

NINJA®

Ultima® Dual Stage Blender

BL810 series

OWNER'S GUIDE



ninjakitchen.com

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 ULTIMA® DUAL STAGE BLENDER.

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.

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

1 **⚠ WARNING:** Remove utensils prior to processing. Failure to remove may cause the jar to be damaged or to shatter which may cause personal injury.

- 2 **⚠ WARNING:** The Top Stacked Blade Assembly is sharp, not locked in place and removable, handle with care. When handling the Top Stacked Blade Assembly, always hold by the shaft. Failure to do so will result in a risk of laceration.
- 3 **⚠ WARNING:** The Top Stacked Blade Assembly is sharp and not locked in place. If using the pour spout, ensure the lid is fully locked onto the pitcher. If pouring with the lid removed, carefully remove the Stacked Blade Assembly first, holding it by the shaft. Failure to do so will result in a risk of laceration.
- 4 **⚠ CAUTION:** DO NOT blend hot liquids, doing so may cause excessive pressure build-up, resulting in risk of the user being burned.
- 5 **⚠ CAUTION:** We do not recommend grinding in any of our Nutri Ninja® Cups.
- 6 **⚠ CAUTION:** Remove the Nutri Ninja Blades® Assembly from the Nutri Ninja 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 which 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 Sip & Seal Lid to cover.
- 7 **⚠ CAUTION:** DO NOT process dry ingredients without adding liquid to the cup. This product is not intended for dry blending.
- 8 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.
- 9 **DO NOT** allow young children to operate the appliance or use as a toy.



- Close attention is necessary when any appliance is used near children.
- 10 Never leave an appliance unattended when in use.
 - 11 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.
 - 12 **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.
 - 13 **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 SharkNinja Operating LLC for examination, repair or adjustment.
 - 14 **DO NOT** let the power cord hang over the edge of table or counter or touch hot surfaces such as the stove.
 - 15 Always use the appliance on a dry, level surface.
 - 16 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 off.
 - 17 Avoid contact with moving parts.
 - 18 **DO NOT attempt to sharpen blades.**
 - 19 **DO NOT** use the appliance if blade assemblies are bent or damaged.
 - 20 **DO NOT** operate this appliance on or near any hot surfaces (such as gas or electric burner or in a heated oven).
 - 21 The use of attachments or accessories including canning jars, not recommended by the manufacturer, may result in fire, electric shock or personal injury.
 - 22 **DO NOT** remove the container from the motor base while the appliance is in operation. Always unplug the unit when not in use.
 - 23 To reduce the risk of injury, **NEVER** operate the appliance without the lid in place; **DO NOT** try to defeat or bypass the interlock mechanism. When using the removable top stacked blade assembly, make sure that they are properly installed before operating the appliance.
 - 24 **DO NOT** expose containers to extreme temperature changes.
 - 25 **DO NOT** overfill.
 - 26 **DO NOT** operate the appliance empty.
 - 27 To reduce the risk of burns, always allow the appliance to cool before taking off parts and before cleaning.
 - 28 In the event that the unit overloads, the control panel lights will flash and the unit will shut down. Unplug the unit and wait 15 minutes to reset.
 - 29 **THIS PRODUCT IS INTENDED FOR HOUSEHOLD USE ONLY.** Do not use this appliance for anything other than its intended use. Do not use outdoors.
 - 30 The maximum rating is based **without** the removable top stacked blade assembly inserted into the pitcher. This drives the greatest power. Other recommended attachments may draw significantly less power or current.

