



magic
BULLET®
— mini —



USER & RECIPE GUIDE

Important safeguards

Warning! To avoid the risk of serious injury, carefully read all instructions before operating your Magic Bullet Mini®. When using any electrical appliance, basic safety precautions should always be observed, including the following important information.

Save these instructions! FOR HOUSEHOLD USE ONLY

GENERAL SAFETY INFORMATION

- Close supervision is necessary when an appliance is used by or near children. Keep cord out of reach of children.
- **NEVER LEAVE THE MAGIC BULLET MINI® UNATTENDED WHILE IT IS IN USE.**
- Do not use your Magic Bullet Mini® for anything other than its intended use.

HEAT & PRESSURE SAFETY

Do not blend hot or carbonated ingredients!

- Never put hot or carbonated ingredients in any of the cups before or while blending. Heated ingredients can cause pressure to build up in the sealed cup, 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 cooler).**

- To prevent overheating and pressure build up, **never allow the Magic Bullet Mini® to run for more than one minute** at a time. Ingredients can overheat, building pressure inside the cup that may cause the cup to burst, which may result in possible personal injury or property damage.
- **Never blend carbonated liquids or effervescing ingredients (e.g., baking soda, baking powder, yeast, cake batter, etc.).** Built-up pressure from released gases can cause the cup to burst resulting in possible personal injury or property damage.

WARNING! If the machine is left to run for longer than a minute, friction from the rotating extractor blades can heat ingredients and build pressure inside of the sealed cup. If your cup is warm to the touch, stop the machine immediately and allow cup to cool completely. To open, point the cup away from your body and slowly untwist the lid.

- 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 cup from the blade assembly. Point the cup away from you as you open in case there is any built-up pressure.
- If the motor stops working, unplug the motor base and let it cool for at least 15 minutes before attempting to use it again. Your Magic Bullet Mini® has an internal thermal breaker that shuts off the unit when it overheats. Letting the thermal breaker cool down should allow the motor base to reset.
- **Do not allow blended mixtures to sit in a sealed cup for long periods of time!** Sugar in fruits and vegetables can ferment, causing pressure to build up and expand in the cup. This can cause ingredients to burst and spray out when moved or opened. Unscrew the lid and open the cup for a few moments to release any pressure that has built up. If you do not plan to consume the contents immediately, use the stay fresh lid to close the cup. Periodically unscrew the lid to release internal pressure if storing longer than a few hours.

CROSS BLADE SAFETY

Cross blades are sharp! Handle carefully.

Use care while handling the cross blades. Do not touch

WARNING! the cross blade edges to avoid injury.

AVOID CONTACT WITH MOVING PARTS! Keep hands and utensils out of and away from cross blade while blending food to reduce the risk of severe personal injury.

To reduce risk of personal injury or property damage, make sure the cross blade is securely hand-tightened onto the cup before placing it on the motor base and operating the Magic Bullet Mini®.

Never store the cross blade in the motor base without a cup attached. The exposed blades can present a very dangerous hazard.

- To prevent leakage and/or property damage, **always make sure your cross blade is undamaged and the gasket is completely seated in the cross blade before each use.** Leakage may cause residue buildup and damage the motor base. Contact Customer Service 1-800-523-5993 for assistance if any component is damaged or loose, or if you have any questions.
- Once you have finished blending with your Magic Bullet Mini®, wait to remove the cup/cross blade assembly from the motor base until the motor comes to a complete stop and the unit powers down completely. Taking the cup off the unit prior to complete

power down can cause damage to the cross blade coupling and/or motor gear.

Never run the Magic Bullet Mini® without food or liquid ingredients in any of the cups.

- Your Magic Bullet Mini® is not intended to be an ice crusher. Attempting to crush ice may cause permanent damage to the cross blades or cause the unit to malfunction, resulting in personal injury or property damage.

CUP SAFETY

- **To avoid leakage, do not overfill the cup!** Make sure your ingredients and liquid do not exceed the MAX line. Exceeding the MAX line can result in leakage and may create a dangerous pressurization which can cause the vessel and blade assembly to separate.
- Periodically inspect your Magic Bullet Mini® 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 cups, tabs (on the side of the cup), or the motor base. You may purchase new cups and cross blades at nutribullet.com or by contacting Customer Service. **We recommend replacing your cross blade**

and cups every 6 months or as needed for optimal performance.

