

Please refer to the Owner's Guide for more detailed instructions.

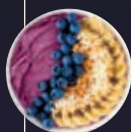
NINJA CrushBOSS™

SYSTEM

with Ninja BlendBOSS™ Tumbler
& Ninja TotalPrepBOSS™ Food Processor



SmartMenu



Velvety-smooth blends,
hands free with
smart ingredient detection

SmoothSense™



Precise, professional,
knife-like chopping
and mincing

PrepIQ™



Total control and
customization in
10 speed settings

Custom



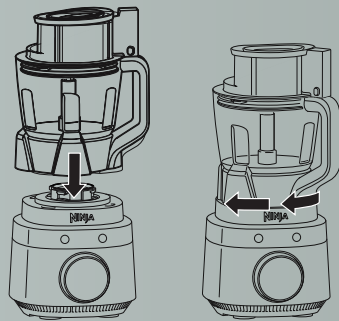
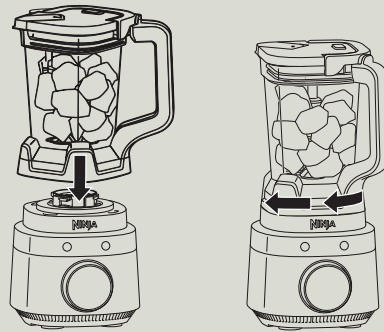
Smart control center powers every program and perfects every recipe.

* **NOTE:** Attachments vary by model. Additional attachments available for purchase at sharkninja.com.

Vessel Installation

Pitcher:

- 1 Lower the pitcher onto the motor base with the handle on the right side.
- 2 Once the pitcher is sitting on the base, pull the handle toward you until it clicks in place (when pitcher is properly installed, the handle will sit at a 45° angle to the dial).



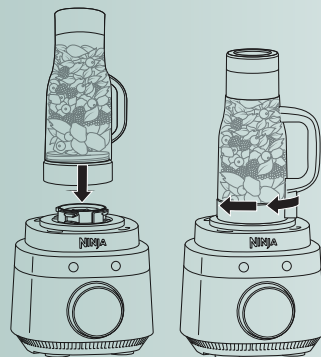
Included with LB401 Series only.

Food Processor Bowl:

- 1 Lower the food processor bowl onto the motor base with the handle on the right side.
- 2 Once the food processor bowl is sitting on the base, pull the handle toward you until it clicks in place (when bowl is properly installed, the handle will sit at a 45° angle to the dial).

Tumbler Cup:

- 1 Lower the tumbler cup onto the motor base with the handle on the right side, at roughly 2'clock.
- 2 Once the tumbler cup is sitting on the base, pull the handle toward you until it clicks in place (when cup is properly installed, the handle will sit at roughly 3 o'clock).



Included with LB301 and LB401 Series only.

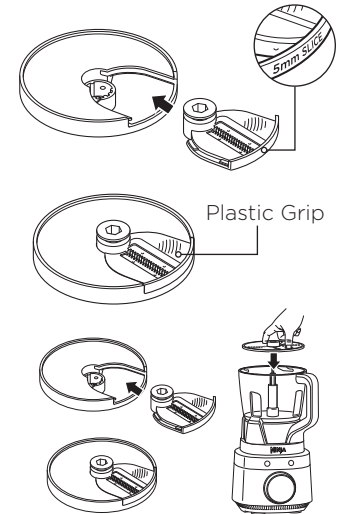
MultiBlade™ Disc

ONE DISC. ENDLESS POSSIBILITIES.

Elevate your prep game with the MultiBlade Disc. Slide blade attachments into disc, then swap out blades to thin slice, thick slice, crinkle cut, and more. Attachment names appear on the front side of each one. Use with the Processor Bowl only.

INSTALLING MULTIBLADE.

Place spindle inside bowl. With desired MultiBlade attachment installed, use the plastic grip to place the Disc over the spindle with the blade facing up.



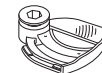
MULTIBLADE DISC

Main housing disc. Desired attachment will be installed in this disc.



THIN SLICE

Perfect for uniform, thinly sliced vegetables; fruits; and cooked and par-frozen meat for salads, sandwiches, and stir fry.