SAVE THESE INSTRUCTIONS

THIS BOOK COVERS MODEL NUMBERS:

BL810 30
BL810QSL 30
BL810QCN 30
BL810QBL 30
BL810QCP 30
BL810QWH 30

TECHNICAL SPECIFICATIONS

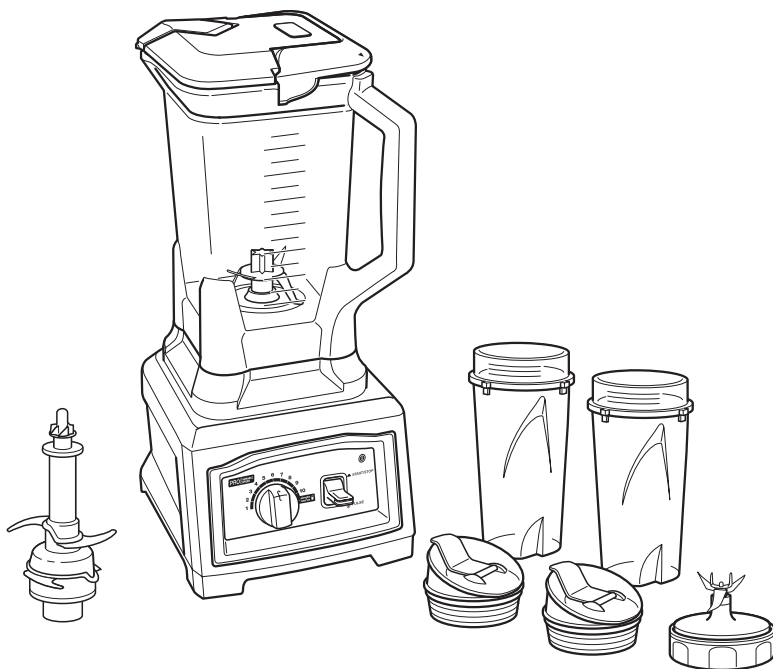
Voltage: 120V., 60Hz.
Power: 1500 Watts
Pitcher Capacity: 72 oz. (9 cups) (2.1 Liters)
Max Liquid Capacity: 64 oz. (8 cups) (1.9 Liters)
Single Serve Capacity: 16 oz (2 cups) (.47 Liters)



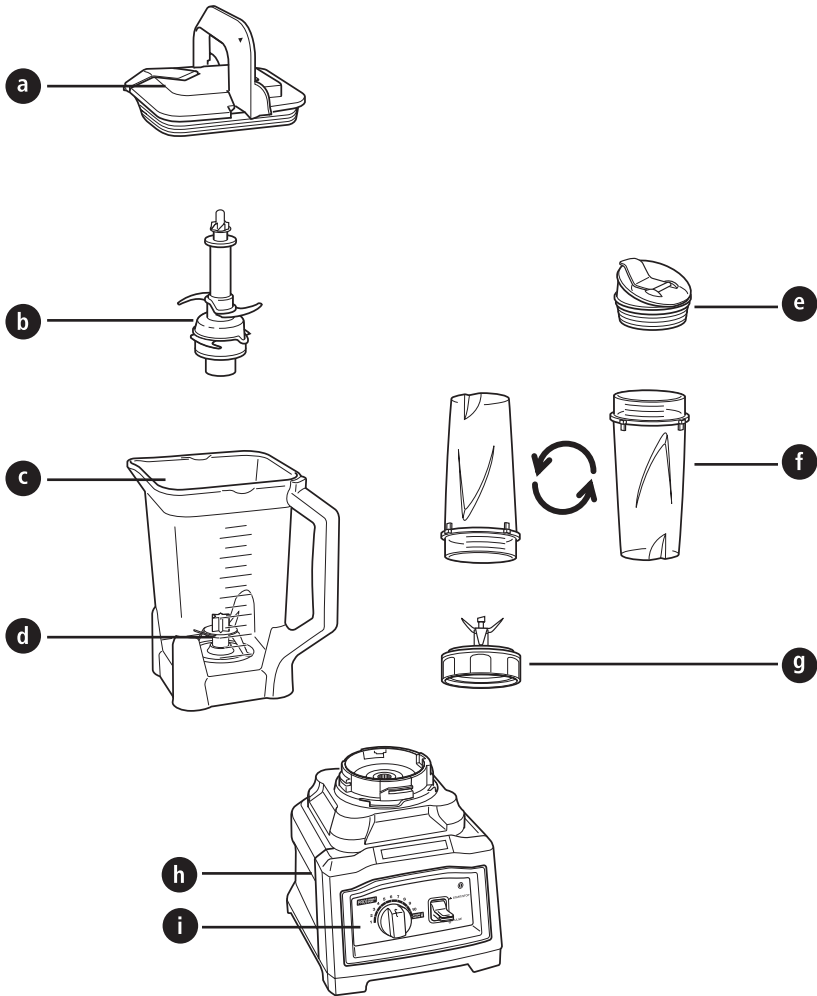
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Getting To Know Your Ninja Ultima® Dual Stage Blender

