BL621

OWNER'S GUIDE







THANK YOU FOR PURCHASING

The Nutri Ninja® Professional Blender System with Auto-IQ® Technology

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REGISTER YOUR PURCHASE

k registeryourninja.com

\$ 1-877-646-5288

Scan QR code using mobile device

RECORD THIS INFORMATION

Model Number: _____

Serial	Number:	
Data		

Date of Purchase: ______ (Keep receipt)

Store of Purchase:

TECHNICAL SPECIFICATIONS

Voltage: Power:	120V., 60Hz. 1100 Watts	
Pitcher Cap Max Liquid	72 oz. 64 oz.	
Nutri Ninja®	16 oz.	

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

IMPORTANT SAFETY INSTRUCTIONS

PLEASE READ CAREFULLY BEFORE USE • FOR HOUSEHOLD USE ONLY

[]i	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.
$\langle \rangle$	For indoor and household use only.

A 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.
- 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 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.

- 7 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.
- 8 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.
- **9** Before use, wash all parts that may contact food. Follow washing instructions covered in this instruction manual.
- **10** Before each use, inspect blade assemblies for damage. If a blade is bent or damage is suspected, contact SharkNinja to arrange for replacement.
- **11 DO NOT** use this appliance outdoors. It is designed for indoor household use only.

- 12 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.
- **13 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.
- 14 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.
- **15** Extension cords should **NOT** be used with this appliance.
- **16** To protect against the risk of electric shock, **DO NOT** submerge the appliance or allow the power cord to contact any form of liquid.
- **17 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.
- **18 DO NOT** allow the unit or the cord to contact hot surfaces, including stoves and other heating appliances.
- **19 ALWAYS** use the appliance on a dry and level surface.
- **20 DO NOT** allow children to operate this appliance or use as a toy. Close supervision is necessary when any appliance is used near children.

- **21** 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.
- 22 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.
- 23 NEVER place a blade assembly on the motor base without it first being attached to its corresponding container (pitcher or cup) with the lid also in place.
- 24 Keep hands, hair, and clothing out of the container when loading and operating.
- **25** During operation and handling of the appliance, avoid contact with moving parts.
- 26 DO NOT fill containers past the MAX FILL or MAX LIQUID lines.
- **27 DO NOT** operate the appliance with an empty container.
- **28 DO NOT** microwave any containers or accessories provided with the appliance.
- **29 NEVER** leave the appliance unattended while in use.
- **30 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.
- **31 DO NOT** process dry ingredients with the Single-Serve Blending Cup and Pro Extractor Blades® Assembly, or the pitcher and Stacked Blade Assembly.

SAVE THESE INSTRUCTIONS

IMPORTANT SAFETY INSTRUCTIONS

PLEASE READ CAREFULLY BEFORE USE • FOR HOUSEHOLD USE ONLY

A 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.

- **32 DO NOT** perform grinding operations with the Single-Serve Blending Cup and Pro Extractor Blades® Assembly, or the pitcher and Stacked Blade Assembly.
- **33 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.
- **34** 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.
- 35 Keep hands and utensils out of containers 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.
- **36** If you find unmixed ingredients sticking to the sides of the cup, stop the appliance, remove the blade assembly, and use a scraper to dislodge ingredients.
- **37 DO NOT** open the pitcher's pour spout cap while blender is operating.
- **38** 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.

- **39 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.
- **40** 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.
- **41 DO NOT** expose the containers and accessories to extreme temperature changes. They may experience damage.
- 42 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.
- **43** If using the pitcher's pour spout, hold the cover in place on the container or ensure lid lock is engaged when pouring to avoid risk of injury.

- 44 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.
- **45** 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.
- 46 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.
- 47 DO NOT attempt to sharpen blades.
- **48** Turn off the appliance and unplug the motor base before cleaning.

SAVE THESE INSTRUCTIONS

GETTING TO KNOW YOUR NINJA® PROFESSIONAL BLENDER & NUTRI NINJA® CUPS

PARTS

The Nutri Ninja Blender System with Auto-iQ[®] Technology is a professional, high powered innovative tool with a sleek design and outstanding performance, a true asset to any kitchen. The Nutri Ninja Blender System with Auto-iQ Technology features intelligent programs that combine unique pulsing, blending and pausing patterns that do the work for you! Get great results every time with no guesswork required! For best results, be sure to carefully read all the instructions contained in the manual before using this appliance.

