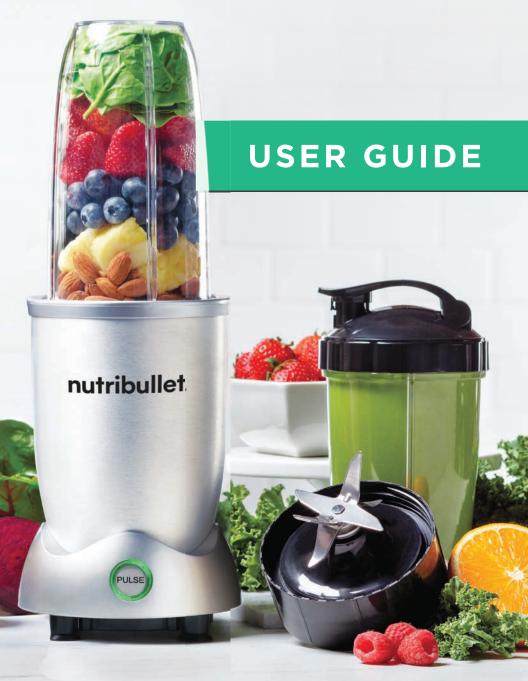
nutribullet.

PRO+



IMPORTANT SAFEGUARDS

When using electrical appliances (or your NutriBullet®), basic safety precautions should always be followed including the following:

WARNING! TO AVOID THE RISK OF SERIOUS INJURY, CAREFULLY READ ALL INSTRUCTIONS BEFORE OPERATING YOUR NUTRIBULLET PRO+TH.

SAVE THESE INSTRUCTIONS!FOR HOUSEHOLD USE ONLY

GENERAL SAFETY INFORMATION

- Close supervision is necessary when an electrical appliance is used by or near children. Keep cord out of reach of children.
- NEVER LEAVE THE NUTRIBULLET® UNATTENDED WHILE IT IS IN USE.

HEAT AND PRESSURE SAFETY

- DO NOT BLEND HOT INGREDIENTS OR LIQUIDS! Never put hot ingredients in any of the closed-top Blending Containers before or while blending. The heat from the ingredients can cause pressure to build up in the sealed containers causing possible expulsion of hot ingredients which may cause personal injury or property damage. Start with room temperature or cooler ingredients (21°C/70°F or less).
- To prevent overheating and pressure build up, **NEVER ALLOW THE NUTRIBULLET® TO RUN MORE THAN ONE MINUTE** at a time as it may result in the contents overheating which can increase the pressure and may cause the container to burst, resulting in possible personal injury or property damage.
- Never blend carbonated liquids or ingredients (i.e., baking soda). Builtup pressure from released gases can cause the Blending Container to burst, resulting in possible injury.
- FRICTION FROM THE ROTATING EXTRACTOR BLADES WHEN BLENDING CAN CAUSE INGREDIENTS TO HEAT AND GENERATE INTERNAL PRESSURE IN THE SEALED BLENDING CONTAINER, IF LEFT TO RUN FOR LONGER THAN A MINUTE. IF THE BLENDING CONTAINER IS WARM TO TOUCH, ALLOW IT TO COOL BEFORE CAREFULLY OPENING POINTED AWAY FROM YOUR BODY TO AVOID INJURY.
- After blending ingredients, allow the contents to settle and release any
 pressure that may have built up during the extraction process by slowly
 unscrewing the container from the blade assembly. Have the container
 pointed away from you in case there is any built-up pressure.
- After the initial and each subsequent 1-minute blending cycle, allow the Power Base to shut off completely and wait at least 60 seconds before starting another cycle.

- Do not run for more than 3 consecutive 1-minute intervals to prevent the contents from overheating. Allow contents to settle for 2-3 minutes after the third extraction cycle to prevent overheating and buildup of pressure.
- DO NOT ALLOW BLENDED MIXTURES TO SIT IN A SEALED CONTAINER FOR LONG PERIODS OF TIME! Sugar in fruits and vegetables can ferment, causing pressure to build up and expand in the Blending Container. If you do not plan to consume your blast immediately, remove the Extractor Blade and use a Flip-Top Lid to close the container. Remember to periodically release pressure that may have built up due to fermentation by carefully unscrewing the lid. Built up pressure can cause ingredients to burst and spray out when moved or opened.