THICK SLICE

Use for more substantial slices such as potatoes for gratins and bakes, vegetables for grilling, and fruit for pies and desserts.



SHRED

Ideal for shredding cheeses (such as cheddar and Monterey Jack) and vegetables (such as carrots and zucchini) for baked goods and salads.



CRINKLE CUT

Perfect for creating wavy slices of vegetables such as cucumbers and carrots. Best for prepping veggies when making pickles, chips, and baked recipes.



FRENCH FRY

Designed to cut potatoes for homemade fries.



JULIENNE

Perfect for cutting fruits and vegetables into long, thin, uniform matchstick-style strips. Best for potatoes, carrots, zucchini, bell peppers, and apples for stir-fry, spring rolls, coleslaw, and garnishes.

NOTE: Accessories included vary by model. Additional attachments available for purchase on sharkninja.com

Thin Slice



Thick Slice



Shred



Crinkle Cut



French Fry



Julienne



Using the Control Panel

NOTE: Press the screen to **START** or **STOP** any program. Turn to select.

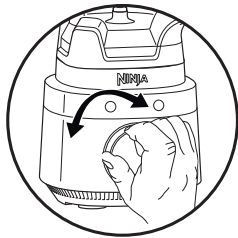


Power:
Press to power the unit on and off.



Pulse:
Use short presses for short pulses and long presses for long pulses.

Using the Dial

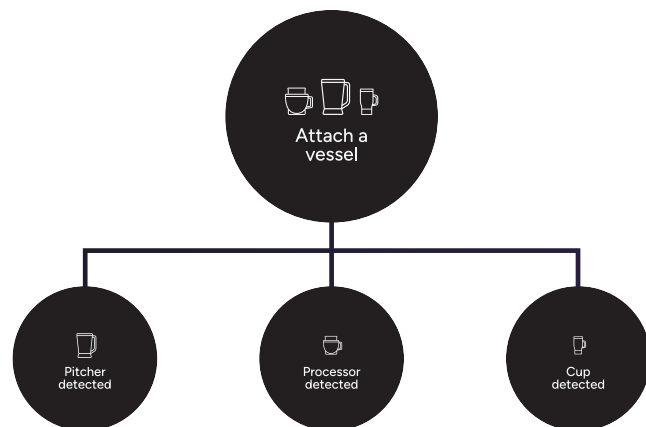


Rotate the dial to scroll through the available programs. The program illuminated at the top of the screen indicates your current selection. To make a selection, press on the dial screen.

Initial Setup

With Vessel Detection, the motor base automatically unlocks the programs tailored to the vessel that's installed—whether you're blending, chopping, or customizing speed, Vessel Detection ensures peak performance, consistent results, and a more intuitive experience from start to finish.

