is engaged when pouring to avoid risk of injury.
- 42 The maximum wattage rating for this appliance is based on the configuration of the Stacked Blade Assembly and the pitcher.
- 43 **DO NOT** submerge the motor base or control panel in water or other liquids. **DO NOT** spray motor base or control panel with any liquid.
- 44 **DO NOT** attempt to sharpen blades.
- 45 Turn off the appliance and unplug the motor base before cleaning.
- 46 **DO NOT** process more than 530 g of raw meat, 600 g of Parmesan (hard) cheese, or 900 g baking chocolate. Operating time should be no more than 15 continuous seconds.

SAVE THESE INSTRUCTIONS

GETTING TO KNOW YOUR NINJA® PRO TOUCH™ BLENDER

PARTS

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



*64 oz. max liquid capacity.

BEFORE FIRST USE

IMPORTANT: Review all warnings on pages 4-5 before proceeding.

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

DID YOU KNOW? The pitcher, Stacked Blade Assembly, and lid are BPA free and dishwasher safe.

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

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

- 1** Remove all packaging materials from the unit. Exercise care when unpacking blade assembly, as the blades are sharp.
- 2** Wash containers, lids, and blade assembly in warm, soapy water using a dishwashing utensil with a handle to avoid direct contact with the blades. Exercise care when handling blade assembly, as the blades are sharp.
- 3** Thoroughly rinse and air-dry all parts.

USING THE CONTROL PANEL

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® PROGRAMS:

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 PROGRAMS:

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.

USING THE NINJA® PRO TOUCH™ BLENDER

IMPORTANT: Review all warnings on pages 4-5 before proceeding.

- 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 4-5 before proceeding.

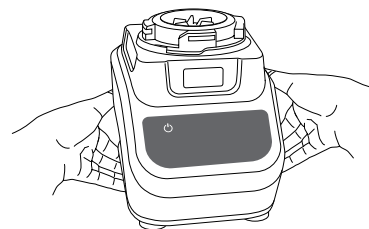
TIP: If the Stacked Blade Assembly is not fully seated, you will not be able to install and lock the lid into position.

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

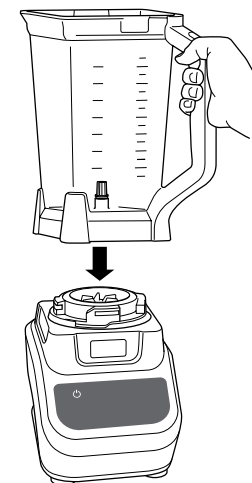
NOTE: DO NOT add ingredients before completing installation of the Stacked Blade Assembly.

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.

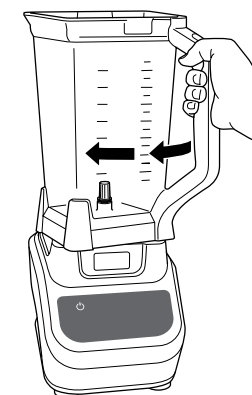
- 1 Plug in motor base and place on a clean, dry, level surface such as a countertop or table.



- 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.



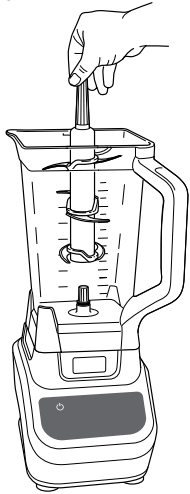
- 3 Rotate the container to the 5 left until you hear a click.



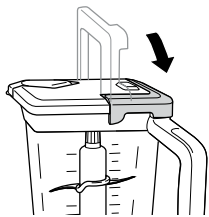
USING YOUR TOTAL CRUSHING® PITCHER - CONT

IMPORTANT: Review all warnings on pages 4-5 before proceeding.

- 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.

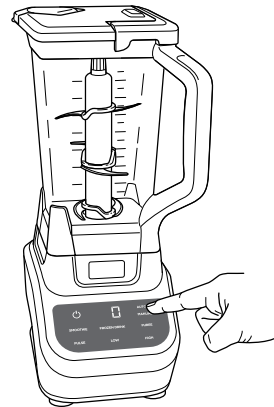


- 6** Place the lid on the pitcher, aligning the triangle symbol located on the lid with the triangle symbol located on the pitcher's handle. Press down on the handle until you hear a click. The triangle symbols **MUST** be aligned for the lid to lock into place and the unit to operate.

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

7 AUTO-iQ MODE

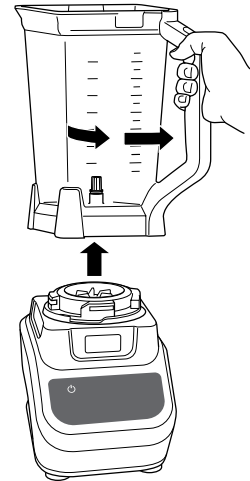
To begin, press the Power button. The unit will automatically default to AUTO-iQ mode (the Mode button in the upper right corner of the display will read AUTO-iQ). When AUTO-iQ mode is selected, choose the pre-set program that best suits your recipe. The pre-set feature will automatically stop the unit 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.