EXTRACTOR BLADE SAFETY

- EXTRACTOR BLADES ARE SHARP! HANDLE CAREFULLY. Use care while handling the Extractor Blades, do not touch the Extractor Blade edges to avoid injury.
- AVOID CONTACT WITH MOVING PARTS! Keep hands and utensils out of and away from the Extractor Blade while blending food to reduce the risk of severe personal injury.
- TO REDUCE THE RISK OF PERSONAL INJURY OR PROPERTY DAMAGE, make sure the Extractor Blade is securely screwed (hand tighten) onto the Blending Container BEFORE placing it on the Power Base and operating the NutriBullet*.
- NEVER STORE THE EXTRACTOR BLADE IN THE POWER BASE WITHOUT A BLENDING CONTAINER ATTACHED.
- To prevent leakage and possible personal injury or property damage, always make sure your EXTRACTOR BLADE is undamaged and the GASKET is completely seated in the extractor blade before each use. Leakage may cause residue buildup and damage to the Power Base. Contact Customer Service for assistance if any component is damaged or loose, or if you have any questions.
- Once you have stopped your NutriBullet®, wait to remove the Blending Container/Extractor Blade assembly from the Power Base until the motor comes to a complete stop and the unit powers down completely. Taking the container off the unit prior to complete power down can cause damage to the Extractor Blade coupling or motor gear.
- NEVER BLEND WITHOUT LIQUID AS DOING SO MAY DAMAGE THE EXTRACTOR BLADE. The Cyclonic Action® of your NutriBullet® requires the use of liquids to make NutriBlasts® and other nutritious beverages. The NutriBullet® is not intended to be used as an ice crusher or without liquids.
- DO NOT USE the Extractor Blade for grinding dry ingredients such as grains, cereal, or coffee as this may damage the motor and the Extractor Blade.
- We recommend replacing your Extractor Blade every 6 months or as needed for optimal performance.

ELECTRICAL SAFETY

When using any electrical appliance, basic safety precautions should always be observed, including the following:

Do not use this product in locations with different electrical specifications
or plug types or with any type of plug adapter or voltage converter
device as this may cause fire, electric shock, personal injury or product
damage. Use of adapters and converters or use in locations with different
electrical specifications or plug types is considered an unauthorized
modification of the product and as such will void the warranty.

POLARIZED PLUG INFORMATION:

- This appliance has a US/Canadian configured polarized plug (one prong is wider than the other) to reduce the risk of electric shock. This plug will correctly fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not modify the plug in any way, as doing so will void the warranty.
- The use of attachments, including canning jars, is not recommended and may cause fire, electric shock, personal injury, or product damage and will void the warranty.
- To avoid risk of electric shock, never immerse the Cord, Plug, or Power Base of blender in water or other liquids.
- Always POWER OFF and UNPLUG the NutriBullet® when it is not in use or BEFORE assembling, disassembling, changing accessories, or cleaning. Do not attempt to handle the NutriBullet® until you have stopped its cycle and all parts have stopped moving.
- Periodically inspect the cord and plug for damage. Do not operate
 any NutriBullet® with a damaged cord or plug or if the NutriBullet®
 is dropped, damaged or malfunctions in any manner. Immediately
 discontinue use. Your NutriBullet® has important markings on the plug
 and is not suitable for replacement. If damaged, please contact Customer
 Service for assistance in obtaining a replacement power base.
- Do not use the NutriBullet® outdoors or in inclement weather.
- Do not allow the cord to hang over the edge of the table or counter. Do not pull, twist, or damage the power cord. Do not allow cord to touch hot surfaces, including the stove.
- If the motor stops working, unplug the Power Base and let it cool for an hour before attempting to use it again. Your NutriBullet® has an internal thermal breaker that shuts off the motor when it overheats. The thermal breaker will reset when the unit is unplugged and the thermal breaker cools down sufficiently.
- If the Power Base does not shut off after 1-minute FOR ANY REASON, stop it by pressing down and turning it counter-clockwise and then lift the Blending Container/Extractor Blade assembly off Power Base and or unplug the Power Base and allow to cool for an hour before using again.
 If the problem reoccurs call Customer Service for help.