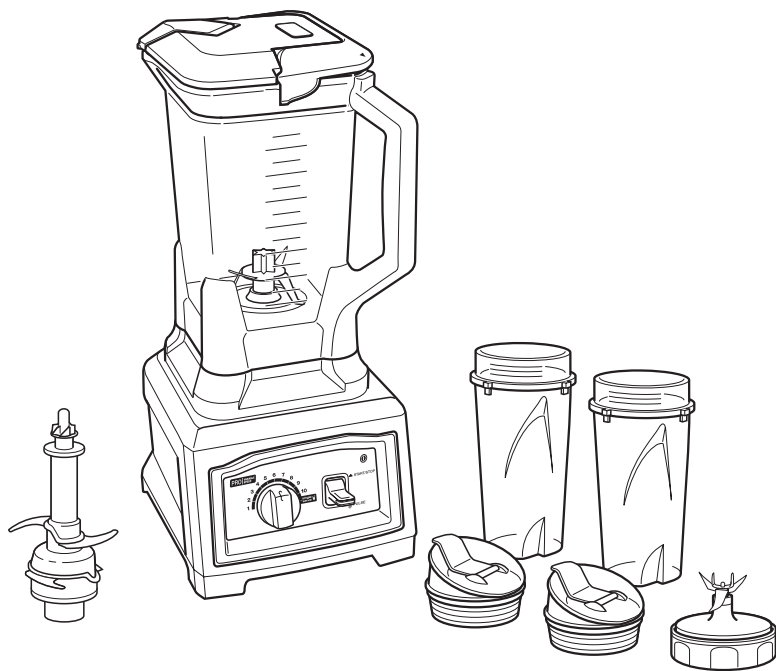


- a** Lid with Locking Handle
- b** Top Stacked Blade Assembly (Removable)
- c** Pitcher
- d** Bottom Blade (Non-Removable)
- e** Sip & Seal® Lids (x2)

- f** Nutri Ninja® Cups (x2)
- g** Nutri Ninja Blade Assembly
- h** Motor Base
- i** Control Panel
- j** Power Cord (not shown)



The Ninja Ultima® Dual Stage Blender features a patented dual blade system and 2.5 peak horsepower motor for culinary precision at home. For best results, be sure to carefully read all the instructions contained in the manual before using this appliance.



FEATURES:

- **Patented Ninja® Dual Stage Technology**
- **Extra Large 72 oz. Pitcher and Nutri Ninja Cups® - BPA Free**
- **Drip-Free Pour Spout**
- **Sip & Seal® Lids**
- **Easy to Clean Control Panel**
- **Sturdy, Non-Slip Base**
- **Hidden Drain Holes - prevent water build up from dishwasher**
- **Patented dual-blade system**
- **Lid featuring Smart Lid technology for easy release**

Before First Use

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

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

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

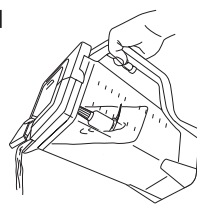
IMPORTANT: DO NOT attempt to operate the appliance without the lid on.

IMPORTANT: Never run the appliance empty.

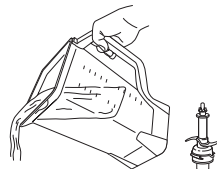
IMPORTANT: When using the Top Stacked Blade Assembly, always add the ingredients into the pitcher **AFTER** inserting the Top Stacked Blade Assembly.

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

▲ WARNING: Top Stacked Blade Assembly is sharp and not locked in place. If using the pour spout, ensure the lid is fully locked onto the blender pitcher. Failure to do so will result in a risk of laceration.



