

NINJA®

BL700
OWNER'S GUIDE

Kitchen System 1200™



www.ninjakitchen.com

1 877 646-5288

IMPORTANT SAFETY INSTRUCTIONS

For Household Use Only

WHEN USING ELECTRICAL APPLIANCES, BASIC SAFETY PRECAUTIONS SHOULD ALWAYS BE FOLLOWED, INCLUDING THE FOLLOWING:

READ ALL INSTRUCTIONS BEFORE USING YOUR NINJA® KITCHEN SYSTEM 1200™.

POLARIZED PLUG

⚠ WARNING: To reduce the risk of electric shock, this appliance has a polarized plug (one blade is wider than the other). This plug will fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician to install the proper outlet. **DO NOT modify the plug in any way.**

⚠ WARNING: Extension cords are not recommended for use with this product.

THIS BOOK COVERS MODEL NUMBERS:

BL700 30

TECHNICAL SPECIFICATIONS

Voltage:	120V., 60Hz.
Power:	1100 Watts
Pitcher Capacity:	72 ounces (9 cups, 2.1 L)
MAX Liquid Capacity:	64 ounces (8 cups, 1.9 L)
Bowl Capacity:	40 ounces (5 cups, 1.2 L)

⚠ WARNING: TO REDUCE THE RISK OF FIRE, ELECTRIC SHOCK OR INJURY:

- 1 ⚠ CAUTION:** Blade assemblies are sharp and removable, handle with care. When handling the blade assemblies, always hold by the shaft.
- 2 ⚠ CAUTION:** DO NOT BLEND HOT FOODS OR HOT LIQUIDS.
- To protect against electrical shock, do not submerge the appliance or allow the power cord to come into contact with water or any other liquid.
- 4 DO NOT** allow young children to operate the appliance or use as a toy. Close supervision is necessary when any appliance is used by or near children.
- Never leave an appliance unattended when in use.
- Turn the appliance Off and remove the power cord from the electrical outlet when not in use, before assembling or disassembling parts and before cleaning. To unplug, grasp the plug and pull from the electrical outlet. Never pull from the power cord.
- Appliance accessories are not intended to be used in the microwave as it may result in damage to the accessories.
- 8 DO NOT** abuse the power cord. Never carry the appliance by the power cord or yank it to disconnect from electrical outlet; instead grasp the plug and pull to disconnect.



- 9 **DO NOT** operate any appliance with a damaged cord or plug, or after the appliance malfunctions, has been dropped or damaged in any manner. This appliance has no serviceable parts. Return the appliance to EURO-PRO Operating LLC for examination, repair or adjustment.
- 10 **DO NOT** let the power cord hang over the edge of table or counter or touch hot surfaces such as the stove.
- 11 Always use appliance on a dry, level surface.
- 12 Keep hands, hair, clothing, as well as utensils out of container while processing to reduce the risk of severe injury to persons or damage to the appliance. A scraper may be used but only when the appliance is not running.
- 13 Avoid contact with moving parts.
- 14 **DO NOT** attempt to sharpen blades.
- 15 **DO NOT** use the appliance if blade assembly is bent or damaged.
- 16 To reduce risk of injury, never place the blade assembly on base without pitcher or bowl properly attached.
- 17 **DO NOT** operate this appliance on or near any hot surfaces (such as gas or electric burner or in a heated oven).
- 18 The use of attachments or accessories including canning jars, not recommended by the manufacturer may result in fire, electric shock or personal injury.
- 19 **DO NOT** remove the container from the motor base while the appliance is in operation.
- 20 To reduce the risk of injury, **NEVER** operate the appliance without the lid in place; **DO NOT** try to defeat the interlock mechanism; make sure that the attachment is properly installed before operating the appliance.
- 21 **DO NOT** expose containers to extreme temperature changes.
- 22 **DO NOT** overfill.
- 23 **DO NOT** operate the appliance empty.
- 24 To reduce the risk of burns, always allow the appliance to cool before taking off parts and before cleaning.
- 25 In the event that the unit overloads, the unit will shut down. Unplug the appliance and let it cool down for approximately 15 minutes before using again.
- 26 **THIS PRODUCT IS INTENDED FOR HOUSEHOLD USE ONLY.** Do not use this appliance for anything other than its intended use. Do not use outdoors.
- 27 The maximum rating is based on the 6-Blade Assembly (pitcher) that drives the greatest power and other recommended attachments may draw significantly less power or current.