MAIN UNIT

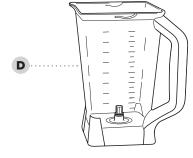
- 🗛 Nutri Ninja Cup
- B Nutri Ninja To-Go Lid
- C Pro Extractor Blades® Assembly
- **D** Pitcher
- E Stacked Blade Assembly
- F Pitcher Lid with Locking Handle
- **G** Motor Base
- H Power Cord (not shown)

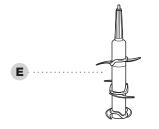
FEATURES

- 1100-Watt Motor Base
- Total Crushing® Technology
- XL 72 oz. Pitcher
- Easy-Lock Lid with Built-In Pour Spout
- Nutri Ninja Nutrient & Vitamin Extraction*
- Nutri Ninja Cups with To-Go Lids
- BPA Free & Dishwasher Safe
- Cord Wrap
 - * Extract a drink containing vitamins and nutrients from fruits and vegetables.











BEFORE FIRST USE

IMPORTANT: Review all warnings on pages 4-7 before proceeding.

DID YOU KNOW?

- You can take your drinks on the go using the spout lid.
- The cup, lid, and blade assembly are BPA free and dishwasher safe.

NOTE: All attachments are dishwasher safe. It is recommended that the cup, lid, and blade assembly be placed on the top rack of the dishwasher. Ensure blade assembly and lid are removed from the cup before placing in the dishwasher. Exercise care when handling blade assembly. Make sure Flip & Seal Lid is open during dishwasher cycle.

- 1 Remove all packaging material and labels from the appliance. Separate/ remove all parts from each other.
- 2 Wash the lids, pitcher, Nutri Ninia® Cups and blade assemblies in warm, soapy water. When washing the blade assemblies, use a dishwashing utensil with a handle to avoid direct hand contact with blades.
- **3** Handle blade assemblies with care to avoid contact with sharp edges. Rinse and air dry thoroughly.
- 4 The pitcher, Nutri Ninia cups, lids, and blade assemblies are all dishwasher safe. It is recommended that the lids and blades be placed on the top rack. Ensure the blade assemblies are removed from the containers before placing in the dishwasher.
- 5 Wipe the motor base clean with a damp cloth.

ASSEMBLY & USE OF THE PITCHER

- 1 Review warning and caution statements above before proceeding to Step 2.
- 2 Place the motor base on a clean, dry, level surface such as a counter or table.

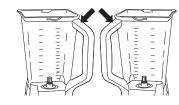




3 Align and lower the pitcher onto the motor base. Handle should be aligned slightly to the right of the "LOCK" symbol on the motor base.



4 Rotate the pitcher clockwise until it locks in place. As the pitcher rotates, it will lower and the safety tabs on the bottom of the pitcher will slide under the safety tabs on the top of the motor base.



5 The pitcher can be placed on the motor base two ways; the handle can be on the front right corner or the front left corner.



6 Holding the Stacked Blade Assembly by the top of the shaft, place it onto the gear shaft inside the pitcher. Ensure the Stacked Blade Assembly is seated properly and is standing upright.

NOTE: The Stacked Blade Assembly will fit loosely on the drive gear.

7 Add the ingredients to the pitcher, making sure they do not exceed the highest measured marking line on the side of the pitcher.

NOTE: If you need to add additional ingredients while the appliance is blending, open the pour spout cap and pour the ingredients in through the opening.

NOTE: When blending any kind of liquids, such as drinks or smoothies. do not exceed the "Max Liquid" mark (1.9 L) on the pitcher.



8 Holding the lid by the handle in the upright position, place it on top of the pitcher, aligning the arrow (\mathbf{v}) located on the lid with the arrow (\blacktriangle) located on the pitcher's handle. Press the handle down until you hear a click. The triangles on the lid and pitcher handle MUST be aligned for the blender to turn on.

ASSEMBLY & USE OF THE PITCHER - CONT.

IMPORTANT: Review all warnings on pages 4-7 before proceeding.

Plug the power cord into an electrical outlet and press the power button (b).