▲ WARNING: Top Stacked Blade Assembly is sharp and not locked in place. If pouring with the lid removed, carefully remove the Top Stacked Blade Assembly first, holding it by the shaft. Failure to do so will result in a risk of laceration.



▲ CAUTION: Do not immerse the motor base into water or any other liquid.

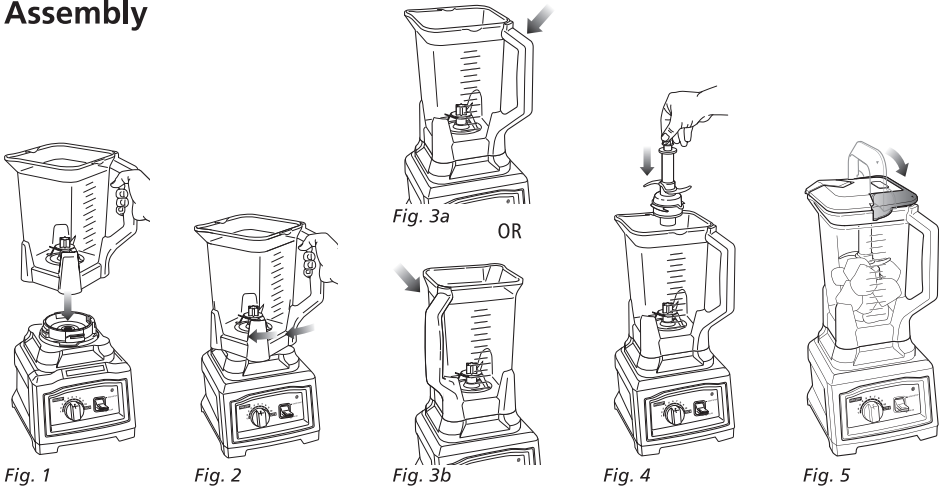
- 1 Remove all packaging material and labels from the appliance. Separate/remove all parts from each other.
- 2 Wash the lids, pitcher, cups, and top stacked Blade Assemblies in warm, soapy water. When washing the blade assemblies, use a dish-washing utensil with a handle to avoid direct hand contact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



Assembly and Use of the Pitcher

- ▲ **WARNING:** Handle the Top Stacked Blade Assembly with care, as the blades are sharp.
 - ▲ **WARNING:** Remove utensils prior to processing. Failure to remove may cause the pitcher to be damaged or to shatter, which may cause personal injury.
 - ▲ **WARNING:** Never leave the appliance unattended while in use.
 - ▲ **CAUTION:** Do not blend hot liquids, doing so may cause excessive pressure buildup, resulting in risk of the user being burned.
- IMPORTANT:** Make sure that the motor base is plugged in for use.

Assembly



- 1 Review warning and caution statements above before proceeding to number 2.
- 2 Place the motor base on a clean, dry, level surface such as a counter or table top.
- 3 Align and lower the pitcher onto the motor base. (Fig. 1) 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. (Fig. 2) You will hear a click when the lock is engaged.
NOTE: 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. (Fig. 3a, Fig. 3b)
- 5 Holding the Top Stacked Blade Assembly by the top of the shaft, place it onto the bottom blades inside the pitcher. Ensure that the Top Stacked Blade Assembly is seated properly by standing the blade assembly upright in the pitcher. Do not operate the unit if the Top Stacked Blade Assembly is not upright at any time. (Fig. 4)
NOTE: The Top Stacked Blade Assembly will fit loosely on the bottom blades but will be secured once the lid is in place.

TIP: When pureeing, use only the bottom blades for best results.

NOTE: The bottom blades are not removable.

- 6 Add the ingredients to the pitcher, making sure that they do not exceed the 72 ounce mark on the pitcher.
NOTE: If you need to add additional ingredients while the appliance is processing, turn the appliance off, 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.
- 7 Plug the power cord into the electrical outlet and press the power button (⏻).
- 8 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. (Fig. 5) Press the handle down until you hear a click.

Assembly and Use of the Pitcher - cont.

