

# NINJA®

## Professional Blender

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### BL660

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#### OWNER'S GUIDE



[www.ninjakitchen.com](http://www.ninjakitchen.com)

# IMPORTANT SAFETY INSTRUCTIONS

## For Household Use Only

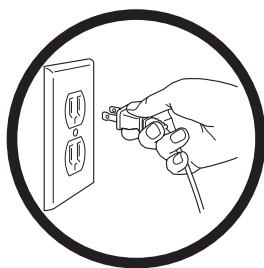
**WHEN USING ELECTRICAL APPLIANCES, BASIC SAFETY PRECAUTIONS SHOULD ALWAYS BE FOLLOWED, INCLUDING THE FOLLOWING:**

**READ ALL INSTRUCTIONS BEFORE USING YOUR NINJA® PROFESSIONAL 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:**

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

1. 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.
2. **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.
3. Never leave an appliance unattended when in use.
4. 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.
5. **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.
6. **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.
7. **DO NOT** let the power cord hang over the edge of table or counter or touch hot surfaces such as the stove.
8. Always use appliance on a dry, level surface.



9. 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.
10. **CAUTION:** Blade assembly is sharp, handle with care. When handling the blade assembly, always hold by the shaft.
11. Avoid contact with moving parts.
12. **DO NOT attempt to sharpen blades.**
13. **DO NOT** use the appliance if blade assembly is bent or damaged.
14. To reduce risk of injury, never place the blade assembly on base without pitcher or bowl properly attached.
15. **DO NOT** operate this appliance on or near any hot surfaces (such as gas or electric burner or in a heated oven).
16. The use of attachments or accessories including canning jars, not recommended by the manufacturer may result in fire, electric shock or personal injury.
17. **DO NOT** remove the container from the motor base while the appliance is in operation.
18. 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.
19. **DO NOT** expose containers to extreme temperature changes.
20. Exercise extreme caution when blending hot liquids.
21. **CAUTION:** Do not process food or liquid that is hotter than 180°F/82°C. Allow very hot ingredients to cool before processing.
22. **DO NOT** overfill.
23. Extreme caution must be used when moving an appliance containing hot food, water or other liquids.
24. When processing hot foods or liquids, always open the pouring spout cap to vent the steam. Keep hands and other exposed skin away from the opening to prevent possible burns or scalding.
25. **DO NOT** operate the appliance empty.
26. To reduce the risk of burns, always allow the appliance to cool after blending hot liquids before taking off parts and before cleaning.
27. If the appliance overheats, a thermal switch will become activated and shut off the motor. To reset, unplug the appliance and let it cool down for approximately 15 minutes before using again.
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 on the 6-Blade Assembly (pitcher) that drives the greatest power and other recommended attachments may draw significantly less power or current.

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

## SAVE THESE INSTRUCTIONS

**THIS BOOK COVERS MODEL NUMBERS:**

BL660 30

**TECHNICAL SPECIFICATIONS**

Voltage: 120V., 60Hz.

Power: 1100 Watts



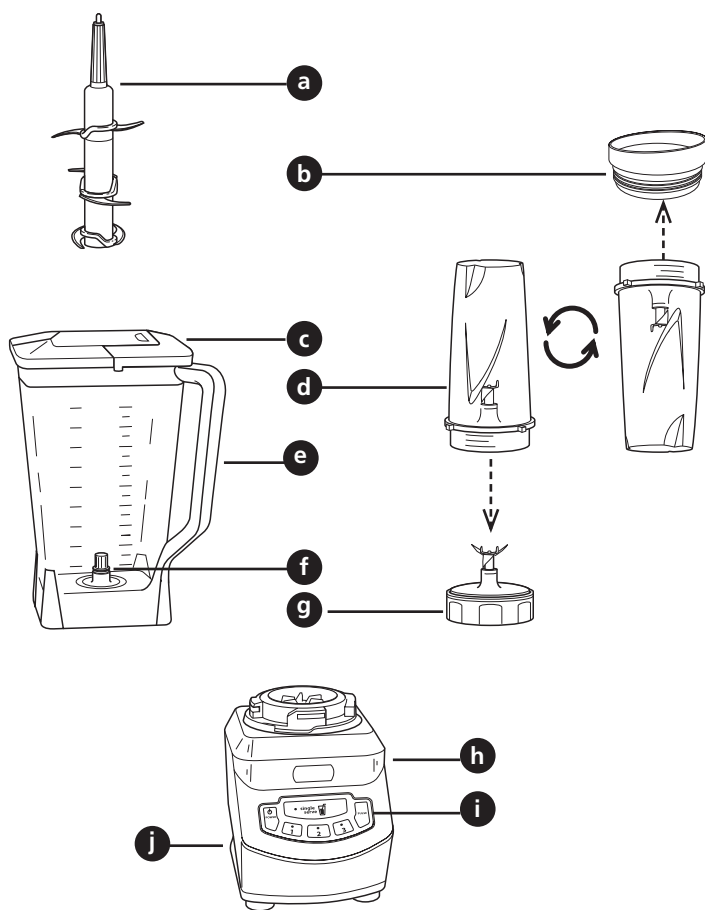
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purchasing  
the **Ninja®  
Professional  
Blender.**