IMPORTANT: As a safety feature, the Power button (b) will flash and the motor will not start if the pitcher and lid are not installed correctly. When the pitcher and lid are installed properly, the Power button (b) will be solid, indicating the blender is ready for use.

10 Review warning and caution statements on page 8 before proceeding to Step 11.



11 Select the speed that best suits your needs.

NOTE: Pulse ingredients for even chopping by pressing the PULSE button in short intervals.



12 If the ingredients stick to the side of the pitcher, stop the appliance by pressing the Power button (b) and wait for the Stacked Blade Assembly to stop turning. Then remove the lid by pressing the release button, lifting the handle, and pulling straight up. Use a rubber spatula to dislodge the ingredients, replace the lid, and continue processing. 13 When you have reached your desired consistency, stop the appliance by pressing the Power button (Φ) and wait for the Stacked Blade Assembly to stop turning.

WARNING: Never insert your hands in the pitcher as the Stacked Blade Assembly is sharp. Always use a spatula to dislodge ingredients that has stuck to the sides of the pitcher.



- **14** Turn the pitcher counterclockwise and then lift it off the base.
- **15** Open the pour spout cap and use the spout to empty contents.
- **16** For thicker consistencies, first remove the lid by pressing the release button and pulling the lid handle up to a 90 degree angle to lift lid off the pitcher. Then, carefully remove the Stacked Blade Assembly by the top of the shaft. Place Stacked Blade Assembly away from the work area to avoid accidental contact. Finally, empty contents from the pitcher.
- **17** Make sure the unit is unplugged when not in use.

ASSEMBLY & USE OF THE NUTRI NINJA® CUP

- **1** Review warning and caution statements above before proceeding to Step 2.
- 2 Place the motor base on a clean, dry, level surface such as a counter or table.

NOTE: Do not overfill! To avoid spilling, do not add ingredients past the "Max" fill line.

3 Add ingredients to the Nutri Ninja Cup.



4 Place the Pro Extractor Blades® Assembly onto the cup and turn it clockwise until you have a good seal.



- Turn the Nutri Ninja Cup upside down and place it onto the motor base, aligning the tabs on the cup with the motor base. Turn clockwise until you hear a click, then the unit is ready for use.
- Plug the power cord into an electrical outlet and press the Power button (φ).



7 Press down on the PULSE button in short intervals to pulse. Press the Nutri Ninja button to activate the run cycle. The blender will stop after 60 seconds. To stop at any time during the cycle, press the Nutri Ninja button a second time or press the Power button (b).



8 Once you have reached your desired consistency, stop the appliance by pressing the Power button and wait for the blade to stop turning. Turn the Nutri Ninja Cup counterclockwise and pull straight up to remove.



- **9** Turn the cup upright and remove the Pro Extractor Blades Assembly by twisting blade assembly counterclockwise.
- **10** Do not store blended contents with the blade assembly attached.
- **11** Place the To-Go Lid on the Nutri Ninja cup and twist clockwise to seal.
- 12 Be sure to store the Pro Extractor Blades attached to an empty cup when not in use.
- **13** Make sure the motor base is unplugged when not in use.

CARE & MAINTENANCE

CLEANING

- 1 Separate/remove all parts from each other.
- 2 Hand-Washing: Wash the containers, lids, and blade assemblies in warm, soapy water. When washing the blade assemblies, use a dishwashing utensil with a handle to avoid direct hand contact with blades. Handle blade assemblies with care to avoid contact with sharp edges. Rinse and air dry thoroughly.
- **3 Dishwasher:** The containers, lids, blade assemblies and attachments are all dishwasher safe. The lids and blade assemblies are top rack dishwasher safe. Ensure that the blade assemblies are removed from the containers before placing in the dishwasher.
- **4** Wipe the motor base clean with a damp cloth.

Please call customer service if any servicing needs to be performed on the appliance at **1-877-646-5288**.

STORING

Store the Ninja^{*} Professional Blender & Nutri Ninja^{*} Cups upright with the blade assemblies inside their corresponding containers with the lids secured on top. Do not place anything on top of the unit. Store the rest of the attachments in a safe place where they will not be damaged or cause harm. Loosely wrap the power cord around the cord storage hook on the back of the motor base.