USE

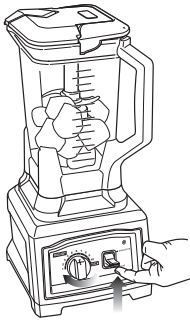


Fig. 6

REMOVAL

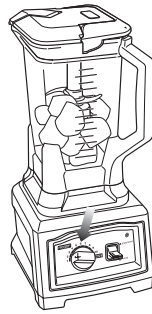


Fig. 7

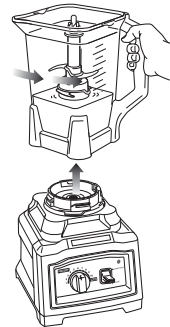


Fig. 8

- 9 Review warning and caution statements on page 8 before proceeding.
- 10 Turn the Variable Speed Dial to speed 1. (Fig. 6) The power indicator light (ⓘ) will now turn on.
To start the blender, press the "Start/Stop/Pulse" toggle up to start processing. Slowly increase to desired speed.
NOTE: As a safety feature, the power indicator light (ⓘ) will flash and the motor will not work if the pitcher and lid are not installed correctly.
NOTE: If you need to Pulse ingredients press down on the toggle in short intervals.
- 11 When you have reached your desired consistency, reduce speed slowly and stop the unit by pressing up on the Start/Stop/Pulse toggle and wait for the blade assembly to stop turning. (Fig. 7)
- 12 Turn the pitcher counter clockwise to remove and then lift off the base. (Fig. 8)
- 13 Open the pour spout to empty liquid contents.
- 14 For thicker consistencies, remove the lid and Top Stacked Blade Assembly 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: 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.

15 Make sure that the unit is unplugged when not in use.

💡 TIPS:

- Use low speed settings (1-3) when blending drinks and other blended items.
- Use medium speed settings (4-6) when frozen blending, ice crushing or grinding dry ingredients.
- Use high speed settings (7-10) when creating purees such as sauces, dips and restaurant quality glazes. Top blades are needed to power through tough ingredients like ice, solid fruits and vegetables. If silky smooth results are desired, push down on the power toggle to turn off the power, carefully remove the **Top Stacked Blade Assembly**, replace the lid and continue processing using only the bottom blades.
- For softer ingredients, the bottom fixed blades are enough to fully process in one step.
- For thicker consistencies, remove the lid and the **Top Stacked Blade Assembly** carefully (by the shaft), then empty the contents from the pitcher.

Assembly and Use of the Nutri Ninja® Cup

- ▲ **WARNING:** Handle the Nutri Ninja Blades Assembly with care, as the blades are sharp.
 - ▲ **WARNING:** Never leave the appliance unattended while in use.
 - ▲ **WARNING:** Remove utensils prior to processing. Failure to remove may cause the Nutri Ninja Cup to be damaged or to shatter, which may cause personal injury.
 - ▲ **CAUTION:** Do not blend hot liquids, doing so may cause excessive pressure buildup, resulting in risk of the user being burned.
 - ▲ **CAUTION:** Remove the Nutri Ninja Blades Assembly from the Nutri Ninja Cup upon completion of blending. Do not store ingredients before or after blending in the Nutri Ninja Cup with the blade assembly attached. Some foods may contain active ingredients or release gases which will expand if left in a sealed container, resulting in excessive pressure buildup that can pose a risk of injury. For storage, only use Sip & Seal® Lid to cover.
- IMPORTANT:** Make sure that the motor base is plugged in for use.

ASSEMBLY

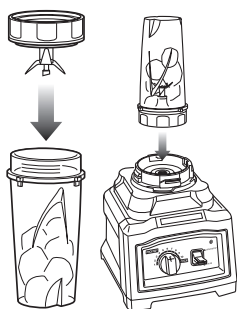


Fig. 9

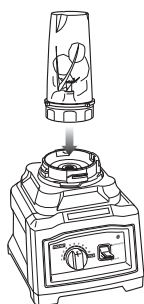


Fig. 10

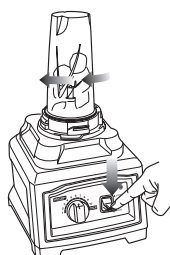


Fig. 11

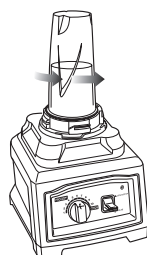


Fig. 12

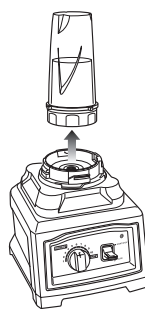


Fig. 13



Fig. 14

💡 For best results, use short **"PULSES"**... Practice makes perfect!!