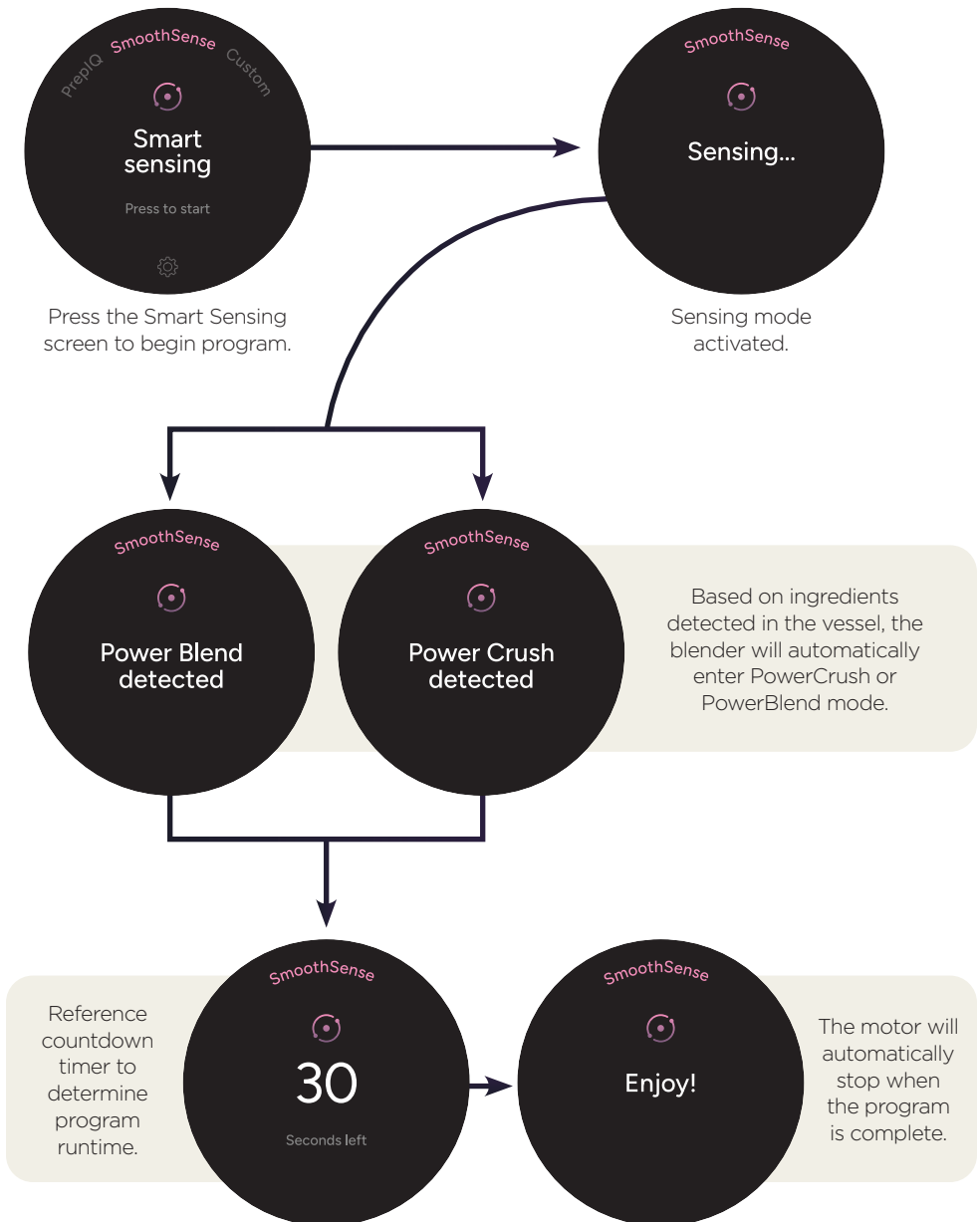
For Pitcher and Food Processor Bowl: The lid must be properly installed on the vessel to allow detection.



NOTE: Accessories vary by model. Food Processor Bowl available for purchase at sharkninja.com

