

# NINJA BLAST

## PORTABLE BLENDER



For more information on  
how to use and clean the  
Ninja Blast Portable Blender,  
scan the QR code.

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Note: Colour varies by model  
BC151EUSeries\_QSG\_UK\_IG\_MP\_230809\_MV1

## MOCHA FRAPPÉ

**PREP:** 5 MINUTES | **MAKES:** 1 SERVING, 360ml  
**TIP:** Can swap almond milk for dairy or another nut alternative.

### INGREDIENTS

200ml almond milk  
30ml espresso, chilled  
5g cacao powder  
25ml maple syrup  
Pinch of salt  
130g Ice

### DIRECTIONS

- 1 With the vessel installed onto the motor base, add ingredients in order listed. Secure the lid.
- 2 Turn the unit on by pressing  button, then press the Start/Stop button.
- 3 When blending is complete, press the  button to turn the unit off.

## MEDITERRANEAN DRESSING

**PREP:** 5 MINUTES | **MAKES:** 1-2 SERVINGS, 200ml

### INGREDIENTS

Juice of ½ lemon  
½ teaspoon white wine vinegar  
20ml water  
40g olive oil  
140g Greek yogurt  
½ teaspoon Dijon mustard  
2 teaspoons honey  
1 small garlic clove, peeled  
1 teaspoon salt  
¼ teaspoon freshly ground black pepper  
1 tablespoon fresh dill

### DIRECTIONS

- 1 With the vessel installed onto the motor base, add ingredients in order listed. Secure the lid.
- 2 Turn the unit on by pressing  button, then press the Start/Stop button.
- 3 When blending is complete, press the  button to turn the unit off.

## ZESTY GREEN HERB DRESSING

**PREP:** 5 MINUTES | **MAKES:** 2 SERVINGS, 110ml  
**TIP:** Top with fresh coriander and pumpkin seeds.

### INGREDIENTS

30g water  
50g olive oil  
1.5 tablespoons red wine vinegar  
2 baby cornichons  
1 teaspoon Dijon mustard  
1 teaspoon caster sugar  
1 tablespoon capers  
1 garlic clove, peeled  
1 teaspoon flaked sea salt  
15g fresh basil  
8g fresh mint  
8g fresh parsley

### DIRECTIONS

- 1 With the vessel installed onto the motor base, add ingredients in order listed. Secure the lid.
- 2 Turn the unit on by pressing  button, then press the Start/Stop button.
- 3 Upon completion, blend again by pressing the Start/Stop button.
- 4 When blending is complete, press the  button to turn the unit off.

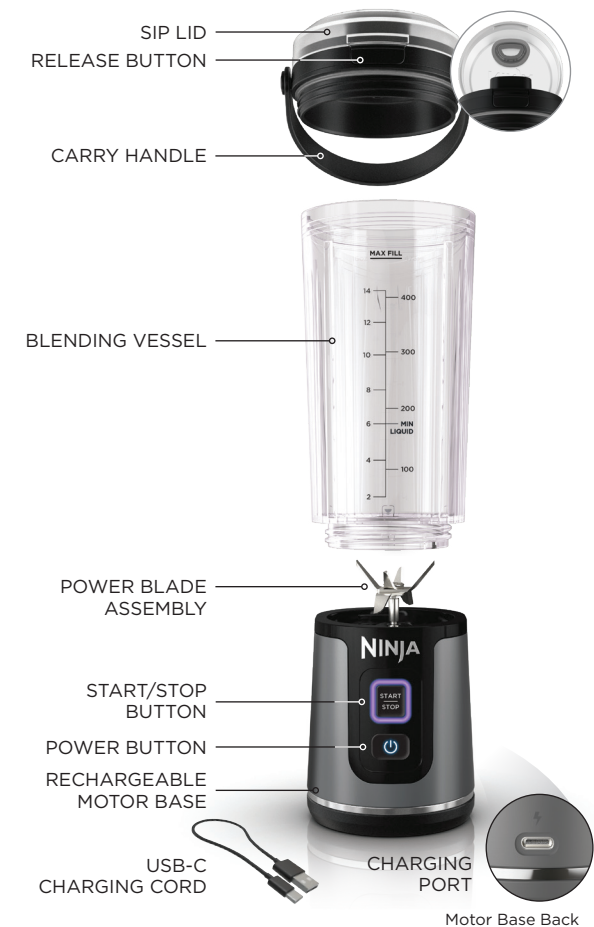
**NOTE:** When drinking or when blade function is not in use, turn blender **OFF** using  button. Unintentional blade activation can occur when the lid is off.

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

# NINJA BLAST

## PORTABLE BLENDER

### QUICK ASSEMBLY



**For best results, ensure the blender  
is fully charged before use.**

Clean before first use.

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

LOAD IT UP

DO NOT blend without ingredients or without sip lid.  
DO NOT go past MAX FILL line when loading vessel.



**PREP TIPS:** For best results, cut ingredients in 2.5cm pieces. Place frozen ingredients in the cup last.

5 **Finish** off with ice or frozen ingredients.