ELECTRICAL SAFETY

WARNING! 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. Doing so may result in 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 and will therefore 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 motor base in water or other liquids which can conduct an electrical current.
- Always **POWER OFF** and **UNPLUG** the Magic Bullet Mini® when it is not in use, and **BEFORE** assembling, disassembling, changing accessories, or cleaning.
- Periodically inspect the cord, plug, and machine for damage. Do not operate the Magic Bullet Mini® if its cord or plug is damaged. Cease

operation of the Magic Bullet Mini® if it has been dropped or damaged, or if it malfunctions in any manner (including making a louder-than-normal or abnormal sound when blending).

- Do not use the Magic Bullet Mini® 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.

POLARIZED PLUG INFORMATION:

- This appliance has a US/ Canadian configured has a 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 plug of your Magic Bullet Mini® features important markings that render it unsuitable for replacement. If damaged, please contact Customer Service for assistance in obtaining a replacement motor base.

VENTILATION SAFETY

- The motor base features

ventilated openings on the bottom to ensure reliable motor operation and prevent over-heating. To prevent a fire hazard, make sure that these openings remain unobstructed by dust, lint, or other materials. Never place your Magic Bullet Mini® on top of flammable items such as newspapers, tablecloths, napkins, dishtowels, place mats or other similar materials.

- **CAUTION!** Always operate the Magic Bullet Mini® on a level surface, leaving unobstructed space beneath and around the motor base to permit proper air circulation.

IMPORTANT MICROWAVE SAFEGUARDS

- Do not place any of the accessories or 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 medication, blood thinners, blood pressure drugs, tranquilizers, or antidepressants, please check

with your physician before trying any of the recipes.

- Avoid blending the following seeds and pits, as they contain a chemical known to release cyanide into the body when ingested: apple seeds, cherry pits, plum pits, peach pits, and apricot pits.

CLEANING & MAINTENANCE INSTRUCTIONS

- Cleaning the Magic Bullet Mini® is easy. Simply place any of the pieces (except for the motor base and cross blade) on the top shelf of the dishwasher or hand wash with warm, soapy water and rinse.

HERE'S HOW TO CLEAN THE MAGIC BULLET MINI®

- **STEP 1: ALWAYS UNPLUG** the motor 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 cup/cross blade is not attached to the motor base.
- **STEP 3:** Clean the individual components (motor base, cross blades, Magic Bullet Mini® blending cups).

MOTOR BASE:

- To avoid risk of injury, **NEVER**

use your hands or utensils to clean the White Actuator Tabs while the Magic Bullet Mini® is plugged in.

- **NEVER** submerge the motor base in water or put in the dishwasher.
- Do not remove the rubber or plastic liners inside the motor base.
- Use a sponge or dish cloth dampened with warm soapy water to wipe down the inside and outside of the motor base until clean.
- Pay particular attention to the actuator tabs on the inside of the motor base to loosen any stuck or 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 remove the gasket as this may permanently damage the cross blade and cause leakage.

- If after washing as indicated additional disinfecting is desired, you may rinse with a 10% vinegar/water. If, over time, the gasket becomes loose or damaged, you may order a new cross blade at nutribullet.com or contact Customer Service for a replacement cross blade.
- Dry the cross blades completely. It is helpful to turn the blade on its side in your dish drainer to ensure **BOTH**

SIDES of the cross blade are completely dried.

- We recommend replacing your Magic Bullet Mini® cross blade every 6 months or as needed for optimal performance. To order replacement cross blades, simply visit: nutribullet.com.

BLENDING CUPS (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 cups as this may warp the plastic.
- Regularly check the tabs (3) on the sides of the cups for damage (cracking, crazing, breakage or rounding). If the tabs are damaged, discontinue use and replace immediately to prevent possible personal injury.

Save these instructions!

What's Included.



motor base



stainless steel cross blade



short cup



party mug with comfort lip ring



stay-fresh resealable lid

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Intro

FAST, VERSATILE, AND EASY TO USE, this one-of-a-kind appliance makes an endless array of tasty creations for just about any occasion.

Whip up chunky salsas, creamy party dips, refreshing smoothies, and festive cocktails in seconds for entertaining and solo snacking alike.

Another bonus? Its compact size. The Magic Bullet Mini® takes up less counter space than bulky blenders or food processors. Its compact design makes food prep a joy and cleanup a snap, and most components are dishwasher-safe.