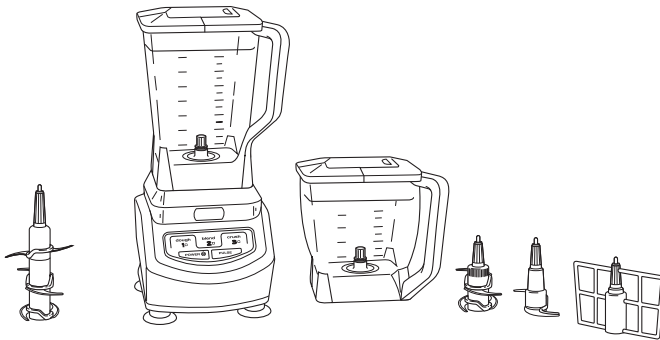
SAVE THESE INSTRUCTIONS

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Thank you for purchasing the Ninja® Kitchen System 1200™.

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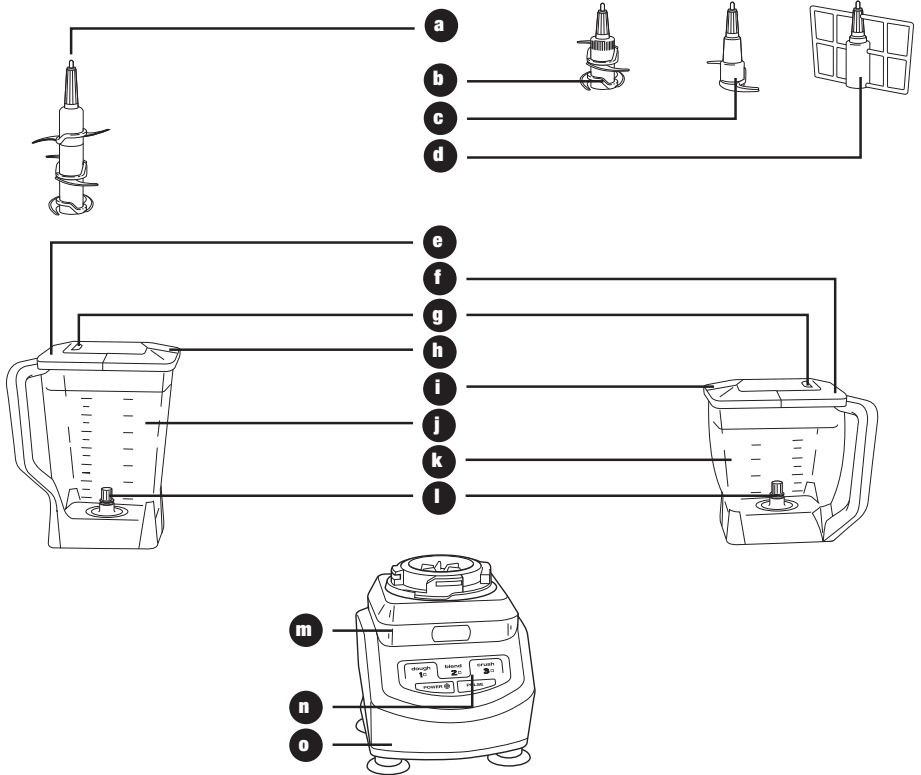
The Ninja® Kitchen System 1200™ is a professional, high powered innovative tool with a sleek design and outstanding performance, a true asset to any kitchen. It is perfect for ice crushing, blending, pureeing, and controlled processing. The Ninja® Kitchen System 1200™ also features a unique capability to knead dough for pizzas, breads, pretzels and cookies! Create all of your favorite recipes fast and easy 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.