4 Then add dry or sticky ingredients like **protein powders**, nut butters and seeds.

3 Then add leafy greens.

2 Next add fresh fruits.

1 **Start** by adding liquid up to the **MIN LIQUID** line (175ml)



For how-to-videos and getting started, scan the QR code.

Note: Colour varies by model

BLENDING INSTRUCTIONS

- 1 Install vessel by aligning the arrow on the back of the vessel with the arrow on the back of the base. Turn unit on by pressing the  button until the LED icons illuminate.
- 2 Add ingredients, starting with liquids then solid ingredients. If using ice, always add to the vessel last. Secure the lid onto the vessel.
- 3 **Blend:** Press the Start/Stop button. The unit will run for **30 seconds**. To stop the program sooner, press the Start/Stop button again.
- 4 When blending is complete, press the  button to turn the unit off.



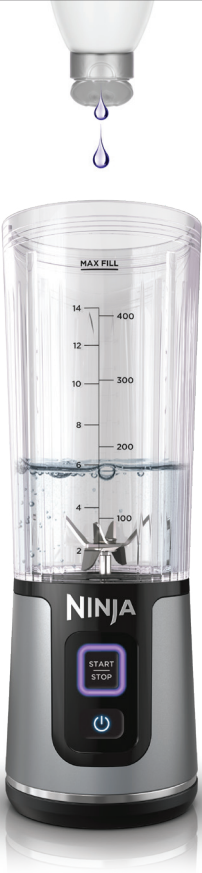
**NOTE:** When drinking or when blade function is not in use, turn blender **OFF** using  button. Unintentional blade activation can occur when the lid is off.

CLEANING INSTRUCTIONS

- After blending, rinse vessel, lid, and blade assembly under warm water.
- To clean, add warm water up to **MIN LIQUID** line, then add 1 **small** drop of washing up liquid. Securely attach the lid and blend. Empty contents and rinse under warm water.

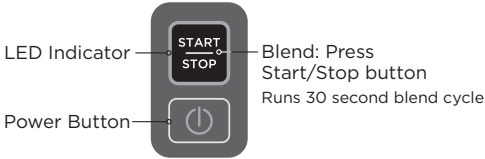
DEEPER CLEAN

- Both vessel and lid are top-rack dishwasher safe. These parts should **NOT** be cleaned with a heavy cycle.
- After disassembling the vessel and lid, rinse blades and use a dish washing utensil to clean blades. Wipe motor base with a clean, damp cloth. Motor base is water resistant, **HOWEVER** the motor base is **NOT** dishwasher safe. **DO NOT** submerge base in water.

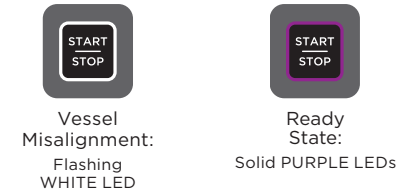


CONTROL PANEL

For a full list of LED Codes, refer to the Owner's Guide.



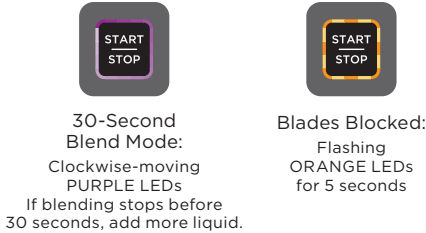
Blend Readiness



Charge States



Blending States



Blocked Blade Troubleshooting

- To get back to blending:
- 1 **Check ingredients:**
    - Ensure ingredients aren't above **MAX FILL** Line.
    - Ensure there is enough liquid. Fill to or above **MIN LIQUID** line.
  - 2 **Dislodge Blockage:**
    - Shake unit to remove blockage.
    - Flip upside down and restart blending.
    - Turn unit off and remove blockage from blade using long utensil. Restart unit.

**NOTE:** Blending performance will be best when unit is fully charged. Only use provided USB-C charging cord with 5V 3A power supply.

CHOCOLATE PROTEIN SHAKE

**PREP:** 5 MINUTES | **MAKES:** 1 SERVING, 320ml  
**TIP:** Swap milk 1:1 with your favourite plant-based milk.

INGREDIENTS

- 250ml cold milk
- 2 tablespoons vanilla protein yogurt
- 1 scoop (30g) chocolate protein powder
- 1 tablespoon cocoa powder
- ½ banana, frozen

DIRECTIONS

- 1 With the vessel installed onto the motor base, add ingredients in order listed. Secure the lid.
- 2 Turn the unit on by pressing  button, then press the Start/Stop button.
- 3 When blending is complete, press the  button to turn the unit off.

GREEN SMOOTHIE

**PREP:** 5 MINUTES | **MAKES:** 1 SERVING, 300ml  
**TIP:** Can substitute frozen pineapple for mango.

INGREDIENTS

- 200ml cold almond milk
- 30g fresh spinach, rinsed
- ½ banana, frozen
- 40g frozen mango chunk

DIRECTIONS

- 1 With the vessel installed onto the motor base, add ingredients in order listed. Secure the lid.
- 2 Turn the unit on by pressing  button, then press the Start/Stop button.
- 3 When blending is complete, press the  button to turn the unit off.

**NOTE:** When drinking or when blade function is not in use, turn blender **OFF** using  button. Unintentional blade activation can occur when the lid is off.