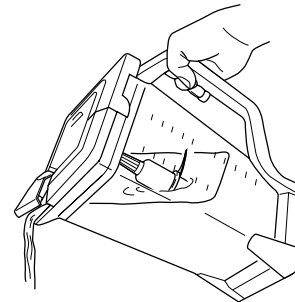
8 MANUAL MODE

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.

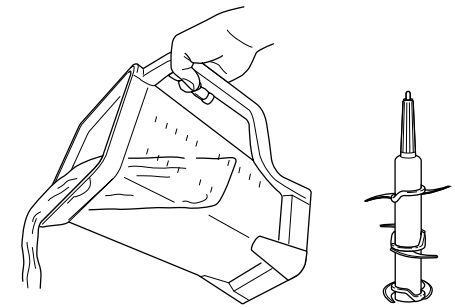
- 9** Wait for the unit to come to a complete stop before removing the pitcher from the motor base. To remove the pitcher, turn it counterclockwise and lift it up.



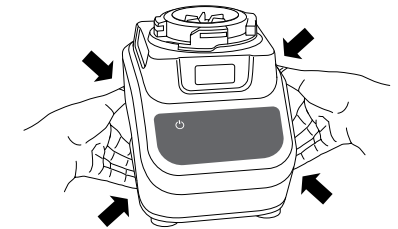
- 10** For thinner mixtures, ensure the lid is locked into place, open the pour spout cap on the lid, and empty the contents of the pitcher through the pour spout.



- 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

Separate all parts.

Hand-Washing

Wash containers, lids, and blade assembly in warm, soapy water. Use a dishwashing utensil with handle to avoid direct contact with the blades. Exercise care when handling the 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 blade assembly from the container. Empty the container and ensure no ingredients are jamming the 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

IMPORTANT: Ensure that maximum capacities are not exceeded. This is the most typical cause of appliance overload.

If your unit needs servicing, call Customer Service at 1-877-646-5288. So we may better assist you, please register your product online at registeryourninja.com and have the product on hand when you call.

TROUBLESHOOTING GUIDE

WARNING: To reduce the risk of shock and unintended operation, 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® Pro Touch™ 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.

REPLACEMENT PARTS

To order additional parts and attachments, visit ninjaaccessories.com.

PRODUCT REGISTRATION

Please visit registeryourninja.com 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 you have read and understood the instructions for use and warnings set forth in the accompanying instructions.

Shark | NINJA

ONE (1) YEAR LIMITED WARRANTY

The One (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 one (1) year from the date of purchase when it is used under normal household conditions and maintained according to the requirements outlined in the Owner's Guide, subject to the following conditions and exclusions:

What is covered by this warranty?

1. The original unit and/or non-wearable parts deemed defective, in SharkNinja's sole discretion, will be repaired or replaced up to one (1) year from the original purchase date.
2. In the event a replacement unit is issued, the warranty coverage ends six (6) months following the receipt date of the replacement unit or the remainder of the existing warranty, whichever is later. SharkNinja reserves the right to replace the unit with one of equal or greater value.

What is not covered by this warranty?

1. Normal wear and tear of wearable parts (such as blending vessels, lids, blades, blender bases, etc.), which require regular maintenance and/or replacement to ensure the proper functioning of your unit, are not covered by this warranty. Replacement parts are available for purchase at ninjaaccessories.com.
2. Any unit that has been tampered with or used for commercial purposes
3. Damage caused by misuse, abuse, negligent handling, failure to perform required maintenance (e.g., failure to keep the well of the motor base clear of food spills and other debris), or damage due to mishandling in transit.
4. Consequential and incidental damages.
5. Defects caused by repair persons not authorized by SharkNinja. These defects include damages caused in the process of shipping, altering, or repairing the SharkNinja product (or any of its parts) when the repair is performed by a repair person not authorized by SharkNinja.
6. Products purchased, used, or operated outside North America.

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/support for product care and maintenance self-help. Our Customer Service Specialists are also available at **1-877-646-5288** to assist with product support and warranty service options, including the possibility of upgrading to our VIP warranty service options for select product categories. So we may better assist you, please register your product online at registeryourninja.com and have the product on hand when you call.

SharkNinja will cover the cost for the customer to send in the unit to us for repair or replacement. A fee of \$20.95 (subject to change) will be charged when SharkNinja ships the repaired or replacement unit.

How to initiate a warranty claim

You must call **1-877-646-5288** to initiate a warranty claim. You will need the receipt as proof of purchase. We also ask that you register your product online at registeryourninja.com and have the product on hand when you call, so we may better assist you. A Customer Service Specialist will provide you with return and packing instruction information.

How state law applies

This warranty gives you specific legal rights, and you also may 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
US: Needham, MA 02494
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.

AUTO-IQ, NINJA, and TOTAL CRUSHING are registered trademarks of SharkNinja Operating LLC.

PRO TOUCH is a trademark of SharkNinja Operating LLC.

This product may be covered by one or more U.S. patents. See sharkninja.com/patents for more information.

© 2021 SharkNinja Operating LLC

PRINTED IN CHINA

CT610Series_IB_REV_MV5



@ninjakitchen