VENTILATION SAFETY

- To prevent a fire hazard, the openings on the bottom of the Power Base should be free of dust or lint and never obstructed as they are provided for ventilation to ensure reliable motor operation to prevent over-hearing. Never place your NutriBullet® on top of flammable materials such as newspapers, tablecloths, napkins, dishtowels, place mats or other similar type of materials.
- Always operate the NutriBullet® on a level surface, leaving unobstructed space beneath and around the Power Base to permit proper air circulation.

MICROWAVE & STOVE-TOP HEATING SAFETY

- **DO NOT BLEND HOT INGREDIENTS!** After blending room temperature or cooler ingredients (21°C/70°F or less), transfer mixture to an unsealed microwave-safe container or to a stove-top pot to heat. Always use a thermometer to test the internal temperature of cooked ingredients, as it may feel cool to the touch, but still be hot inside.
- Do not place any of the NutriBullet® parts in a microwave oven or stove-top pot or immerse in boiling water as this may result in damage to the accessory.

MEDICAL SAFETY

 The information contained in this user guide is not meant to replace the advice of your physician. Always consult your physician regarding health and nutrition concerns.

MEDICATION INTERACTIONS:

• If you are taking any medication, especially cholesterol lowering medication, blood thinners, blood pressure drugs, tranquilizers, or antidepressants, please check with your physician before trying any of the NutriBlast® recipes.

BAD SEEDS: DO NOT USE THE FOLLOWING SEEDS AND PITS IN THE NUTRIBULLET*, AS THEY CONTAIN A CHEMICAL THAT RELEASES CYANIDE INTO THE BODY WHEN INGESTED: APPLE SEEDS, CHERRY PITS, PLUM PITS, PEACH PITS AND APRICOT PITS.

- To avoid risk of injury NEVER use your hands or utensils to clean the White Actuator Tabs while the NutriBullet® is plugged in.
- TO AVOID LEAKAGE, DON'T OVERFILL THE BLENDING CONTAINER!

 Because the size of fruits and vegetables vary, make sure ingredients and liquid do not exceed the MAX line. The Cyclonic Action® of the NutriBullet® requires room to extract effectively and exceeding the MAX line can result in leakage and may create a dangerous pressurization which can cause the vessel and blade assembly to separate.
- Blending containers (cups, pitchers) and extractor blades are specific to the model of NutriBullet®. Use of incompatible parts may result in damage

- of your NutriBullet® or create safety hazards. When replacing blending containers or an extractor blade or ordering additional accessories from NutriLiving.com, or by contacting Customer Srevice, please specify the model for parts that are compatible with your unit.
- Periodically inspect NutriBullet® components for damage or wear that may impair proper function. Discontinue use and replace components if you detect cracking, crazing or cloudiness or other damage to the plastic, tabs and the Actuators or the Power Base. You may purchase new blending containers and extractor blades at NutriLiving.com or by contacting Customer Service. WE RECOMMEND REPLACING YOUR EXTRACTOR BLADE® EVERY 6 MONTHS OR AS NEEDED FOR OPTIMAL PERFORMANCE.

NUTRIBULLET CLEANING & USER MAINTENANCE INSTRUCTIONS

• Cleaning the NutriBullet® is so easy...simply place any of the pieces (except for the Power Base and Extractor Blade) on the top shelf of the dishwasher or hand wash with warm soapy water and rinse.