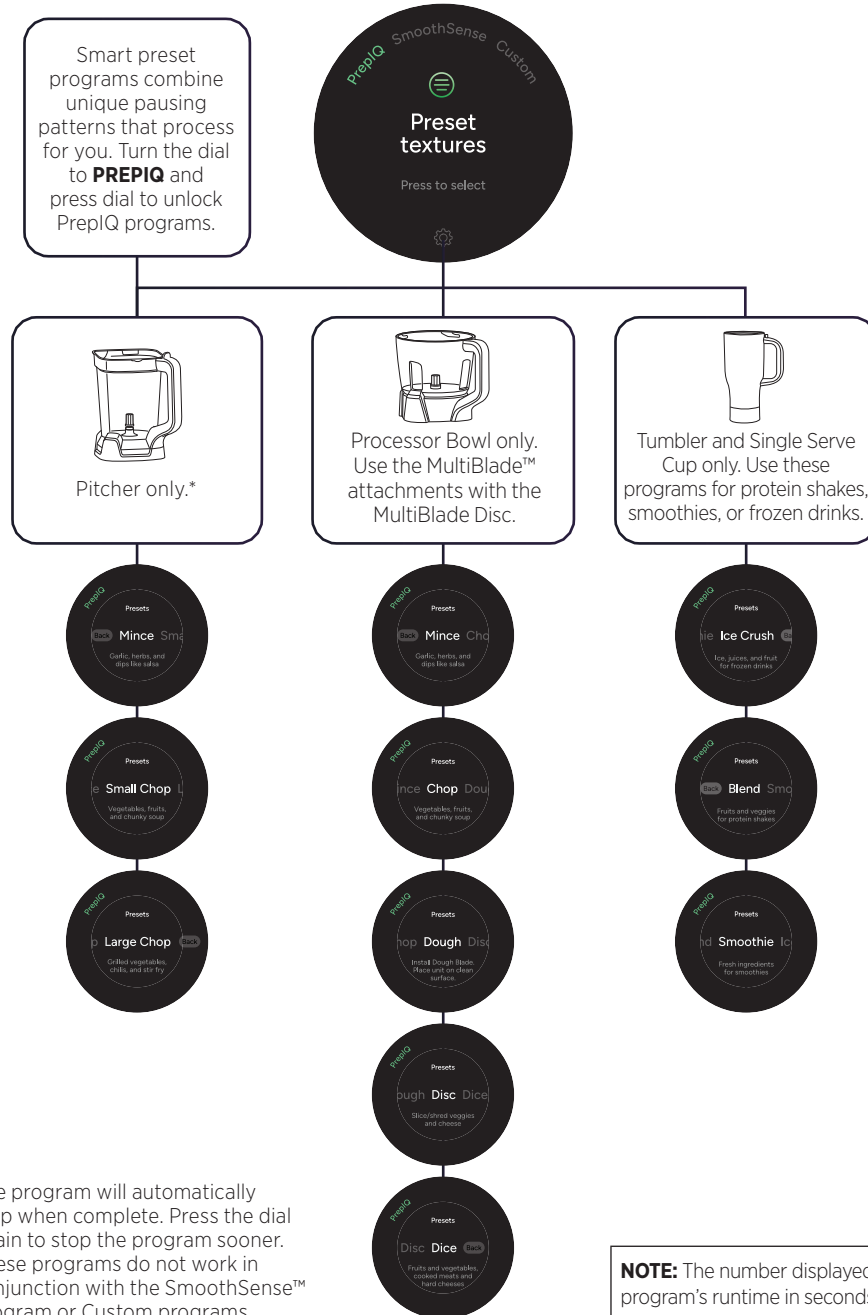
SmoothSense

Smart ingredient detection technology. SmoothSense delivers velvety-smooth blends, hands free.



