

### **OWNER'S GUIDE**

## SMART SCREEN<sup>™</sup> BLENDER





### THANK YOU FOR PURCHASING

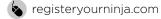
The Ninja<sup>®</sup> Smart Screen<sup>™</sup> Blender

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#### **REGISTER YOUR PURCHASE**



**\$** 1-877-646-5288

Scan QR code using mobile device

**TIP:** You can find the model and serial

numbers on the QR code label on the back of the unit by the power cord.

#### **RECORD THIS INFORMATION**

| Model | Number: |  |
|-------|---------|--|
|       |         |  |

Serial Number: \_\_\_\_\_

(Keep receipt)

Store of Purchase: \_\_\_\_\_

#### **TECHNICAL SPECIFICATIONS**

Voltage: 120V ~60Hz Power: 1000 Watts

## PLEASE READ CAREFULLY AND KEEP FOR FUTURE REFERENCE.

## **IMPORTANT SAFEGUARDS**

#### HOUSEHOLD USE ONLY • READ ALL INSTRUCTIONS BEFORE USE

| []i                      | Read and review instructions for operation and use.  |
|--------------------------|--|
| A                        | Indicates the presence of a hazard that can cause personal injury,<br>death or substantial property damage if the warning included with this<br>symbol is ignored. |
| $\langle \gamma \rangle$ | For indoor and household use only.   |

## **A**WARNING

To reduce the risk of fire, electric shock, serious injury, death, or damage when using this appliance, follow these basic safety precautions.

#### **General Precautions**

- 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.

## SAVE THESE INSTRUCTIONS

- **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.

## GETTING TO KNOW YOUR NINJA<sup>®</sup> SMART SCREEN<sup>™</sup> BLENDER

### WELCOME

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

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

### **DID YOU KNOW?**

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

### **BEFORE FIRST USE**

## **IMPORTANT:** Review all warnings on pages 4–5 before proceeding.

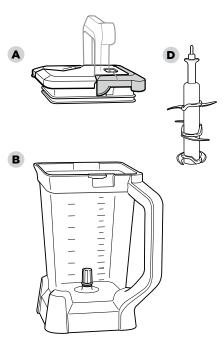
- 1 Remove all packaging materials from the unit. Exercise care when unpacking the Stacked Blade Assembly as it is sharp.
- 2 Wash the pitcher, lid, and Stacked Blade Assembly in warm, soapy water using a dishwashing utensil with a handle to avoid direct contact with the blades. Exercise care when handling the Stacked Blade Assembly, as the blades are sharp.
- **3** Thoroughly rinse and air-dry all parts.
- 4 Wipe touchscreen with a soft cloth. Allow it to dry completely before using.

**NOTE:** The Stacked Blade Assembly is **NOT** locked in place in the pitcher. Handle the Stacked Blade Assembly by grasping the top of the shaft.

**NOTE:** 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.

### PARTS

- A Pitcher Lid
- B 72 oz.\* Total Crushing® Pitcher
- **c** Motor Base with Touchscreen
- D Stacked Blade Assembly
- \*64 oz. max liquid capacity.





## **USING THE CONTROL PANEL**

#### INTUITIVE TOUCHSCREEN

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



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

#### AUTO-iQ<sup>®</sup> PROGRAMS:

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

**SMOOTHIE** Fresh/frozen fruits, milk/yogurt, protein shakes

**FROZEN DRINK** Margaritas, daiquiris, milkshakes

**PUREE** Dips, sauces, spreads

ICE CREAM Sorbet, sherbet, frozen yogurt

#### MANUAL MODES:

#### **HIGH & LOW**

Use HIGH or LOW to blend ingredients to your preferred consistency. Once selected, these functions will run continuously until turned off. They will not run in conjunction with pre-set programs.

#### PULSE

Use PULSE by pressing and releasing the button to pulse ingredients to your desired texture and consistency.