HERE'S HOW TO CLEAN THE NUTRIBULLET®:

- STEP 1: The most important thing ALWAYS POWER OFF and UNPLUG
 the Power Base from the power supply outlet when it is left unattended,
 before assembling, disassembling, changing accessories or approaching
 parts that move in use or when cleaning. Do not attempt to handle the
 appliance until all parts have stopped moving!
- STEP 2: Make sure the Blending Container / Extractor Blade is not attached to the Power Base.
- STEP 3: Cleaning the individual components (Power Base, Extractor Blades, NutriBullet Blending Containers):

POWER BASE:

For the most part, the Power Base doesn't really get dirty, but if you neglect to twist the Extractor Blade on to the Blending Container tightly, liquids can leak out and get into the base and stick to the activator buttons.

- NEVER Submerge the Power Base in water or put it in the dishwasher.
- Do not remove the rubber or plastic liners inside the Power Base.
- Use a sponge or dish cloth dampened with warm soapy water to wipe down the inside well and outside of the Power Base until clean.
- Pay particular attention to the white actuator tabs on the inside of the Power Base to loosen any sticky debris from drips and spills. If necessary you may use a small brush to scrub the area to ensure it is kept clean.

EXTRACTOR BLADES:

- Do not wash the Extractor Blade in the dishwasher as elevated temperatures will warp the plastic and damage the Gaskets.
- Rinse the Extractor Blades in warm water immediately after each use to prevent debris from drying on the blades and gasket. Use a dish brush to loosen any debris if you are not going to give it a complete wash at that time.

- When you are ready to thoroughly clean the Extractor Blades, HAND WASH them in warm soapy water. Give it a quick scrub with a dish brush to loosen any debris.
- DO NOT REMOVE THE GASKET as this may permanently damage the Extractor Blade and cause leakage. If after washing as indicated additional disinfecting is desired, you may rinse with a 10% vinegar/water solution or with lemon juice. If, over time, the gasket becomes loose or damaged, you may order new Extractor Blades at NutriLiving.com or contact Customer Service for a replacement NutriBullet® Extractor Blade.
- Dry the Extractor Blades completely. It is helpful to turn the blade on its side in your dish drainer to ensure BOTH SIDES of the Extractor Blade are completely dried.
- We recommend replacing your NutriBullet® Extractor Blade every 6
 months or as needed for optimal performance. To order a replacement
 Extractor Blades, simply visit: NutriLiving.com.

NUTRIBULLET® BLENDING CONTAINERS (CUPS, LIDS AND LIP RINGS):

 These items are all TOP RACK dishwasher safe. We recommend rinsing them and giving them a quick brush with a dish brush to remove any dried debris before washing them in the dishwasher. NEVER use the sanitize cycle to wash the Blending Containers as this may warp the plastic.

STUBBORN CLEAN UP

• If ingredients dry inside the NutriBullet® Cups, make your cleanup a snap by filling the Blending Container about 2/3 full with room temperature (21°C/70°F or less) water and screw on the Extractor Blade. Place the Blending Container/Extractor Blade assembly on the NutriBullet® Power Base for about 20-30 seconds. This will loosen the stuck ingredients, and with a light scrub and rinse, you'll be all done.

CLEAN FOLLOWING A LEAK:

- To clean the power base: POWER OFF and UNPLUG the Power Base, pick it up and pour out any excess spillage into the sink. Then use a sponge or dish cloth dampened with warm soapy water to wipe down the inside well and outside of the Power Base until clean.
- Pay particular attention to the white actuator tabs on the inside of the Power Base to loosen any sticky debris from drips and spills. If necessary you may use a small brush to scrub the area to ensure it is kept clean.

SAVE THESE INSTRUCTIONS

IF YOU HAVE ANY COMMENTS, QUESTIONS OR CONCERNS, PLEASE GO TO NUTRILIVING.COM
OR CALL CUSTOMER SERVICE AT: 1-800-523-5993.



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USER GUIDE













WHAT IS NUTRIENT EXTRACTION?

Unlike blenders and juicers, **NUTRIBULLET NUTRIENT EXTRACTORS** are specifically engineered to break down the cell walls of food to create the most nutrient-dense smoothies possible. With extraction, you get the health benefits of eating the whole fruit and vegetable — the fiber, the pulp, the seeds and skins — nothing is left behind.

+ TRANSFORM WHOLE FOODS INTO A NUTRIBLAST!



