

Please make sure to read the enclosed Ninja® Owner's Guide prior to using your unit.

NINJA®

CLASSIC

BLENDER

QUICK START GUIDE

+ 10 IRRESISTIBLE RECIPES

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NINJA® CLASSIC BLENDER QUICK ASSEMBLY

CLEANING

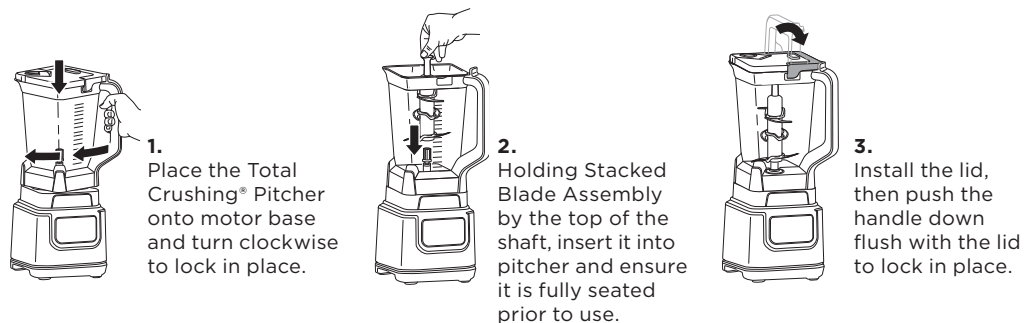
Dishwasher: All parts except the motor base are top-rack dishwasher safe and should **NOT** be cleaned with a heated dry cycle. Ensure the blade assembly is removed from the container before placing in the dishwasher.

Hand-Washing: Wash container, lid, and 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. Handle blade assembly with care to avoid contact with sharp edges. Rinse and air-dry thoroughly.

WARNING: Always unplug the blender base before cleaning.

WARNING: Handle the blade assembly with care when washing, as the blades are loose and sharp. Contact with the blades' edges can result in laceration.

TOTAL CRUSHING® PITCHER



NOTE: The pitcher lid handle will not fold down unless the lid is attached to the pitcher.

Once the Total Crushing Pitcher is locked onto the motor base, press the Power button  to turn the unit on.

WARNING: Stacked Blade Assembly is loose and sharp and not locked in place. Make sure lid is locked onto pitcher before pouring contents. If pouring without lid, carefully remove Stacked Blade Assembly first. Failure to do so will result in a risk of laceration. Refer to the Ninja Owner's Guide for additional information.

NINJA® CLASSIC BLENDER



PROFESSIONAL POWER

Crush ice, break down tough ingredients, and make super-smooth smoothies and resort-style drinks.

MANUAL PROGRAMS

LOW, MEDIUM, and HIGH: When selected, each of these speeds runs continuously for 60 seconds. Press the currently active button again to stop the program sooner.

PULSE: Offers greater control of pulsing and blending. Operates only when **PULSE** is pressed. Use short presses for short pulses and long presses for long pulses.

TIP: Use PULSE to quickly chop onions, celery, carrots, and more.

PULSE + HIGH

STRAWBERRY BANANA SMOOTHIE

PREP: 5 MINUTES | **CONTAINER:** 72-OUNCE TOTAL CRUSHING* PITCHER | **MAKES:** 3-4 SERVINGS

INGREDIENTS

1 cup coconut water
1/2 cup low-fat vanilla yogurt
2 cups fresh strawberries, stemmed
1 banana, peeled and cut in half
1 cup ice

MAKE IT DAIRY FREE: Swap plant-based yogurt for low-fat vanilla yogurt.

DIRECTIONS

- 1 Place all the ingredients into the Pitcher in the order listed above.
- 2 PULSE 3 times and blend on HIGH until smooth.

ISLAND SUNRISE SMOOTHIE

PREP: 5 MINUTES | **CONTAINER:** 72-OUNCE TOTAL CRUSHING* PITCHER | **MAKES:** 3-4 SERVINGS

INGREDIENTS

2 cups coconut water
1 cup pineapple, cut into 1-inch cubes
1 cup frozen mango
1 cup frozen strawberries
1 banana

DIRECTIONS

- 1 Place all the ingredients into the Pitcher in the order listed above.
- 2 PULSE 3 times and blend on HIGH until smooth.

PULSE + HIGH

GREEN PARADISE

PREP: 5 MINUTES | **CONTAINER:** 72-OUNCE TOTAL CRUSHING* PITCHER | **MAKES:** 3-4 SERVINGS

INGREDIENTS

1 1/2 cups coconut water
1 cup packed spinach
1 cup pineapple chunks
1 cup frozen mango chunks
1 small banana
1/2 cup ice

DIRECTIONS

- 1 Place all the ingredients into the Pitcher in the order listed above.
- 2 PULSE 3 times and blend on HIGH until smooth.

POMEGRANATE SMOOTHIE

PREP: 5 MINUTES | **CONTAINER:** 72-OUNCE TOTAL CRUSHING* PITCHER | **MAKES:** 2 SERVINGS

INGREDIENTS

1 cup low-fat yogurt
1 cup pomegranate juice
1 cup frozen blueberries
2 tablespoons honey
1/2 cup ice

MAKE IT DAIRY FREE: Swap plant-based yogurt for low-fat vanilla yogurt.