FEATURES:

- Ninja® Blade Technology
- Extra Large, 72 oz. Pitcher (MAX Liquid Capacity: 64 oz.) - BPA Free
- 40 oz. Bowl - BPA Free
- Lock-In Lid, Featuring Pour Spout
- Easy to Clean Electronic Control Panel
- Hidden Drain Holes - prevent water build up from dishwasher

Getting Started



a 6-Blade Assembly (pitcher)

b 4-Blade Assembly (bowl)

c Dough Blade (bowl)

d Dough Paddle (bowl)

e Pitcher Lid with Locking Handle

f Bowl Lid with Locking Handle

g Locking Handle Release Button

h Pouring Spout with Cap

i Grated Fill Spout with Cap

j 72 oz. Pitcher

k 40 oz. Bowl

l Gear Shaft

m Motor Base

n Control Panel

o Suction Feet

p Power Cord (not shown)

NOTE: Attachments are not interchangeable.

PLEASE KEEP THESE IMPORTANT SAFEGUARDS IN MIND WHEN USING THE APPLIANCE:

- ⚠ **WARNING:** Never leave the appliance unattended while in use.
- ⚠ **WARNING:** Secure the appliance while in use by pressing down on the lid with one hand.
- ⚠ **CAUTION:** Blades are sharp! Use extreme caution when handling the blade assemblies. Always hold them by the shaft of the blade assembly.
- ⚠ **CAUTION:** DO NOT BLEND HOT FOODS OR HOT LIQUIDS.
- ⚠ **CAUTION:** Never remove the container while the appliance is still running.

IMPORTANT: Never add ingredients into the container before placing the attachment in first.

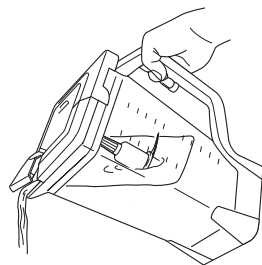
IMPORTANT: Attachments are not interchangeable.

IMPORTANT: DO NOT attempt to operate the appliance without the lid on.

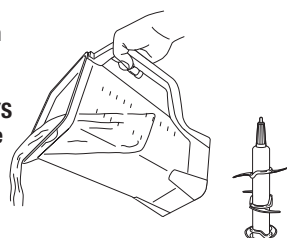
IMPORTANT: Never run the appliance empty.

IMPORTANT: Appliance accessories are not intended to be used in the microwave as it may result in damage to the accessories.

- ⚠ **CAUTION:** Blades are not locked in place. If using the pour spout, ensure the lid is fully locked onto the blender pitcher.



- ⚠ **CAUTION:** Blades are not locked in place. If pouring with the lid removed, ALWAYS remove the blade assembly first.



- ⚠ **CAUTION:** Blade assemblies are sharp, not locked in place and removable, handle with care. When handling the blade assemblies, always hold them by the shaft.

BEFORE FIRST USE

- 1 Remove all packaging material and labels from the appliance.
- 2 Wash the lids, pitcher, bowl and attachments in warm, soapy water with a soft cloth.
- ⚠ **CAUTION:** Handle the blade assemblies with care when washing, as the blades are very sharp.
- 3 Rinse and dry thoroughly.
- 4 The pitcher, bowl, lids and attachments, are all dishwasher safe. It is recommended that the lids and attachments be placed on the top rack. Ensure that the attachments are removed from the containers before placing in the dishwasher.
- 5 Wipe the motor base and the suction feet clean with a damp cloth.

⚠ WARNING: Never leave the appliance unattended while in use.

⚠ CAUTION: Handle the blade assemblies with care, as the blades are very sharp.

IMPORTANT: Make sure that the motor base is plugged in for use.

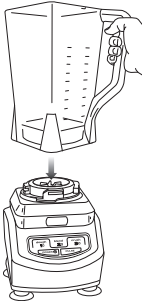


Fig. 1

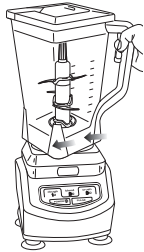


Fig. 2



Fig. 3a



Fig. 3b



Fig. 4a

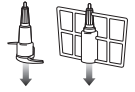


Fig. 4b

HOW TO ASSEMBLE

- 1 Place the motor base on a clean, dry, level surface such as a counter or table top.
- 2 Lower the pitcher or the bowl onto the motor base. **(Fig. 1)**
- 3 Rotate the container to the left as far as it will go. As the container rotates, it will lower and the safety tabs on the bottom of the container will slide under the safety tabs on the top of the motor base. **(Fig. 2)**
- 4 The pitcher or bowl can be placed on the motor base two ways; the handle can be on the front right corner or the front left corner. **(Fig. 3a, Fig. 3b)**
- 5 Holding the desired attachment by the shaft, place it onto the gear shaft inside the container. Ensure that the attachment fits around the gear shaft and that it is standing straight. **(Fig. 4a, Fig. 4b)**