CRACKS
THROUGH STALKS



BUSTSOPEN SEEDS



SHREDS THROUGH SKIN

WHAT IS A NUTRIBLAST?

The **NutriBlas**t is a nutrient-extracted drink designed to feed your system as many servings of fruits and vegetables as possible. All variations follow a very simple basic formula: 50% leafy greens, **50% fruit**, and 1/4 cup of seeds, nuts, or "super boosts." Add enough water to cover ingredients, twist on the blade, and blend.

The **NutriBlast** makes an ideal breakfast beverage, but you can enjoy extracted nutrition any time of the day! You will be amazed by how energetic and healthy you feel from enjoying this satisfying raw **NUTRITION-EXTRACTED** goodness every day!

Start with one **NutriBlast** a day. As you begin to feel the amazing rewards that accompany a diet rich in **NUTRITION-EXTRACTED** foods, feel free to enjoy **two NutriBlasts** a day. Boundless energy, restful sleep, mental clarity, and the overall feeling of well being that comes from true nourishment await! The more you blast, the better you'll feel!

For more information on healthy living, be sure to visit **NutriLiving.com.** Register to talk to our staff dietitians, take our health assessment, sign up for our weekly newsletters, and more. Healthy living is just a click away, so get started today!

WARNING!

BAD SEEDS: WHILE NUTRITION EXTRACTION CAN BE AMAZINGLY BENEFICIAL, NOT ALL FRUIT SEEDS AND RINDS ARE CREATED EQUAL. THE FOLLOWING SEEDS AND PITS CONTAIN A CHEMICAL THAT RELEASES CYANIDE INTO THE BODY WHEN INGESTED. **DO NOT USE** THE FOLLOWING SEEDS AND PITS IN THE NUTRIBULLET: APPLE SEEDS, CHERRY PITS, PLUM PITS, PEACH PITS AND APRICOT PITS.

NOTE: The cyclonic action of your NutriBullet requires the use of liquids to make NutriBlasts and other nutritious beverages. It is not intended to be used as an ice crusher, and not without liquids. To make a delicious cold NutriBlast, we suggest that you use frozen fruit and chilled liquids. Alternatively, you may add crushed ice, up to 25% of the total vessel volume, with water or other liquid filled up to the "MAX" line. Do not crush ice or other hard items without liquid, as such prolonged use may dull or damage your blades. Always inspect your blades before each use.

NOTE: The information contained in our guide and recipe book is not a substitute for regular health care. Always consult your physician regarding health and nutrition.

GETTING STARTED

Getting started couldn't be easier! Get your NutriBullet unit out and give the vessels and blades a quick rinse with warm soapy water.

4 EASY STEPS

STEP 1:

ADD 50% LEAFY GREENS & 50% FRUIT TO THE VESSEL

Two cups makes up a full serving of leafy greens, so that's the amount you want to work up to in the first few weeks. That's about two good-sized handfuls.

A serving of fruit is generally a cup. We suggest adding a banana or 1/2 of an avocado to every Blast for the "creamy" factor. Then add three more fruits (or more if you can fit it!) to your vessel.

STEP 2:

FILL ONLY UP TO THE MAX LINE WITH LIQUID

To make a NutriBlast, you must add liquid. We suggest you use a liquid of your choice (such as water, coconut water or almond milk) up to but never beyond the Max Line. For a thicker Blast, use a little bit less liquid. Add ice if you want, but do not exceed 25% of the total volume of ingredients. For the most nutritious, frosty blasts we recommend using frozen fruit and/or veggies.

STEP 3:

ADD YOUR BOOST

(optional, add 1/8 - 1/4 nuts and/or seeds, if desired.)

Add a handful of nuts, seeds or goji berries to pack in some essential fatty acids, fiber and nutrition to every sip. Boosts make for a more nutritious and filling NutriBlast.

STEP 4:

TWIST ON THE NUTRIBULLET BLADE, EXTRACT, ENJOY!

See more detailed instructions on page 22.