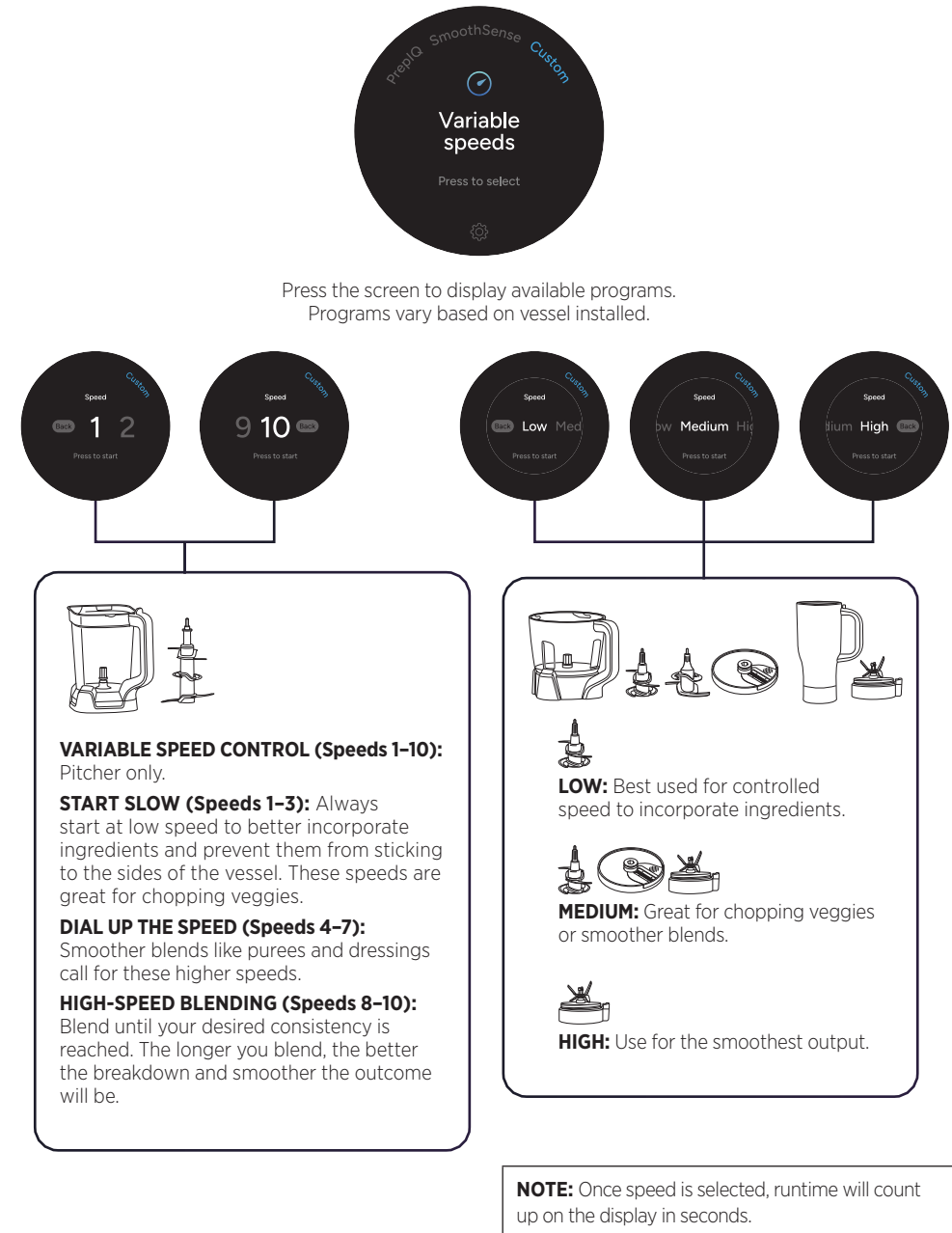


Chef-vetted programs for seamless, precise chopping and mincing.



*The program will automatically stop when complete. Press the dial again to stop the program sooner. These programs do not work in conjunction with the SmoothSense™ program or Custom programs.

Stay in control with manual speed settings, from super smooth to super chunky.



What's In The Box

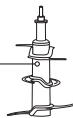
PITCHER LID

With spout for easy pouring



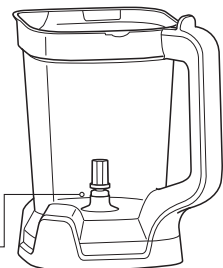
TOTAL CRUSHING* & CHOPPING BLADES (STACKED BLADE ASSEMBLY)

Blast through frozen fruit and ice in seconds



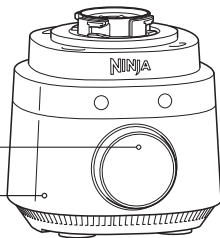
72-OZ.* PITCHER

Crush, chop, and make smoothie bowls in one compact versatile pitcher



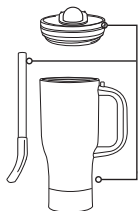
DISPLAY

Easy-to-use Start/Stop dial, SmoothSense™ button, custom, PrepIQ™, and pulse buttons



MOTOR BASE

Powerful high-speed motor with 1850 peak watts



26 OZ.† TRAVEL TUMBLER WITH LID & STRAW

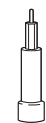
Create delicious drinks to take on the go

CRUSHBLADE™ ASSEMBLY

High-grade stainless steel blades break down frozen whole fruits and veggies, nuts, seeds, and ice for smoother blends

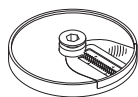


DISC SPINDLE



MULTIBLADE™ DISC**

Perfect for outputs like thinly sliced cucumbers and crinkle-cut fries.



CHOPPING BLADE ASSEMBLY

Delivers consistent, even chopping.



DOUGH BLADE ASSEMBLY

Evenly mixes dough for pizzas, cookies, and pies.