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## Getting To Know Your *Ninja*® Professional Blender



- a 6-Blade Assembly
- b To-Go Single Server Lids (x2)
- c Pitcher Lid with Locking Handle
- d Single Serve Drink Cup (x2)
- e Pitcher

- f Drive Gear
- g Single Serve Blade
- h Motor Base
- i Control Panel
- j Power Cord (not shown)



The **Ninja®** Professional Blender is a high powered innovative tool with a compact design and outstanding performance. It is perfect for ice crushing, chopping, blending, and complete juicing.

**FEATURES:**

- **Ninja® Blade Technology**
- **72 oz. Pitcher and Single Serve Drink Cups - BPA Free**
- **Cord Storage**
- **Lock-On Lid, Featuring Pour Spout**
- **Easy-to-Clean Electronic Control Panel**

## Assembling the *Ninja® Professional Blender*

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

**⚠ IMPORTANT:** Always place the attachment in the pitcher before adding any ingredients.

**⚠ IMPORTANT:** Attachments are **not** interchangeable.

**⚠ CAUTION:** Blades are sharp! Use extreme caution when handling the blade assemblies. Always hold them by the top of the shaft.

**⚠ IMPORTANT:** Never run the appliance empty.

**⚠ CAUTION:** Never attempt to remove the container while the appliance is still running.

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

**⚠ CAUTION:** Use extreme caution when processing hot foods or liquids to avoid accidental scalding or burns. Do not process food or liquid that is hotter than 180°F/82°C. Allow very hot ingredients to cool before processing.

When processing hot foods or liquids, always open the spout cap to vent the steam. Keep hands and other exposed skin away from the opening to prevent possible burns or scalding.

### BEFORE FIRST USE

- 1 Remove all packaging material and labels from the appliance.
- 2 Wash the lids, pitcher, single serve cups and blade assembly in warm, soapy water with a soft cloth. **Use caution when washing the blade assemblies as the blades are very sharp.**
- 3 Rinse and dry thoroughly.
- 4 The pitcher, single serve cups, 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 clean with a damp cloth.





## Assembly and Use for the Single Serve Cup

### ASSEMBLY

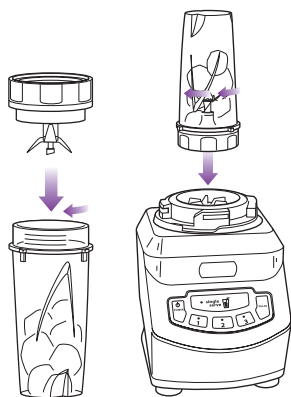


Fig. 1

Fig. 2

### PULSE

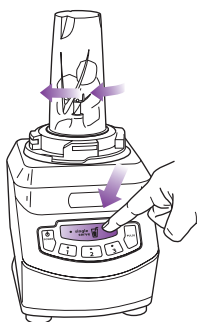


Fig. 3

### REMOVAL

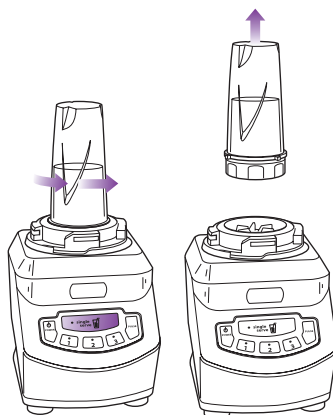


Fig. 4

Fig. 5



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

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

- 1 Place the motor base on a clean, dry, level surface such as a counter or table top.
- 2 Add ingredients to the single serve cup.
- 3 Place the single serve blade onto the cup and screw it tightly until you have a good seal. (Fig. 1)
- 4 Turn the single serve cup upside down and place it onto the motor base, aligning the tabs on the cup with the motor base. Turn to the left, the unit is ready for use. (Fig. 2)
- 5 Press down on the Single Serve button in short intervals to activate. (Fig. 3)