TO TURN OFF THE NUTRIBULLET, simply twist in the opposite direction (to the right) to release the tabs and stop pressing down on the vessel. Once the power base stops completely, remove the vessel from the power base.

NOW IT'S TIME TO MAKE YOUR FIRST NUTRIBLAST!

+ PULSE THE CHUNKY STUFF!

Not all blends are created equal. Make chunky dips and salsas with the new Pulse feature!



BUILDING A BLAST

You can't make a Blast without ingredients! NutriBlasts are super simple to assemble, but it is important to incorporate a variety of vegetables, fruits, nuts, seeds, and other superfoods to ensure you're getting a wide array of nutrients, especially if you plan to drink one every day. In general, especially when starting out, we recommend using the following formula to build your Blast:

LEAFY GREENS - 50%

- ☐ Spinach
- ☐ Kale
- ☐ Swiss Chard
- ☐ Collard Greens
- □ Romaine Lettuce

1-2 SERVINGS OF FRUIT

- □ 1 Banana
- ☐ 1 Medium Apple
- ☐ 1 Medium Pear
- □ 1 Medium Peach
- ☐ 1 Medium Plum
- ☐ 1 Cup Berries
- ☐ 1 Cup Mango Chunks
- ☐ 1 Cup Pineapple Chunks
- ☐ 3/4 Cup Pitted Cherries
- ☐ 1 Orange
- ☐ 2 mandarin or clementine oranges

LIQUID TO THE MAX LINE

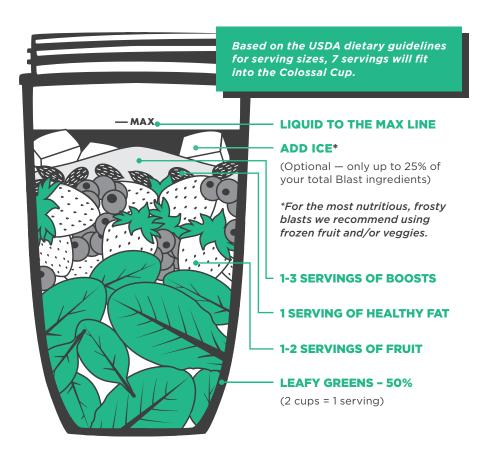
- □ Water
- ☐ Coconut Water
- ☐ Unsweetened Almond Milk
- ☐ Unsweetened Cashew Milk
- ☐ Chilled Unsweetened Tea

1 SERVING OF HEALTHY FAT

- ☐ 1-2 Tbsp. Nut Butter
- ☐ 1-2 Tbsp. Chia Seeds
- ☐ 1-2 Tbsp. Flax Seeds
- ☐ 1-2 Tbsp. Pumpkin
- ☐ 1-2 Tbsp. Sunflower Seeds
- \Box 1/4 to 1/2 Avocado, pitted
- ☐ 2 Tbsp. Shredded Coconut
- ☐ 1 Tbsp. Coconut Oil
- ☐ 1 Tbsp. Flax
- ☐ 1 Tbsp. Olive Oil
- ☐ 1/4 Cup Nuts

1-3 SERVINGS OF BOOSTS

- ☐ SuperFood SuperBoosts
- ☐ Lemon or lime juice
- ☐ Herbs and spices (cinnamon, fresh mint, fresh basil, fresh cilantro, ground ginger or turmeric, fresh ginger or turmeric root)
- Other superfood powders like cacao, maca, chlorella, or spirulina
- ☐ High quality protein powder



NOTE!

- 1 You must always add a liquid before you blend a NutriBlast.
- 2 Don't overfill your vessel! Make sure your ingredients and liquid reach no higher than the **MAX** line.
- For a cooler blast, you can add ice but don't exceed25% of your total blast ingredients.

NOTE: The information contained in our guide and recipe book is not a substitute for regular health care. Always consult your physician regarding health and nutrition.

HOW IT WORKS

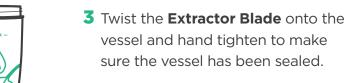
BLEND MODE

The default mode is **Blend Mode**. When you plug in the **Power Base**, you are in **Blend Mode**.