DO NOT store blended or unblended ingredients in the Nutri Ninja Cup with the blade assembly attached.

RESETTING THE MOTOR THERMOSTAT

The Ninja Professional Blender & Nutri Ninja Cups features a unique safety system that prevents damage to the unit's motor and drive system should you inadvertently overload your appliance. If the appliance is being overloaded, the motor will stop and the appliance will not run. To reset the appliance, follow the resetting procedure below:

- 1 Unplug the appliance from the electrical outlet.
- **2** Remove and empty the container and ensure that no food is jamming the blade assemblies.
- **3** Allow the appliance to cool for approximately 15 minutes.
- **4** Re-install the container onto the base and re-plug the appliance into the electrical outlet.
- **5** Proceed to use the appliance as before making sure not to exceed the recommended maximum capacities.

BLENDING CHART

BUTTON	FUNCTION	JAR	USE
POWER 🕁	On/Off		Always turn appliance off when not in use.
LOW	Processing & Mixing	Pitcher	Use to mix thin batters, gravies, and marinades, scramble eggs, processed cooked foods and uncooked fruits, and chop vegetables for dips and salsa.
MEDIUM	Blending & Chopping	Pitcher	Use to grate hard cheeses, cream soups*, beat dips, grind nuts, chop thoroughly, and blend sauces* and spreads. Blend mixed drinks, powdered drinks, or milk shakes.
HIGH	Pureeing, Liquefying & Ice Crushing	Pitcher	Use to mix smoothies and frappes, liquefy thick mixtures, and blend fozen fruits and vegetables. Crush ice cubes for snow cones, chilled beverages, and frozen slushes.
PULSE	Controlled Processing & Bursts of Power	Pitcher Nutri Ninja Cup	Use to control chopping and processing.
NUTRI NINJA*	Nutrient & Vitamin Extraction**	Nutri Ninja Cup	Use to blend whole fruits, vegetables, and ice into nutrient-rich drinks. This button will activate a run cycle that will shut off automatically after 60 seconds.

* When blending soups and sauces, make sure they're cooled to room temperature first. Ninja* containers are not intended for hot blending.

**Extract a nutritious drink containing vitamin and nutrients from fruits and vegetables.

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

Motor Doesn't Start or Blade Assembly Doesn't Rotate.

- Make sure the container is securely placed on motor base.
- Make sure the lid is securely on container in the correct position (align arrows).
- The appliance is turned "Off". Press the power button (ϕ) to turn "On".
- Check that the plug is securely inserted into the electrical outlet.
- Check the fuse or circuit breaker.
- The unit has overloaded. The appliance will stop and the power light will flash. Unplug and wait approximately 15 minutes before using again.
- The unit has overheated. Unplug and wait approximately 30 minutes before using again.
- Check to make sure the unit is not overloaded.

Food is Unevenly Chopped.

• Either you are chopping too much food at one time, or the pieces are not of even size and processing smaller amounts per batch.

Food is Chopped Too Fine or is Too Watery.

• The food has been over processed. Use Auto-iQ® Pulse button for controlled processing.

Food Collects On Lid or On the Sides of the Container.

• The mixture is too thick. Add more liquid.

You Cannot Achieve 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.

Motor Base Won't Stick to Counter or Table Top.

- 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 appliance when the motor base is stuck to a surface that is not secure, (cutting board, platter, plates, etc.).

You get an "Err" Message.

• Your Ninja® is able to detect which jar is on the base. You may be trying to use a program that is not designed for the jar you have installed. The programs will light up indicating which programs are available for each jar.

You have a blinking red light.

• The unit is not installed properly. For your safety the unit will only be able to be turned on when it is properly assembled. Please refer to the assembly pages of this inspiration guide for assistance.

REPLACEMENT PARTS

To order additional parts and accessories, visit **ninjaaccessories.com** or contact Customer Service at **1-877-646-5288**.

PRODUCT REGISTRATION

Please visit registeryourninja.com or call 1-877-646-5288 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?

- Normal wear and tear of wearable parts (such as blending vessels, lids, cups, blades, blender bases, removable pots, racks, pans, 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.

NOTES

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, NUTRI NINJA, PRO EXTRACTOR BLADES, and TOTAL CRUSHING are registered trademarks of SharkNinja Operating LLC.

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

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