- 6 When you have reached your desired consistency, stop the appliance by removing your hand from the Single Serve button. Then turn the single serve cup to the right (Fig. 4) and pull straight up to remove. (Fig. 5)  
**NOTE:** Do not overfill! To avoid spilling, do not add ingredients past the "Max" fill line.
- 7 Turn the cup upright and remove the single serve blade by twisting the blade assembly to the left.
- 8 Place the To-Go drinking lid onto the single serve drink cup, twist to seal and enjoy!
- 9 Make sure that the motor base is unplugged when not in use.

## Assembly and Use for the 72-oz. Pitcher

### ASSEMBLY

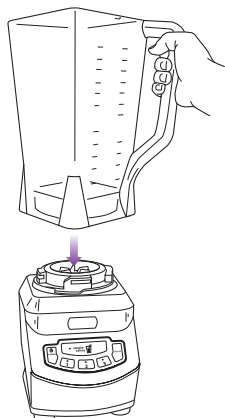


Fig. 1



Fig. 2



Fig. 3a



Fig. 3b

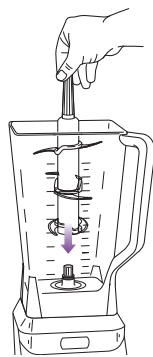


Fig. 4

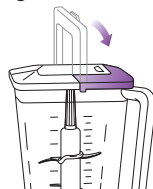


Fig. 5



It's best to add the liquid ingredients first and then the dry ingredients.

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

- 1 Place the motor base on a clean, dry, level surface such as a counter or table top.
- 2 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.
- 3 Rotate the container to the left as far as it will go to lock in place. As the pitcher rotates, it will lower and the safety tabs on the bottom of the pitcher will slide under the safety tabs on the top of the motor base. (Fig. 2)
- 4 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 6-Blade Assembly by the top of the shaft, place it onto the drive gear inside the container. Ensure that the attachment is seated properly and is standing upright. (Fig. 4)

**NOTE:** The blade will fit loosely on the drive gear.

- 5 Add the ingredients to the pitcher, making sure that they do not exceed the highest measured marking line on the side of the bowl.  
**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.
- 6 Plug the power cord into the electrical outlet and press the power button (⏻).  
**NOTE:** 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.
- 7 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 bowl's handle. (Fig. 5)



## USE

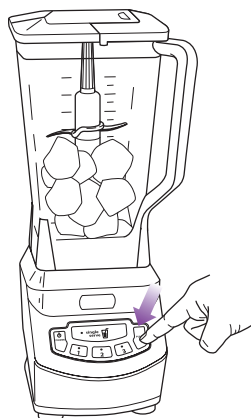


Fig. 6

## REMOVAL

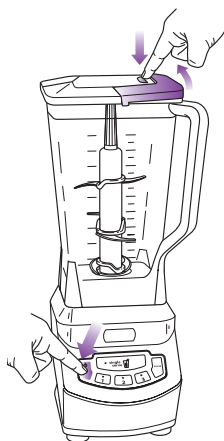


Fig. 7

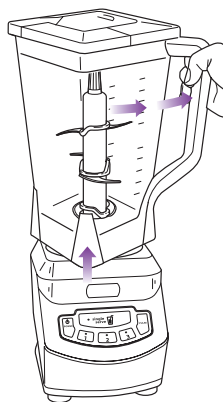


Fig. 8

- 7 Select the speed that best suits your needs. (Fig. 6)

**NOTE:** Pulse ingredients for even chopping by pressing down in short intervals.

- 8 When you have reached your desired consistency, stop the appliance by pressing the power button (b) and wait for the attachment to stop turning. (Fig. 7)
- 9 To remove the lid, pull the lid handle up to a 90° angle. Turn the bowl clockwise to lift off the base. (Fig. 7, Fig. 8)

**⚠ 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.

- 10 Depending on the consistency of the contents in the container, open the pouring 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.
- 11 Make sure that the unit is unplugged when not in use.