HOW TO USE

- 1 Place the pitcher or bowl onto the motor base and insert the desired attachment. (See HOW TO ASSEMBLE.)
- 2 Add the ingredients to the container. Make sure your total of ingredients don't exceed the highest measured marking line on the side of the containers.

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.

Using the Ninja® Kitchen System 1200™ - cont'd

- ⚠ **WARNING:** Never leave the appliance unattended while in use.
- ⚠ **CAUTION:** Handle the blade assemblies with care, as the blades are very sharp.
- IMPORTANT:** Make sure that the motor base is plugged in for use.

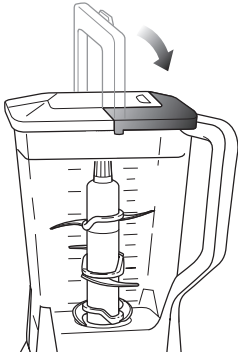


Fig. 5

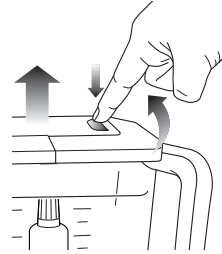


Fig. 6

- 3 Place the color co-ordinated lid onto the corresponding container with the locking handle in the upright position and the pouring spout on the corner opposite the container's handle. Align the arrows (▼) located on the lid and container's handle. Ensure that the lid is completely seated and press the lid down into the container. Press the locking handle down so that the latches on the lid fit under the tabs on the container. (Fig. 5)

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

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

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

- 5 Select the button that best suits your needs.

NOTE: Please refer to "Speed Settings & Uses" chart for suggested uses and speeds.

- 6 Press the power button (⏻) or the selected button a second time to stop the attachment from turning or press a different button to change the speed.
- 7 When you have reached your desired consistency, stop the appliance by pressing the power button (⏻) and wait for the attachment to stop turning. Then remove the lid by pressing the release button, lifting the handle up and pulling straight up. (Fig. 6)

⚠ **CAUTION:** Never insert your hands in the pitcher as the blades are sharp. Always use a spatula to dislodge food that has stuck to the sides of the pitcher.

Using the Pitcher

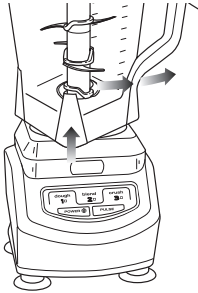


Fig. 7

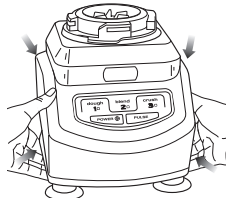


Fig. 8

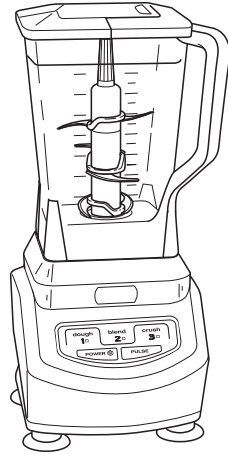


Fig. 9

- 8 To remove the container, press the power button (⏻) to turn the appliance Off. Wait for the attachment to stop moving before removing. (Fig. 7)
- 9 Depending on the consistency of the contents in the container, open the pour spout cap and use the spout to empty liquid contents. For thicker consistencies, remove the lid and attachment carefully (by its shaft), then empty contents from the container.
- ⚠ **CAUTION: Blades are not locked in place. If using the pour spout, ensure the lid is fully locked onto the blender pitcher.**
- 10 For thicker consistencies, remove the lid and blade attachment carefully (by its shaft), then empty contents from the container. To remove the lid, press the release button on the lid and pull the lid handle up to a 90° angle and lift the lid off the blender pitcher.
- ⚠ **CAUTION: Blades are not locked in place. If pouring with the lid removed, ALWAYS remove the blade assembly first.**
- 11 Make sure that the unit is unplugged when not in use.
- 12 To release the motor base from the counter or table top, place your hands underneath both sides of the motor base and gently pull the unit up and towards you. (Fig. 8)