It's the easiest way to create a world of treats. Chop, blend and mix your way to tasty fun with the your personal kitchen assistant.

THE RECIPES IN THIS GUIDE provide tasty meals, snacks, and treats to get you started with your Magic Bullet Mini®

Icons

The Magic Bullet Mini® is a great tool for those who like to know exactly what goes into their food. To accommodate mindful eaters, we've created a series of icons that identify vegan, vegetarian and/or gluten-free recipes that appear in this book.



GLUTEN-FREE: Recipes free of ingredients that contain gluten like wheat, wheat flour, barley, or rye.



VEGETARIAN: Recipes free of meat. May contain dairy, eggs, or honey.



VEGAN: Recipes free of meat, dairy, eggs, or other animal products.

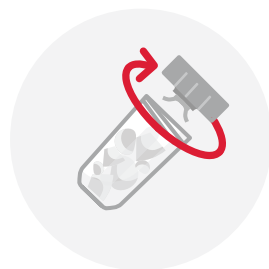
Using the Magic Bullet Mini®

Using the Magic Bullet Mini® is as easy as 1, 2, 3:



1

Load the ingredients into the short cup or party mug (do not exceed the MAX line)



2

Twist on the cross blade until the blade and cup are tightly sealed.



3

Line up the tabs on the cup and with the tabs on the motor base. Press the cup down onto the base to turn on the machine.



Here's how it works:

The Magic Bullet Mini® will blend for as long as you press the cup down onto the motor base. To stop blending, simply release pressure on the cup.

"Lock-on" mode:

For hands-free operation, press down and gently turn the cup clockwise until the tabs lock under the lip of the motor base. Once you are in lock-on mode, the motor will run continually (do not run for longer than a minute!). To stop blending, simply twist the cup counter-clockwise to release pressure on the tabs.

Storing leftovers in the Magic Bullet Mini® cups

The Magic Bullet Mini® includes one stay-fresh resealable lid that twist directly onto your Magic Bullet Mini® cups, allowing you to prep food ahead of time, keep leftovers fresh, or take your meal on the go without dirtying an extra storage container.

CAUTION:

Before using the cross blade, check the gasket to make sure it is not damaged and it is completely seated in the cross blade unit before each use.

Never put your hands or utensils near the moving cross blades and never use your hands or utensils to press the activator buttons down while the motor base is plugged in.

IF THE CROSS BLADE STOPS SPINNING WHILE IN LOCK ON MODE, IMMEDIATELY UNPLUG THE MAGIC BULLET MINI®. Hard ingredients like carrots or celery can get stuck in the cross blade and stop it from turning. If this happens, **UNPLUG THE MAGIC BULLET MINI® RIGHT AWAY.** Remove the blade/cup assembly from the motor base, and give ingredients a good shake to unblock the cross blade. If the cross blade still remains obstructed, twist the cross blade attachment off of the cup and carefully spin the metal blades using a utensil (not your fingers) to release the blockage. reattach the cross blade to the cup, plug in the Magic Bullet Mini® and try again. It should spin normally.

NEVER RUN THE MAGIC BULLET MINI® FOR MORE THAN ONE MINUTE AT A TIME, AS IT CAN CAUSE PERMANENT DAMAGE TO THE MOTOR. If the motor stops working, unplug the motor base and let it cool for a few hours before attempting to use it again. Your Magic Bullet Mini® has an internal thermal breaker that shuts the unit off when it overheats. Letting the thermal breaker cool down should allow it to reset.



Banana coffee frappe

Don't waste money on expensive, sugary frozen drinks from big chain coffee shops. Instead, try this tasty twist, using a frozen banana in place of artificially sweetened mixes.

½ frozen banana,
slightly thawed

¼ cup brewed coffee
(Allow brewed coffee to cool
to room temperature prior to
blending.)

½ cup milk of choice
(dairy, almond, soy,
hazelnut, hemp, etc.)

⅛ tsp vanilla extract

- 1 Blend the frozen banana, cooled coffee, milk, and vanilla in the party mug until smooth.



Veggie omelet

Whip up this hearty, healthy breakfast to start your day with veggies.

