

NINJA®

BL710WM

OWNER'S GUIDE

PROFESSIONAL BLENDER 1000



IMPORTANT SAFETY INSTRUCTIONS

PLEASE READ CAREFULLY BEFORE USE • FOR HOUSEHOLD USE ONLY

⚠ 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 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.
- 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.

SAVE THESE INSTRUCTIONS

IMPORTANT SAFETY INSTRUCTIONS

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- 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

THANK YOU

for purchasing the Ninja® Professional Blender 1000



REGISTER YOUR PURCHASE

 registeryourninja.com

 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: 1000W

Pitcher

Capacity: 72 oz. (2.1 L)

Max Liquid

Capacity: 64 oz. (8 cups, 1.9 L)

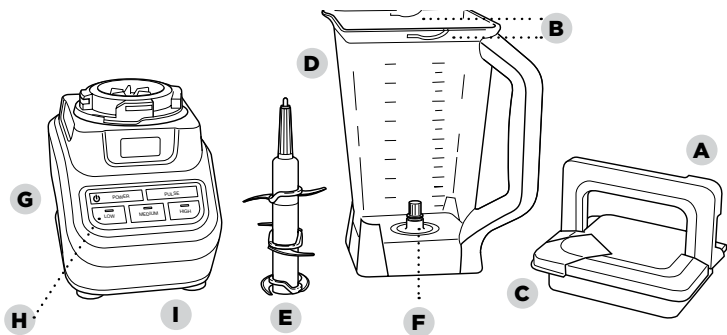
TIP: You can find the model and serial numbers on the QR code label on the back of the unit by the power cord.

CONTENTS

Getting Started	7
Before First Use	7
Assembly & Use of the Pitcher	8
Care & Maintenance	10
Blending Chart	11
Troubleshooting Guide	11
Replacement Parts	11
Warranty	12

GETTING STARTED

The Ninja® Professional Blender 1000 is a high powered kitchen tool that is perfect for ice crushing, blending, pureeing and controlled processing. Create all of your favorite recipes quickly and easily with just one touch of a button. For best results, be sure to carefully read all the instructions contained in the manual before using this appliance.



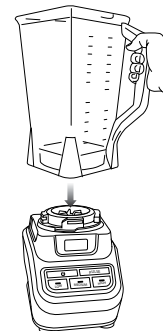
- a Lid with Locking Handle
- b Locking Handle Release Button
- c Pouring Spout with Cap
- d Pitcher
- e Stacked Blade Assembly
- f Gear Shaft
- g Motor Base (Power Cord & Cord Storage not shown)
- h Control Panel
- i Non Slip Bottom

BEFORE FIRST USE

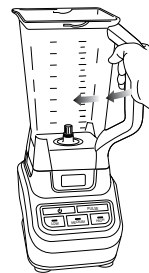
- 1 Remove all packaging material and labels from the appliance. Separate all parts from each other.
 - 2 Wash the lid, pitcher, and Stacked Blade Assembly in warm, soapy water. When washing the blade assembly, use a dishwashing utensil with a handle to avoid direct hand contact with blades.
 - 3 Handle blade assembly with care to avoid contact with sharp edges. Rinse and air-dry thoroughly.
 - 4 The pitcher and Stacked Blade Assembly are dishwasher safe. It is recommended the lid and Stacked Blade Assembly be placed on the top rack. Ensure the Stacked Blade Assembly is removed from the pitcher before placing in the dishwasher.
 - 5 Wipe the motor base clean with a damp cloth.
- PLEASE KEEP THESE IMPORTANT SAFEGUARDS IN MIND WHEN USING THE APPLIANCE:**
- Make sure the motor base is plugged in for use.
- NEVER** add ingredients into the container before placing the Blade Assembly in first.
- DO NOT** attempt to operate the appliance without the lid on.
- NEVER** run the appliance empty.
- Appliance accessories are not intended to be used in the microwave, as it may result in damage to the accessories.

ASSEMBLY & USE OF THE PITCHER

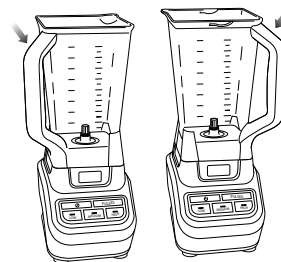
- 1 Review the Important Safety Instructions on pages 1-2 before proceeding to step 2.
- 2 Place the motor base on a clean, dry, level surface such as a counter or tabletop.



- 3 Align and lower the pitcher onto the motor base.

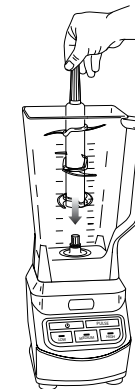


- 4 Rotate the pitcher clockwise until it locks in place. You will hear a click when the lock is engaged.



- 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 drive gear 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 processing, open the pour spout cap and pour the ingredients in through the opening.

NOTE: When blending any kind of liquids, such as mixtures of any drinks or smoothies, do not exceed the "Max Liquid" mark (64 ounces) on the pitcher.