**NOTE:** For shorter pulses, press the button for a short amount of time.

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

### ASSEMBLING & USING YOUR TOTAL CRUSHING<sup>®</sup> PITCHER

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

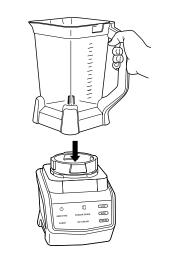
**TIP:** If the Stacked Blade Assembly is not fully seated, you will not be able to install and lock the lid into position.

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

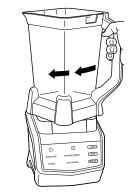
**NOTE:** The pitcher can be installed in two different positions. The handle can be positioned on the front-right corner of the motor base or the front-left corner of the motor base.



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, positioning it in a diamond position, with the LOCK symbols visible on the motor base.



**3** To lock the pitcher in place, rotate it 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:** 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.

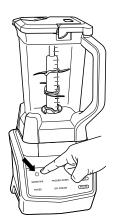
**NOTE:** The triangle symbols **MUST** be aligned for the lid to lock into place and the unit to operate.

## ASSEMBLING & USING YOUR TOTAL CRUSHING® PITCHER - CONT.

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

#### **AUTO-iQ® PROGRAMS**

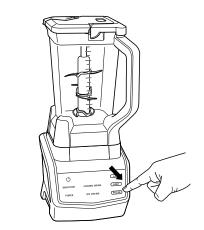
- 1 To begin, press the Power button.
- 2 Select one of the four pre-set options that best suits your recipe.



**NOTE:** 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.

#### MANUAL MODES

- 1 To begin, press the Power button.
- 2 Choose the speed that best suits your recipe.

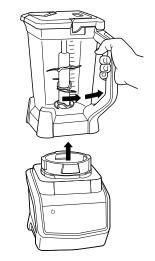


**NOTE:** The PULSE setting will run only when touched.

**3** When you are done blending, press the LOW or HIGH button again to stop blending.

#### TO SERVE YOUR RECIPE

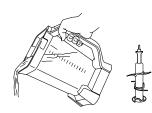
- 1 Wait for the Stacked Blade Assembly to come to a complete stop.
- 2 To remove the pitcher, turn the handle to the right and lift it up.



**NOTE:** 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.



**NOTE:** 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.



#### MOVING YOUR BASE

- 1 When you are done blending, unplug your unit.
- 2 To remove the base from the counter, place your hands under both sides of the base and lift it up toward you.





## **TROUBLESHOOTING GUIDE**

#### 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.

**NOTE:** Never spray the base or touchscreen with water or other liquids.

**NOTE: 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.

**NOTE: 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 ninjaaccessories.com or contact Customer Service at 1-877-646-5288.

## 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.
- 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.

#### You cannot create snow from ice.

• For best results, be sure the pitcher is thoroughly dried and use ice that is straight from the freezer. Ice that has melted slightly is not ideal for creating snow.

#### You get an "--" message.

• The Total Crushing® Pitcher is not correctly assembled on the base with the lid properly locked on. Once proper installation is complete, the available programs will illuminate on the touchscreen.

#### Unable to turn off manual program.

- The LOW and HIGH settings will run continuously until they are manually stopped.
- The PULSE setting will run only when touched.

#### The motor base won't stick to the counter or tabletop.

• The suction feet will only stick to smooth, clean surfaces. Make sure the surface and the suction feet are wiped clean before placing on counter or tabletop.

#### Why doesn't my blender turn off?

• Press selected program to pause operation, or press power button to cancel selected program. When blades have completely stopped spinning, remove the pitcher from base by rotating it counterclockwise and lifting it up. Once the pitcher is removed from the base, unplug the power cord from the outlet.

#### The lid seems to be on, but the programs will not run—what am I doing wrong?

• 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.

#### Why does my blender sometimes count up and other times count down?

• AUTO-iQ® programs are timed to finish on their own when the program is complete, so the clock counts down until the program is finished. When using a Manual mode (low or high) the clock will count up from 0 until the auto shutoff is reached. or the button for the currently running mode is selected again.

# 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 \$19.95 (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.

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For SharkNinja U.S. patent information, visit sharkninja.com/uspatents/

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