¼ tbsp olive oil
or butter

½ boiler onion
or ⅛ medium
white onion

¼ tomato or 1-2
cherry tomatoes

¼ cup spinach

1-2 eggs

Salt & pepper to taste



- 1 Heat ½ tbsp olive oil or butter in a small pan over medium heat. Add onion and tomatoes to the short cup, screw on the cross blade and pulse to coarsely chop. Transfer to the pan and sauté until soft, about 3 minutes. Add spinach and cook until wilted and warm, another two minutes. Reduce heat to low.
- 2 Rinse and dry the short cup. Add in eggs, salt, and pepper, twist on the cross blade, and pulse on the motor base 3-5 times until fully whipped. Add to the pan, stirring quickly to distribute ingredients, then let rest to form a flat omelet.
- 3 When the omelet sets, fold the egg 'pancake' in half and serve.



Berry protein smoothie

When you're looking for a healthy breakfast on-the-go, this high-protein smoothie makes a convenient, satisfying option.

- ½ cup milk of choice
- ½ cup fresh or frozen blueberries
- ½ cup ice cubes
- ½ medium banana
- 1 serving high quality protein powder

- 1** Fill the party mug halfway with ice.
- 2** Add the remaining ingredients. Twist on the cross blade and blend until smooth. Serve.



Tropical green smoothie

Get a taste of sunshine in this fun and fruity mix

- 1 cup spinach
- ½ cup pineapple chunks
- ½ kiwi
- 1 tbsp hemp seeds
- Splash of lime juice
- 1 cup of coconut water

- 1** Add all ingredients to the party mug and twist on the cross blade.
- 2** Blend until smooth.



Mango coconut smoothie

Get a taste of sunshine in this fun and fruity mix!

- ½ cup milk of choice
- ½ cup fresh or frozen blueberries
- ½ cup ice cubes
- ½ medium banana
- 1 serving high quality protein powder
- Splash of lime juice
- 1 cup coconut water

- 1** Add all ingredients to the party mug and twist on the cross blade.
- 2** Blend until smooth.





Magic Bullet Mini® salsa

Skip the jarred stuff and get the started with fresh homemade salsa that brings zest to any fiesta!

- 1 boiler onion
- 1-2 small slices of fresh jalapeno
- ¼ cup cherry tomatoes
- ½ tsp garlic powder
- Juice of ¼ of lemon or ½ a lime
- ⅛ tsp sea salt
- Pepper to taste
- Sprigs of cilantro to taste*

*optional



- 1 Add all ingredients to the short cup, screw on the cross blade and pulse 4-6 times until ingredients are mixed, but still chunky.
- 2 Remove the cross blade and pour into a serving dish. Don't worry if the salsa looks foamy; it will settle in a minute or two. This recipe makes a thin salsa, but feel free to strain off any liquid if you prefer a thicker consistency.



Homemade hummus

An excellent appetizer at any gathering.

⅛-¼ cup vegetable broth

7 oz of chickpeas*,
rinse and drained

½ clove garlic

1 tbsp lemon juice

1 ½ tbsp tahini

⅛ tsp sea salt

Olive oil, to garnish

Paprika, to garnish

*use ½ of a 14 oz can of chickpeas

- 1 Add all ingredients to the short cup, twist on the cross blade, and blend until smooth.





Magic Bullet Mini[®] guacamole

Avocados have enjoyed a huge surge in popularity in the last decade. One bite of this heavenly guac and you'll understand why!

1 tbsp of lime juice

1 tbsp of lime juice

⅛ tsp salt

½ boiler onion

1 clove of garlic*

1 sprig of fresh cilantro*

2 cherry tomatoes*

1 slices jalapeño pepper*

*optional



1 Cut avocado in half lengthwise, circling the pit with your knife.

2 Twist to separate halves and remove the pit.

3 Scoop the flesh out of the avocado and into the short cup.

4 Add all desired remaining ingredients, twist on the cross blade, and pulse on the motor base until mixture reaches the consistency you like.



Presto, it's pesto!

Our homemade pesto comes together in a snap, combining fresh, wholesome ingredients to make a delectable topping for pasta, meat, and more.

10-12 fresh basil leaves

2 tbsp of pine nuts

3 tbsp extra-virgin olive oil

½ tsp coarse sea salt*

1-2 cloves of garlic

1 small chunk Parmesan

1-2 tbsp filtered water

*optional



1 Add all ingredients in the order they appear into the party mug. Screw on the cross blade and pulse until the pesto has the consistency of a slightly grainy paste. Add an extra tbsp of filtered water for a smoother consistency.

2 Transfer the sauce to a microwave-safe bowl and cook on high for 2 to 3 minutes, or heat on the stove in a saucepan until thoroughly heated. Stir and serve over hot pasta.