- 1 Review warning and caution statements above before proceeding to number 2.
- 2 Place the motor base on a clean, dry, level surface such as a counter or table top.
- 3 Add ingredients to the Nutri Ninja Cup.
NOTE: Do not overfill! To avoid spilling, do not add ingredients past the "Max" fill line.
- 4 Place the Nutri Ninja Blade Assembly onto the cup and tightly screw it on clockwise until you have a good seal. (Fig. 9)
- 5 Turn the Nutri Ninja Cup upside down and place it onto the motor base, aligning the tabs on the cup with the motor base. (Fig. 10) Turn clockwise until the cup locks in place, the unit is ready for use. (Fig. 11)
- 6 Turn the Variable Speed Dial to the Single Serve icon. The Nutri Ninja Cup only operates at one speed regardless of which number is chosen on the dial. Press down on the "Start/Stop/Pulse" toggle in short intervals until you have reached your desired consistency. (Fig. 11)
- 7 When you have reached your desired consistency, turn the Nutri Ninja Cup counter-clockwise (Fig.12) and pull straight up to remove. (Fig. 13)
- 8 Turn the cup upright and remove the Nutri Ninja Blade Assembly by twisting the blade assembly counter clockwise. (Fig. 14)
- 9 Do not store blended contents with the Nutri Ninja Blade Assembly attached.
- 10 Place the Sip & Seal® lid onto the Nutri Ninja cup, twist on to seal and enjoy!
- 11 For storage, only use Sip & Seal® lid to cover.
- 12 Be sure to store the Nutri Ninja Blade Assembly attached to an empty cup when not in use.
- 13 Make sure that the motor base is unplugged when not in use.

Usage, Blade Selection & Speed Settings

Function	Type of Food	Suggested Blade(s)	Speed Settings
Juices / Smoothies	Fruits Vegetables	Top Stacked Blade Assembly with Bottom Blades	Pulse then 5 - 10
Ice Crushing / Frozen Blending	Ice Frozen fruit Ice cream	Top Stacked Blade Assembly with Bottom Blades	Pulse then 5 - 10
Pureeing	Smooth soups Milkshakes Nut milks	Top Stacked Blade Assembly with Bottom Blades * Bottom blades only*	1 - 10
Emulsifying	Salad dressings Sauces	Bottom blades only	1 - 5
Chopping	Salsa Vegetables Nuts	Top Stacked Blade Assembly with Bottom Blades	Pulse
Mixing	Batters Dips	Bottom blades only	1 - 3
Grinding	Meat	Top Stacked Blade Assembly with Bottom Blades	Pulse
Nut Butters	Sunflower butter Peanut butter Almond butter	Top Stacked Blade Assembly with Bottom Blades	1 - 8
Milling Flours	Rice Quinoa Garbanzo Beans	Top Stacked Blade Assembly with Bottom Blades	5 - 8

*TIPS:



- Top Stacked Blades Assembly are needed to power through tough ingredients like ice, solid fruits and vegetables. If silky smooth results are desired, push the power toggle down to turn off the unit. Carefully remove the Top Stacked Blades Assembly by lifting from the shaft, replace the lid and press the power toggle up to continue processing with only the Bottom Blade.
- For softer ingredients, the bottom fixed blades are enough to fully process in one step.



- Use the Nutri Ninja® cup for great results when making individual portions of smoothies or other drinks.
- The Nutri Ninja® cup is also great for chopping and creating salad dressings!
- The Nutri Ninja® only operates at one speed regardless of which number is chosen on the dial. Press down on the "Start/Stop/Pulse" toggle in short intervals until you have reached your desired consistency.