USING THE 6-BLADE ASSEMBLY

- 1 Holding the 6-Blade assembly by the shaft, place it onto the gear shaft inside the pitcher. Ensure that the attachment fits around the gear shaft and that it is standing straight.
- 2 Add the ingredients and secure the pitcher lid onto the pitcher. (Fig. 9)
- 3 Plug the power cord into the electrical outlet and press on the power button (⏻).

NOTE: Please refer to “Speed Settings & Uses” chart for suggested uses and speeds.

Using the Bowl

⚠ WARNING: Never leave the appliance unattended while in use.

⚠ CAUTION: Handle the blade assemblies with care, as the blades are very sharp.

IMPORTANT: Make sure that the motor base is plugged in for use.

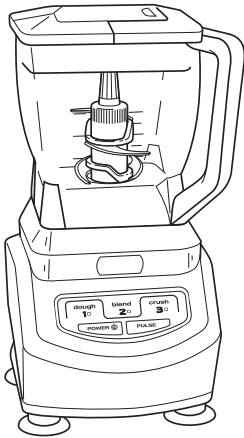


Fig. 10

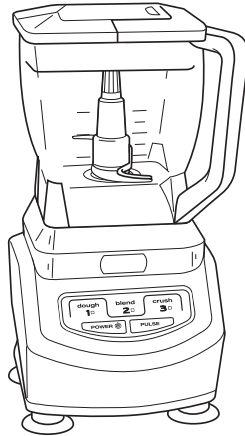


Fig. 11

USING THE 4-BLADE ASSEMBLY

⚠ CAUTION: Blades are not locked in place. If using the pour spout, ensure the lid is fully locked onto the bowl.

⚠ CAUTION: Blades are not locked in place. If pouring with the lid removed, ALWAYS remove the blade assembly first.

- 1 Place the motor base on a clean, dry, level surface such as a counter or table top. (Fig. 10)
- 2 Secure the bowl onto the motor base.
- 3 Holding the 4-Blade assembly by the shaft, place it onto the gear shaft inside the bowl. Ensure that the attachment fits around the gear shaft and that it is standing straight.
- 4 Add the ingredients and secure the bowl lid onto the bowl. (Fig. 10)
- 5 Plug the power cord into the electrical outlet and press on the power button (⏻).

NOTE: Please refer to "Speed Settings & Uses" chart for suggested uses and speeds.

USING THE DOUGH BLADE

IMPORTANT: Use only the "DOUGH" button when using this attachment.

- 1 Place the motor base on a clean, dry, level surface such as a counter or table top. (Fig. 11)
- 2 Secure the bowl onto the motor base.
- 3 Holding the dough blade by the shaft, place it onto the gear shaft inside the bowl. Ensure that the attachment fits around the gear shaft and that it is standing straight.

- 4 Add the ingredients and secure the bowl lid onto the bowl. (Fig. 11)

NOTE: For best results add wet ingredients first and then add dry ingredients.

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

NOTE: Please refer to "Speed Settings & Uses" chart for suggested uses.

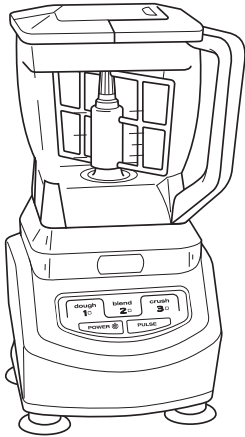


Fig. 12

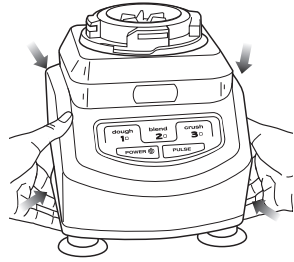


Fig. 13

USING THE DOUGH PADDLE

IMPORTANT: Use only the “DOUGH” button when using this attachment.