Ingredients will be hot.
Use caution when removing sauce.



bolognese sauce

This recipe is a great option for leftover hamburger meat or ground turkey. Whip it up on a busy weeknight and you'll even trick yourself into thinking you slaved over the stove for hours!

SERVING SIZE: 2

¼ cup chicken broth

10-12 cherry tomatoes or
1 tomato (quartered)

1 boiler onion or ¼ of a
regular sized onion

2 tbsp red wine*

2 tbsp tomato paste

2 cloves garlic

2 sprigs fresh thyme
or ½ tsp dried thyme

¼ cup cooked ground
meat (hamburger, steak,
chicken, pork, or turkey)

(Allow cooked meats
or poultry to cool to room
temperature
prior to blending.)

Pinch of Italian seasoning

Salt & pepper to taste

Fresh Parmesan cheese
to garnish*

*optional

1 Add all ingredients (except Parmesan) in the order they are listed to the party mug. Twist on the cross blade and pulse. Press down on the cup and release the pressure immediately, pause and let the ingredients settle. Then, quickly pulse again until you've reached your desired consistency.

2 Remove the cross blade and microwave in a microwave-safe bowl, or heat on the stove in a saucepan until warm. Serve over hot pasta.

Ingredients will be hot.
Use caution when removing sauce.





Frozen margarita

This refreshing classic gets a boost from fresh lime and agave nectar. Sip it on a hot afternoon with a side of chips and Magic Bullet Mini® Guacamole (pg. 20) for a little sip of la vida Mexicana.

- 1 ½ oz tequila
- ½ oz triple sec or cointreau
- 1 ½ oz fresh lime juice
- 1 ½ tbsp agave nectar
- 1 cup ice

Salt*
*optional



- 1** Add liquid ingredients to the Magic Bullet Mini® party mug.
- 2** Fill with ice, screw on the cross blade, and blend until smooth and slushy.
- 3** If you like a salt rim on your margarita, rub a lime wedge around the perimeter of the comfort lip ring and dip in salt to coat.
- 4** Gently screw the lip ring onto the party mug containing your margarita and enjoy!



Strawberry daiquiri

While the original daiquiri is associated with a super sweet frozen mixture, this recipe uses a mix of fresh ingredients to create a breezy beach favorite!

- 2 oz white rum
- 1 ½ cups frozen strawberries
- ¼ cup fresh lime juice
- 2 tbsp honey or agave nectar



- 1** Add all ingredients to the Magic Bullet Mini® party mug, screw on the cross blade and blend until smooth and slushy.
- 2** To serve, screw on the comfort lip ring or pour into a serving glass.

Magic Bullet Mini® one-year limited warranty

LIMITED WARRANTY FOR Magic Bullet Mini®

The Magic Bullet Mini® limited warranty obligations are confined to the terms set forth below:

Capital Brands Distribution, LLC, warrants the Magic Bullet Mini® 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 additional charge, however shipping and processing fees will be incurred for returns, replacements and or refunds.

If a defect exists, and Magic Bullet Mini® is obligated under this limited warranty, at its option, Capital Brands Distribution, LLC 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 Capital Brands Distribution, LLC's property.

When a refund is given, your product becomes Capital Brands Distribution, LLC'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 nutribullet.com, simply click the Customer Service link and fill out the customer service form, and we will be glad to help you. When you contact our customer service department you will be asked for 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 Magic Bullet Mini® 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 & LIMITATIONS

This Magic Bullet Mini® One-Year Limited Warranty applies only to Magic Bullet Mini® products distributed by or for Capital Brands Distribution, LLC that can be identified by the "Magic Bullet Mini®" trademark, trade name, logo affixed to it and bar

code. Magic Bullet Mini®'s One-Year Limited Warranty does not apply to any other products that may appear to be authentic, but were not distributed /sold by nutribullet.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 gives you specific legal rights, and you may also have other rights which vary from state to state. Capital Brands Distribution, LLC 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 Magic Bullet Mini® 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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magic **BULLET®** — **mini** —

MANY KITCHEN APPLIANCES

promise to make your life easier, but with their bulky size, difficult cleanup, and lack of flexibility, they actually create more work for you!

Enter the Magic Bullet Mini®.

It's small, versatile, and easy to clean — completing tasks so quickly, it's like having a personal, counter-top magician!

USER & RECIPE GUIDE

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