DIRECTIONS

- 1 Place all the ingredients into the Pitcher in the order listed above.
- 2 Blend on HIGH until smooth.

HIGH

HIGH

CLASSIC MARGARITA

PREP: 5 MINUTES | **CONTAINER:** 72-OUNCE TOTAL CRUSHING* PITCHER | **MAKES:** 3-4 SERVINGS

INGREDIENTS

1/2 cup fresh lime juice
2 tablespoons fresh orange juice
2 tablespoons fresh lemon juice
4 ounces orange liqueur
4 ounces tequila
1 tablespoon sugar or agave nectar (optional)
3 cups ice

DIRECTIONS

- 1 Place all the ingredients into the Pitcher in the order listed above.
- 2 Blend on HIGH until smooth.

FROZEN STRAWBERRY PEACH TREAT

PREP: 10 MINUTES | **CONTAINER:** 72-OUNCE TOTAL CRUSHING* PITCHER | **MAKES:** 4 SERVINGS

INGREDIENTS

1 1/2 cups frozen strawberries
1/2 cup frozen peaches
1/2 cup whole milk
1/4 cup low-fat vanilla yogurt
2 tablespoons agave
1 teaspoon vanilla extract

MAKE IT DAIRY FREE: Swap plant-based yogurt for low-fat vanilla yogurt.

DIRECTIONS

- 1 Place all the ingredients into the Pitcher in the order listed above.
- 2 Blend on HIGH until the ingredients thicken.
- 3 Garnish with your favorite fruit toppings.

HIGH

JAMAICAN SCREWDRIVER

PREP: 5 MINUTES | **CONTAINER:** 72-OUNCE TOTAL CRUSHING* PITCHER | **MAKES:** 3-4 SERVINGS

INGREDIENTS

4 ounces vodka
2 ounces light rum
2 cups orange juice
1 cup frozen pineapple
2 cups ice
4 orange slices, for garnish

DIRECTIONS

- 1 Place all the ingredients, except orange slices, into the Pitcher in the order listed.
- 2 Blend on HIGH until smooth.
- 3 Pour into chilled glasses and garnish with orange slices.

CREAMY DILL DIP

PREP: 5 MINUTES | **CONTAINER:** 72-OUNCE TOTAL CRUSHING* PITCHER | **MAKES:** 1 1/4 CUPS

INGREDIENTS

1/2 jalapeño pepper, seeds removed
2 tablespoons green onion, chopped
2 tablespoons fresh dill, chopped
1 package (8 ounces) cream cheese
1 cup sour cream
2 tablespoons ranch seasoning
2 teaspoons kosher salt
1/2 teaspoon ground black pepper
Cut vegetables, for serving

DIRECTIONS

- 1 Place all the ingredients into the Pitcher in the order listed.
- 2 Blend on LOW until smooth.
- 3 When blending is complete, remove lid and stacked blade from Pitcher and pour dip into a serving bowl. Serve dip with cut vegetables.

HIGH

LOW

HIGH

BUTTERNUT SQUASH SOUP

PREP: 15 MINUTES | **COOK TIME:** 40-50 MINUTES

CONTAINER: 72-OUNCE TOTAL CRUSHING* PITCHER | **MAKES:** 3-4 SERVINGS

INGREDIENTS

2 tablespoons butter
1 tablespoon olive oil
1/2 small yellow onion, chopped
4 cups butternut squash, peeled,
cut into 1/2-inch pieces (1 medium squash)
3 cups chicken broth
1 cup half & half*
1/8 teaspoon nutmeg
Salt and pepper to taste

*For a low-fat version, substitute milk
or vegetable broth for the half & half.

NOTE: DO NOT BLEND HOT INGREDIENTS.

DIRECTIONS

- 1 Place butter and olive oil in a heavy bottom pot. Add the onions and cook until translucent. Add squash and broth. Bring to a boil, turn stove down to medium-low heat and simmer until tender, about 25-30 minutes. Turn heat off and move pot off burner. Allow to cool for 15-20 minutes.
- 2 Pour the soup into the Pitcher. Blend on HIGH until smooth.
- 3 Return to the pot. Add the half & half, nutmeg, salt, and pepper. Simmer until heated through.

MEDIUM + PULSE

SPINACH & ARTICHOKE DIP

PREP: 8 MINUTES | **COOK TIME:** 20 MINUTES

CONTAINER: 72-OUNCE TOTAL CRUSHING* PITCHER | **MAKES:** 2-4 SERVINGS

INGREDIENTS

1/4 cup mayonnaise
1/4 cup sour cream
8 ounces cream cheese
2 tablespoons lemon juice
1 14-ounce can artichoke hearts,
drained & chopped
1/2 cup low-fat mozzarella cheese, shredded
1/4 cup parmesan cheese, cut into pieces or grated
2 tablespoons chopped onion
1 cup frozen spinach, thawed and chopped
(squeeze out excess liquid)
Salt and pepper to taste
Loaf of French bread, for serving

DIRECTIONS

- 1 Preheat the oven to 350°F. Place all the ingredients, except spinach, into the Pitcher in the order listed. Blend on MEDIUM for 15-20 seconds or until ingredients are combined.
- 2 Add the chopped spinach and PULSE until incorporated. Spoon the dip into a heat-resistant serving dish and bake for 20 minutes. Serve with sliced French bread.

NOTES

NOTES

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NOTES

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CLASSIC
BLENDER

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