- 1 Place the motor base on a clean, dry, level surface such as a counter or table top. **(Fig. 12)**
- 2 Secure the bowl onto the motor base.
- 3 Holding the dough paddle by the shaft, place it onto the gear shaft inside the bowl. Ensure that the attachment fits around the gear shaft and that it is standing straight.
- 4 Add the ingredients and secure the bowl lid onto the bowl. **(Fig. 12)**
- 5 Plug the power cord into the electrical outlet and press on the power button (⏻).

NOTE: For best results add wet ingredients first and then add dry ingredients.

NOTE: Please refer to “Speed Settings & Uses” chart for suggested uses.

REMOVAL

- 1 To remove the lid, press the release button on the lid and pull the lid handle up to a 90° angle.
- 2 Turn the bowl counter-clockwise and lift it to remove it from the motor base.
- 3 To release the motor base from the counter or table top, place your hands underneath both sides of the motor base and gently pull the unit up and towards you. **(Fig. 13)**

Care & Maintenance

HOW TO CLEAN

- ⚠ CAUTION: Make sure that the motor base is unplugged from the power source before inserting or removing any attachment and before cleaning.**
- ⚠ CAUTION: DO NOT immerse the motor base into water or any other liquid.**
- ⚠ CAUTION: Handle the blade assemblies with care, as the blades are very sharp.**

- 1 Separate/remove all parts from each other.
- 2 Clean the motor base with a damp cloth and wipe dry.
- 3 Place the pitcher and bowl in the dishwasher. Place the lids and attachments on the top rack. Use caution when handling the blade assemblies as the blades are very sharp.

OR

- 4 Carefully hand wash the lids, pitcher, bowl, blade assemblies in warm, soapy water with a soft cloth.

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

HOW TO STORE

- 1 Store the Ninja® Kitchen System 1200™ upright with the pitcher on the motor base, 6-Blade assembly inside the pitcher and lid on the pitcher. Do not place anything on top. Store the bowl with the 4-Blade assembly inside and the lid on top. Keep the bowl and the rest of the attachments along side the appliance where it will not be damaged and won't cause hazard.

RESETTING THE MOTOR THERMOSTAT

The Ninja® Kitchen System 1200™ features a unique safety system which 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. Allow the appliance to cool for approximately 15 minutes. 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 cutting blades or attachments.
- 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.

Speed Setting & Uses

FUNCTION	CONTAINER	ATTACHMENT	SPEED BUTTON	TYPE OF FOOD
Whipping	Bowl	Dough Paddle	1	Whipped cream Thin pancake batter Scrambled eggs Mousse Meringue*
Mincing	Bowl	Blade Assembly	Pulse	Onion Garlic Herbs
Kneading	Bowl	Dough Blade	1 (DOUGH)	Bread dough Pie dough Pizza dough Pretzel dough
Dough Mixing	Bowl	Dough Paddle	1 (DOUGH)	Cookie dough
Blending	Bowl	Blade Assembly	2 (BLEND)	Pâtés Stewed fruits Dips Apple sauce Spreads Soups Baby food
Grinding	Bowl	Blade Assembly	2	Meat
Grating	Bowl	Blade Assembly	3 or Pulse	Grated cheese Bread crumbs
Chopping	Pitcher or Bowl	Blade Assembly	Pulse	Salsa Vegetables Nuts
Mixing	Pitcher or Bowl	Blade Assembly	2 (BLEND)	Light cake mixes Batters
Ice Crushing	Pitcher or Bowl	Blade Assembly	3 (ICE CRUSH)	Ice
Pureeing	Pitcher or Bowl	Blade Assembly	3	Smoothies Smooth soups Milkshakes

* Open the pouring spout cap after 30 seconds to allow egg mixture to aerate.