## Care & Maintenance

### HOW TO CLEAN

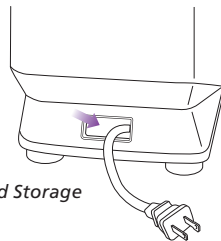
**⚠ CAUTION:** Make sure that the motor base is unplugged from the power source before inserting or removing the blade assembly and before cleaning.

**⚠ CAUTION:** **DO NOT** immerse the motor base into water or any other liquid.

- 1 Separate/remove all parts from each other.
- 2 Clean the motor base with a damp cloth and wipe dry.
- 3 Place the pitcher and single serve drink cup 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.**

**NOTE:** You may also wash the containers by filling  $\frac{3}{4}$  of the container with warm water and a drop of dish washing detergent, placing the corresponding lid on the container and pressing the pulse button a few times. Once clean, remove the container from the motor base. Rinse the container, attachment and lid under running water. Allow all the parts to dry before storing.

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



Cord Storage

### HOW TO STORE

- 1 Store the **Ninja**® Professional Blender 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 single serve cups and the rest of the attachments along side the appliance or in a cabinet where they will not be damaged and won't cause a hazard. Insert the power cord into the cord storage area located in the back of the motor base.


### RESETTING THE MOTOR THERMOSTAT


The **Ninja**® Professional 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 light will remain lit and speeds 1, 2 and 3 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 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 Chart

BUTTON	FUNCTION	USE
<b>POWER</b> 	On/Off	Always turn appliance 'Off' when not in use.
<b>1</b>	Processing & Mixing	Use to mix thin batters, gravies and marinades, scramble eggs, puree cooked foods and uncooked fruits and chop vegetables for dips and salsa.
<b>2</b>	Blending	Use to grate hard cheeses, cream soups, beat dips, grind nuts, thorough chopping, blend sauces and spreads. Blend mixed drinks, powdered drinks or milk shakes.
<b>3</b>	Pureeing, Liquefying & Ice Crushing	Use to mix smoothies, frappes, liquefy thick mixtures and blend whole fruits and vegetables. Crush ice cubes for snow cones, chilled beverages or frozen slushes
<b>PULSE</b>	Controlled Processing & Bursts of Power	Use to control chopping and processing.

 **\*IMPORTANT:** Do not run the appliance over 4 minutes at a time to prevent overheating of the appliance.

## Troubleshooting Guide

PROBLEMS	POSSIBLE REASONS & SOLUTIONS
<b>Control Panel Lights Are Blinking, Motor Doesn't Start or Blades Don't Rotate.</b>	<p>Make sure the pitcher 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 blender 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. Unplug and wait approximately 15 minutes before using again.</p>
<b>Food is Unevenly Chopped.</b>	<p>Either you are chopping too much food at one time, you are chopping food with different textures or the pieces are not of even size. Process smaller amounts per batch.</p>
<b>Food is Chopped Too Fine or is Too Watery.</b>	<p>The food has been over processed. Use pulse button for controlled processing.</p>
<b>Food Collects on the Lid or on the Sides of the Pitcher.</b>	<p>The mixture is too thick. Add more liquid.</p>
<b>You Cannot Achieve Snow From Solid Ice.</b>	<p>Do not use ice that has been sitting out or has started to melt. Use ice straight from the freezer.</p>

## Replacement Parts

To order additional parts and accessories, please visit our website:  
[www.ninjakitchen.com](http://www.ninjakitchen.com) or feel free to contact customer service: 1-877-646-5288.

## This image shows a full page of blank handwriting practice paper. It features 20 evenly spaced horizontal blue lines across the entire page, providing a guide for letter height and placement. The lines are consistent in color and thickness throughout.

# 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](http://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". We are constantly striving to improve our products, therefore the specifications contained herein are subject to change without notice.**

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## Product Registration

Please visit [www.ninjakitchen.com](http://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](http://www.ninjakitchen.com)**

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