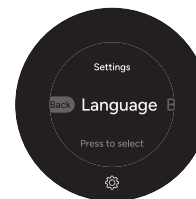
*64 oz. max liquid capacity.

**MultiBlade Disc attachments vary by model.

†24 oz. max liquid capacity.

Settings

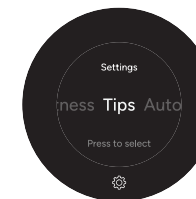
Select your preferences using the dial and adjust at any time.



LANGUAGE:
Choose display language.



BRIGHTNESS:
Adjust screen brightness.



TIPS:
Shows program info and tips.



AUTO-OFF:
Unit turns off after being idle for 3 minutes.

Cleaning

Dishwasher

All parts except the motor base are top-rack dishwasher safe but should **NOT** be cleaned with a heated dry cycle.

Hand-Washing

Wash containers, lids, and blade assemblies in warm, soapy water. When washing the blade assemblies, use a dishwashing utensil with a handle to avoid direct contact with the blades.

Quick Clean

Rinse the container and blade assembly with **WARM WATER** after processing. Fill the container up halfway with warm water and add **1-2 SMALL DROPS** of dish soap. Reinstall the container with the blade installed onto the motor base. Press the Pulse button a few times, then empty and rinse.



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



ATTACH VESSEL

Illuminates if no vessel is installed or if a vessel is installed incorrectly. To resolve, reinstall the vessel on motor base and ensure the lid is properly attached.



ADD LIQUID 0

When using the Tumbler Cup, this illuminates if, during blending, your recipe requires more liquid to blend. When "**ADD LIQUID 0**" displays on the dial, press the dial to stop current program and remove the cup from the base. Add 1/2 to 1 cup additional liquid. Reinstall the cup, then press the dial to run the SmoothSense program again.

PINEAPPLE
MANGO
MARGARITA

PREP: 5 MINUTES
CONTAINER: 72-OUNCE PITCHER
MAKES: 4 SERVINGS

INGREDIENTS

- 2 cups pineapple juice
- 1/4 cup lime juice
- 1/2 cup tequila
- 1/4 cup triple sec
- 2 cups frozen mango chunks
- 5 cups ice cubes

TIP If margarita is too thick to pour through the spout, remove the lid and stacked blade, then pour into cups and serve.



DIRECTIONS

- 1 Install stacked blade in the 72-ounce Pitcher. Place all ingredients in the pitcher in the order listed, then install the lid.
- 2 Install pitcher on base, select **SMOOTHSENSE**, and press dial to start.
- 3 When processing is complete, open the pour spout, pour into cups, and serve.

SMOOTHSENSE™ TECHNOLOGY

VANILLA MATCHA SMOOTHIE

PREP: 5 MINUTES
CONTAINER: 72-OUNCE PITCHER
MAKES: 3-4 SERVINGS

INGREDIENTS

- 2 cups coconut milk
- 1 1/4 cups vanilla Greek yogurt
- 1 scoop vanilla protein powder
- 3 teaspoons matcha powder
- 1 large frozen banana, peeled
- 3 cups ice cubes



DIRECTIONS

- 1 Install stacked blade in the 72-ounce pitcher. Place all ingredients in the pitcher in the order listed, then install the lid.
- 2 Install pitcher on base, select **SMOOTHSENSE**, and press dial to start.
- 3 When blending is complete, open the pour spout, pour smoothie into cups, and serve.

NOTES

This image shows a single sheet of white paper with horizontal ruling lines. The lines are evenly spaced and run across the width of the page. There are no margins, text, or other markings on the paper.

NINJA CrushBOSS™

SYSTEM with Ninja BlendBOSS™ Tumbler
& Ninja TotalPrepBOSS™ Food Processor

Images may differ from actual product. We are constantly striving to improve our products, therefore the specifications contained herein are subject to change without notice.

© 2026 SharkNinja Operating LLC.

NINJA and TOTAL CRUSHING are registered of SharkNinja Operating LLC.

CRUSHBLADE, MULTIBLADE, NINJA BLENDBOSS, and NINJA CRUSHBOSS are trademarks of SharkNinja Operating LLC.

LB401Series_QSG_MP_Mv18