- 8 Plug the power cord into the electrical outlet and press the power button (⏻).

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

ASSEMBLY & USE OF THE PITCHER - CONT.



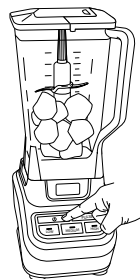
9 Holding the lid by the handle in the upright position, place it on top of the pitcher, aligning the arrow (▼) located on the lid with the arrow (▲) located on the pitcher's handle. Press the handle down until you hear a click.

10 Select the speed according to your blending requirements*:

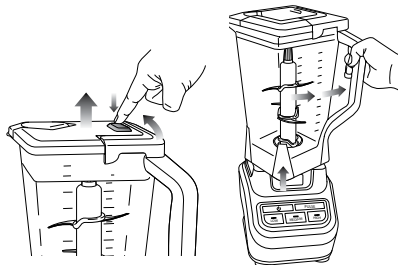
- Use the LOW setting for processing and mixing.
- Use the MEDIUM setting for blending and ice crushing.
- Use the HIGH setting for pureeing and liquefying.
- Use the PULSE button for controlled chopping and processing.

*See Blending Chart.

NOTE: Pulse ingredients for even chopping by pressing down in short intervals.



11 When ingredients have reached your desired consistency, stop the appliance by pressing the power button (⏻) and wait for the Stacked Blade Assembly to stop turning.



12 To remove the lid, press the release button on the lid, pull the lid handle up to a 90° angle, and lift the lid off. Turn the pitcher counterclockwise and then lift off the base.

13 Open the pour spout cap and use the spout to empty liquid contents.

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.

14 Make sure the unit is unplugged when not in use.

CARE & MAINTENANCE

CLEANING

- 1** Separate all parts from each other.
- 2 Hand-Washing:** Wash the pitcher, lid, and Stacked Blade Assembly in warm, soapy water. When washing the Stacked Blade Assembly, use a dishwashing utensil with a handle to avoid direct hand contact with blades. Handle blade assembly with care to avoid contact with sharp edges. Rinse and air-dry thoroughly.

Dishwasher: The pitcher, lid, and Stacked Blade Assembly are all dishwasher safe. The lid and Stacked Blade Assembly are top-rack dishwasher safe. Ensure the Stacked Blade Assembly is removed from the pitcher before placing in the dishwasher.

- 3** Wipe the motor base clean with a damp cloth.

STORING

- 1** Store the Ninja® Professional 1000 upright with the Stacked Blade Assembly inside the pitcher with the lid secured on top. Do not place anything on top. Loosely wrap the power cord around the cord storage hook in the back of the unit.

RESETTING THE MOTOR THERMOSTAT

The Ninja® Professional 1000 features a unique safety system that prevents damage to the unit's motor and drive system should you inadvertently overload the unit. **If the unit is overloaded, the motor will stop.** To reset the unit, follow the resetting procedure below:

- 1** Unplug the unit from the electrical outlet.
- 2** Remove and empty the pitcher and ensure no ingredients are jamming the Stacked Blade Assembly.
- 3** Allow the unit to cool for approximately 15 minutes.
- 4** Place the pitcher onto the base and plug the unit into the electrical outlet.
- 5** Proceed to use the unit as before, making sure to not exceed the recommended maximum capacities.

BLENDING CHART

BUTTON	FUNCTION	USE
POWER ⏻	On/Off	Always turn appliance off when not in use.
LOW	Processing & Mixing	Use to mix thin batters, gravies, and marinades; beat eggs; puree cooked foods and uncooked fruits; and chop vegetables for dips and salsa.
MEDIUM	Blending & Ice Crushing	Use to grate hard cheeses; chop and grind nuts; mix dips; cream soups*; blend sauces*, spreads, mixed drinks, smoothies, and milkshakes.
HIGH	Pureeing & Liquefying	Use to mix smoothies, frappes, liquefy thick mixtures and blend whole fruits and vegetables.
PULSE	Controlled Processing & Bursts of Power	Use to control chopping and processing.

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

TROUBLESHOOTING GUIDE

- **Motor doesn't start or Stacked Blade Assembly doesn't rotate.**
Make sure the pitcher is securely placed on motor base.
Make sure the lid is securely on pitcher in the correct position (align arrows).
The blender 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.
The unit has overheated. Unplug and wait approximately 15 minutes before using again.
- **Ingredients are unevenly chopped.**
Either you are chopping too many ingredients at one time, or the pieces are not of even size.
Process smaller amounts per batch.
- **Ingredients are chopped too fine or is too watery.**
The ingredients have been over-processed. Use PULSE button for controlled processing.
- **Ingredients collects on lid or on the sides of the pitcher.**
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 and make sure the pitcher is completely dry before adding ice.

REPLACEMENT PARTS

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

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, 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 registryourninja.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 registryourninja.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
CAN: Ville St-Laurent, QC H4S 1A7
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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