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.

- 1 Separate/remove all parts from each other.
- 2 **Hand Washing:** Wash the lids, pitcher, Nutri Ninja® Cup and blade assemblies in warm, soapy water. When washing the blade assemblies, use a dish-washing utensil with a handle to avoid direct hand contact with blades. Handle blade assemblies and cutting discs with care to avoid contact with sharp edges. Rinse and air dry thoroughly.

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 and cutting discs are removed from the containers before placing in the dishwasher.

⚠ WARNING: Handle the Stacked Blade Assembly and Nutri Ninja Blade Assembly with care when washing, as the blades are sharp. Contact with the blades' edges can result in laceration.

- 3 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.

HOW TO STORE

- 1 Store the Ninja Ultima® Dual Stage Blender upright with the blade assembly inside the corresponding container with the lid secured on top. Do not place anything on top. Store the rest of the attachments in a safe place where they will not be damaged and won't cause harm. Loosely wrap the power cord around the motor base.

RESETTING THE MOTOR THERMOSTAT

The Ninja Ultima Dual Stage Blender 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 and the power indicator light will flash. 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, carefully re-insert the top blades (if using) 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.

Troubleshooting Guide

PROBLEMS	POSSIBLE REASONS & SOLUTIONS
Motor doesn't start or attachment doesn't rotate.	<p>Make sure the pitcher or Nutri Ninja® Cup is securely placed on motor base.</p> <p>Make sure the lid is securely on pitcher in the correct position (align arrows).</p> <p>The appliance is unplugged. Plug the unit in, turn the Variable Speed Dial to the desired speed setting and press the Start toggle up 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 overloaded. The appliance will stop and the power indicator light will flash. Unplug and wait approximately 15 minutes before using again.</p> <p>The unit has overheated. Unplug and wait approximately 15 minutes before using again.</p>
Food is unevenly chopped.	<p>You are chopping too much food at one time. Use short pulses for best results.</p>
Food is chopped too fine or is too watery.	<p>The food has been over processed. Use short pulses for best results.</p>
Food collects on lid or on the sides of the container.	<p>The mixture is too thick. Add more liquid. Start at a low speed and slowly increase to high for best results.</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. Pulse for best results.</p>
Variable speed won't work on my Nutri Ninja® Cup.	<p>The Nutri Ninja® Cup only operates at one speed regardless of which number is chosen on the dial. Press down on the "Start/Stop/Pulse" toggle in short intervals until you have reached your desired consistency.</p>

Replacement Parts

ORDERING REPLACEMENT PARTS

To order additional parts and attachments, please visit our website: www.ninjaaccessories.com or feel free to contact customer service at **1-877-646-5288** or e-mail us at customer-services@SharkNinja.com.





Shark | **NINJA**


TWO (2) YEAR LIMITED WARRANTY

SharkNinja Operating LLC warrants this product to be free from material defects and workmanship for a period of two (2) years from the date of purchase when utilized for normal household use, subject to the following conditions, exclusions and exceptions.


The liability of **SharkNinja 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 **SharkNinja Operating LLC**.

If your appliance fails to operate properly while in use under normal household conditions within the warranty period, return the complete appliance and accessories, freight prepaid. For assistance with warranty service options or customer support, please call our customer care and product specialists at , call 1 (877) 646-5288 or visit our website www.ninjakitchen.com/warranty.

If the appliance is found to be defective in material or workmanship, **SharkNinja Operating LLC** will repair or replace it free of charge. Proof of purchase is required and a fee of \$19.95 will apply to cover the cost of return freight. *



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 **SharkNinja 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 **SharkNinja 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.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 to have read and understood the instructions for use, and warnings set forth in the accompanying instructions.



SharkNinja Operating LLC

US: Newton, MA 02459

CAN: Ville St-Laurent, QC H4S 1A7

1-877-646-5288

ninjakitchen.com

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For SharkNinja U.S. Patent information visit sharkninja.com/USPatents.

Printed in China

Illustrations may differ from actual product.

BL810_30_160825.10



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