When you rotate a **Vessel** clockwise on the **Power Base**, the safety interlock engages, the **GREEN LED**light illuminates and **Blend Mode** runs for 60 seconds.
The unit stops and the **LED** light turns off.



- 1 Fill ingredients into the vessel.
- 2 Add the liquid of your choice up to the **MAX line**. (Liquid is required!).





4 To blend, push and twist the vessel clockwise onto the **Power** Base. The Extraction Process lasts 1 minute. If more extraction is needed, wait 1 minute, then repeat the **Extraction Process** up to 3 times as needed to achieve the desired consistency. If more than three 1-minute extractions are needed, allow the **Power Base** to cool for 2-3 minutes after the third extraction before beginning the next round. You can see the Extraction Process happening. Keep an eye on the consistency. Your NutriBlast is ready when it looks smooth and creamy!



5 To manually stop the Extraction Process, simply twist the vessel counter-clockwise to disengage the safety interlock. Once the Power Base and Blade stop completely, remove the vessel from the Power Base.

CAUTION:

- Do not run for more than 3 consecutive 1-minute intervals to prevent overheating of the mixture.
- Friction from the rotating blades when extracting can cause ingredients to heat and generate internal pressure in the sealed vessel which may cause the container to separate and cause personal injury. If the vessel is warm to touch, allow to cool before carefully opening pointed away from your body.

PULSE MODE

Because the NutriBullet's motor is so powerful, it emulsifies the ingredients when you extract. That is why when you want to make foods such as chunky salsa, or coarse chopped onions, **Pulse Mode** is key. **Pulsing** takes a tiny bit of getting used to, but once you get a feel for it, you'll be a Pro in no time!

NOTE: Pulse Mode is active for 1 minute and then times out. If the Vessel is still in the ON position, nothing will happen. The Vessel must be rotated counter-clockwise to OFF position and then normal function may be resumed.



1 To **Pulse**, push and twist the vessel onto the Power Base then **quickly** press the **Pulse Button**, stopping the motor.

PULSE BUTTON



2 The Pulse Button will flash GREEN now that it's in Pulse Mode.



3 Press and hold the **Pulse Button** to make the Blades turn. Release the Button to stop the blades. Let the Blades come to a complete stop after each **Pulse** and press the button again until you get the consistency you desire.

Start slow at first, until you become a Pro!

CAUTION:

- Do not run for more than 3 consecutive 1-minute intervals to prevent overheating of the mixture.
- Friction from the rotating blades when extracting can cause ingredients to heat and generate internal pressure in the sealed vessel which may cause the container to separate and cause personal injury. If the vessel is warm to touch, allow to cool before carefully opening pointed away from your body.

SHAKE TECHNIQUE

Sometimes, if you pack down the ingredients in the vessel or don't put in enough water, the results can increase the density of the mixture. This makes it hard for the ingredients toward the top of the vessel to make it down to the **Blade**. If some of your ingredients are having a hard time making it down to the Blade, simply use the **Shake technique**.



 Remove the vessel and Blade assembly from the Power Base.



- 2 With the vessel and **Blade** assembly in hand, shake it like a cocktail shaker. Then put it back on the **Power Base**.
- 3 To turn off the NutriBullet simply twist in the opposite direction (to the right) to release the tabs and stop pressing down on the vessel. Once the Power Base stops completely, remove the vessel from the Power Base.

TAPTECHNIQUE

For really stubborn ingredients that are clinging to the side of the vessel, simply use the **Tap technique**.



- Remove the vessel and Blade assembly from the Power Base.
- 2 Tap the **Blade** side of the vessel/ blade assembly on the counter with enough force to dislodge ingredients from the sides of the vessel. Be careful not to tap too hard to avoid damaging the unit.
- 3 Return the vessel and Blade assembly to the Power Base and resume blending. Repeat if necessary.

CAUTION:

- Do not run for more than 3 consecutive 1-minute intervals to prevent overheating of the mixture.
- Friction from the rotating blades when extracting can cause ingredients to heat and generate internal pressure in the sealed vessel which may cause the container to separate and cause personal injury. If the vessel is warm to touch, allow to cool before carefully opening pointed away from your body.