Troubleshooting Guide

PROBLEMS	POSSIBLE REASONS & SOLUTIONS
Motor Doesn't Start or Attachment Doesn't Rotate.	<p>Make sure the container is securely placed on motor base.</p> <p>Make sure the lid is securely on container in the correct position (align arrows).</p> <p>The appliance is turned Off. Press the power button (ⓐ) to turn On.</p> <p>Check that the plug is securely inserted into the electrical outlet.</p> <p>Check the fuse or circuit breaker.</p> <p>The unit has overheated or overloaded. Unplug the unit and wait 15 minutes to reset.</p> <p>Make sure that the power button (ⓐ) is a solid red and that the appliance is assembled correctly.</p> <p>Check to make sure the unit is not overloaded.</p>
Food is Unevenly Chopped.	<p>Either you are chopping too much food at one time, or the pieces are not of even size and processing smaller amounts per batch.</p>
Food is Chopped Too Fine or is Too Watery.	<p>The food has been over processed. Use pulse button for controlled processing.</p>
You Cannot Achieve Snow From Solid Ice.	<p>Do not use ice that has been sitting out or has started to melt. Use ice straight from the freezer.</p>
Motor Base Won't Stick to Counter or Table Top.	<p>Make sure the surface is wiped clean. The suction feet will only stick to smooth surfaces.</p> <p>DO NOT attempt to use appliance when the motor base is stuck to a surface that is not secure, (cutting board, platter, plates, etc.).</p>

Replacement Parts

ORDERING REPLACEMENT PARTS

To order additional parts and attachments, please visit our website: www.ninjakitchen.com or feel free to contact customer service: **1-877-646-5288**.



EURO-PRO

ONE (1) YEAR LIMITED WARRANTY

EURO-PRO Operating LLC warrants this product to be free from material defects and workmanship for a period of one (1) year from the date of purchase when utilized for normal household use, subject to the following conditions, exclusions and exceptions.

The liability of **EURO-PRO Operating LLC** is limited solely to the cost of the repair or replacement of the unit at our option. This Limited Warranty does not cover normal wear of parts and does not apply to any unit that has been tampered with or used for commercial purposes. This Limited Warranty does not cover damage caused by misuse, abuse, negligent handling or damage due to faulty packaging or mishandling in transit. This Limited Warranty does not cover damage or defects caused by or resulting from damages from shipping or repairs, service or alteration to the product or any of its parts, which have been performed by a repair person not authorized by **EURO-PRO Operating LLC**.

If your appliance fails to operate properly while in use under normal household conditions within the Limited Warranty period, you may return the complete appliance and accessories with proof of purchase and date, freight prepaid. For Customer Service support, call 1-877-646-5288 or visit our website www.ninjakitchen.com.

If the appliance is found by **EURO-PRO Operating LLC** to be defective, in **EURO-PRO Operating LLC's** sole discretion, we will repair or replace it free of charge. Proof of purchase date and a check made payable to **EURO-PRO Operating LLC** in the amount of \$19.95 to cover the cost of return shipping and handling must be included.*

This Limited Warranty is extended to the original purchaser of the unit and excludes all other legal, implied and/or conventional warranties. The responsibility of **EURO-PRO Operating LLC** if any, is limited to the specific obligations expressly assumed by it under the terms of this Limited Warranty. In no event is **EURO-PRO Operating LLC** liable for incidental or consequential damages to anyone of any nature whatsoever. Some states do not permit the exclusion or limitation of incidental or consequential damages, so the above may not apply to you.

This Limited Warranty gives you specific legal rights, and you may also have other rights which vary from state to state or from province to province.

***IMPORTANT: Carefully pack item to avoid damage in shipping. Be sure to include proof of purchase date and to attach tag to item before packing with your name, complete address and phone number with a note giving purchase information, model number and what you believe is the problem with the item. We recommend you insure the package (as damage in shipping is not covered by your Limited Warranty). Mark the outside of your package "ATTENTION CUSTOMER SERVICE".**

PRODUCT REGISTRATION

Please visit www.ninjakitchen.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 to have read and understood the instructions for use, and warnings set forth in the accompanying instructions.

Euro-Pro Operating LLC
US: Newton, MA 02459
CAN: Ville St-Laurent, QC H4S 1A7
1-877-646-5288
www.ninjakitchen.com

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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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