FOR 1000+ RECIPES THAT TASTE GREAT & PROMOTE WELLNESS GOALS, GO TO NUTRILIVING.COM!

NUTRIBULLET'S ONE-YEAR LIMITED WARRANTY

LIMITED WARRANTY FOR NUTRIBULLET

NutriBullet's limited warranty obligations are confined to the terms set forth below:

NutriBullet, LLC, ("NutriBullet") warrants our NutriBullet against defects in materials and workmanship for a period of one year from the date of original retail purchase. This limited warranty is valid only in the country in which the product is purchased and comes with the product at no extra charge (an additional four year extended warranty can be purchased separately, please see details below), however shipping and processing fees will be incurred for returns, replacements and or refunds.

If a defect exists, and NutriBullet is obligated under this limited warranty, at its option NutriBullet will (1) repair the product at no charge, using new or refurbished replacement parts, (2) exchange the product with a product that is new or that has been manufactured from new or serviceable used parts and is at least functionally equivalent to the original product, or (3) refund the purchase price of the product. A replacement product assumes the remaining warranty of the original product. A repaired product has a one-year warranty from the date of repair. When a product or part is exchanged, any replacement item becomes your property and the replaced item becomes NutriBullet's property. When a refund is given, your product becomes NutriBullet's property.

OBTAINING WARRANTY SERVICE

For limited warranty service, simply call our customer service department @1-800-523-5993 or contact us via email from our website at www. NutriLiving.com, simply click the Contact Us link, fill out and submit the customer contact form and we will be glad to help you. When you contact our customer service department you will be asked to furnish your name, address, telephone number and to provide proof of the original purchase (receipt) containing a description of the product(s), purchase date, and the appropriate NutriBullet bar code(s). Before you send your product for limited warranty service please make sure to keep a copy of all relevant documents for your files (receipt, etc.). It is always recommended to purchase product insurance and tracking services when sending your product for service. Remember, shipping and processing fees will be incurred and are not covered by the one-year limited warranty.

EXCLUSIONS AND LIMITATIONS

This NutriBullet One-Year Limited Warranty applies only to NutriBullet products distributed by or for NutriBullet that can be identified by the "NutriBullet" trademark, trade name, logo affixed to it and bar code. NutriBullet's One-Year Limited Warranty does not apply to any other products that may appear to be authentic, but were not distributed/sold by NutriLiving.com.

Normal wear and tear is not covered by this limited warranty. This limited warranty applies to consumer use only, and is void when the product is used in a commercial or institutional setting.

This limited warranty extends only to the original consumer purchaser and is not transferable. In addition, proof of purchase must be demonstrated.

Repair or replacement of the product (or, if repair or replacement is not feasible, a refund of the purchase price) is the exclusive remedy of the consumer under this limited warranty. NutriBullet, LLC shall not be liable for any incidental or consequential damages for breach of this limited warranty or any implied warranty on this product.

This limited warranty gives you specific legal rights, and you may also have other rights which vary from state to state. NutriBullet is not liable for any damage to products not covered by this warranty (e.g., cups, book, User Guide).

This limited warranty does not apply: (a) to damage caused by accident, abuse, misuse, or misapplication; (b) to damage caused by improper maintenance (including unauthorized parts service); (c) to a product or a part that has been modified in any way; (d) if any NutriBullet bar code or trademark has been removed or defaced; and or (e) if the product has been used with an adapter/converter.

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NutriBullet Pro+™ is 33% more powerful than the standard NutriBullet PRO giving you professionally smooth blends while taking up the same amount of countertop space. The 1200 watt motor nutrient extractor uses patented technology to transform nutrient-dense greens, vegetables, fruits, nuts, seeds, and other healthful foods into silky-smooth, superportable NutriBlast smoothies.

Create fast, nourishing meals and snacks with the NutriBullet, and see what happens when you start giving your body the fuel it deserves. We're confident you'll be blasting for a long time to come.