

nutribullet

LITE™

IMMERSION BLENDER



User guide.

⚠ WARNING! Reduce the risk of serious injury by reading the User Guides to your nutribullet Lite™ Immersion Blender before operating. Save these instructions. Ensure anyone who uses the nutribullet® knows how to do so safely.

Important safeguards.

Warning! To avoid the risk of serious injury, carefully read all instructions before operating your nutribullet®. 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 any appliance is used by or near children. Keep cord out of reach of children.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless they are closely supervised and instructed concerning use of the appliance by a person responsible for their safety.
- Do not use outdoors.

! WARNING! NEVER CONTINUOUSLY OPERATE FOR LONGER THAN NECESSARY TO CREATE YOUR RECIPE — GENERALLY LESS THAN ONE MINUTE.

WHILE UNLIKELY, FRICTION FROM THE ROTATING BLADE WHEN USING THE CHOPPING BOWL CAN POTENTIALLY CAUSE INGREDIENTS TO HEAT AND PRESSURIZE IN THE SEALED CHOPPING BOWL AND CAUSE THE HOT CONTENTS TO SPRAY OUT WHEN OPENED RESULTING IN SERIOUS BODILY INJURIES.

! WARNING! IF THE CONTAINER IS WARM TO THE TOUCH, ALLOW IT TO COOL COMPLETELY BEFORE

CAREFULLY OPENING, POINTING AWAY FROM YOUR BODY TO AVOID INJURY.

! WARNING! NEVER BLEND CARBONATED LIQUIDS OR EFFERVESCENT INGREDIENTS IN THE CHOPPING BOWL.

CARBONATED LIQUIDS AND EFFERVESCENT INGREDIENTS (E.G., BAKING SODA, BAKING POWDER, YEAST, ETC.) MAY RELEASE GASES AND CAUSE A SEALED CHOPPING BOWL TO PRESSURIZE. WHILE UNLIKELY, THE PRESSURIZED CHOPPING BOWL MAY SHATTER AND BURST RESULTING IN POSSIBLE INJURY, LACERATIONS, OR PROPERTY DAMAGE.

DO NOT BLEND INGREDIENTS IN THE CHOPPING BOWL FOR LONGER THAN ONE MINUTE. BLADE FRICTION FROM PROLONG OPERATION MAY HEAT THE INGREDIENTS AND GENERATE INTERNAL PRESSURE. IF ADDITIONAL BLENDING IS REQUIRED, AFTER EACH ONE MINUTE BLENDING CYCLE, SLOWLY AND CAREFULLY OPEN THE CHOPPING BOWL LID TO RELEASE ANY BUILT-UP PRESSURE BEFORE STARTING ANOTHER ONE-MINUTE BLENDING CYCLE.

- After chopping, allow the contents to settle and release any pressure that may have built up during

the chopping process. As you detach the Chopping Bowl from the Motor Body, have the container pointed away from you in case there is any built-up pressure.

- Always operate your nutribullet Lite™ Immersion Blender with the Chopping Bowl or Blending Cup on a level surface.

! WARNING! ALWAYS USE EXTREME CAUTION WHEN OPERATING YOUR NUTRIBULLET LITE™ IMMERSION BLENDER ON THE STOVE TOP WITH HOT INGREDIENTS. ALWAYS SECURELY HOLD ON TO THE POT HANDLE TO PREVENT THE POT FROM ACCIDENTALLY TIPPING OVER WHILE BLENDING.

BLADE SAFETY:

! WARNING! BLADES ARE SHARP! HANDLE CAREFULLY. USE CARE WHEN HANDLING ANY BLADE. TO AVOID LACERATION INJURY, DO NOT HANDLE OR TOUCH ANY BLADE EDGE. ALWAYS HOLD THE CHOPPING BLADE BY ITS UPPER PLASTIC PART.

! WARNING! ALWAYS MAKE SURE THAT YOUR NUTRIBULLET® IS UNPLUGGED BEFORE YOU ATTEMPT TO REMOVE OR ATTACH THE BLENDING ARM.

! WARNING! ALWAYS UNPLUG THE NUTRIBULLET® WHEN NOT IN USE.

! WARNING! AVOID CONTACT WITH MOVING PARTS! KEEP HANDS AND UTENSILS OUT OF AND AWAY FROM THE ATTACHMENTS (ESPECIALLY THE BLADE OR WHISK) WHILE BLENDING FOOD TO REDUCE THE RISK OF SEVERE PERSONAL INJURY.

- Always make sure all utensils are removed from bowl, pot or container before blending to avoid bodily injury, property damage or damage to the appliance.

- Keep hands, hair, clothing, as well as spatulas and other utensils away from the attachments during operation to reduce the risk of injury to persons or damage to the product.
- Make certain covers and lids are securely attached and locked in place before operating appliance.
- To prevent possible separation of components during operation, you must properly align, securely attach (hand tighten), and fully lock attachments to the Motor Body, and check for separation before operating your nutribullet®.
- Once you are done using your nutribullet®, unplug, wait until the motor comes to a complete stop and the unit powers down completely before removing any attachment from the Motor Body. Removing the Chopping Bowl off the unit prior to complete power down can cause damage to the Chopping Blade coupling or other parts.
- When using the Blending Arm or Whisk attachments, use of a liquid ingredient is required to blend or mix the ingredients properly.
- The Chopping Blade may be used with dry ingredients
- **DO NOT GRIND.** Neither the nutribullet Lite™ Immersion Blender nor the attachments are intended to be a grinder. **DO NOT GRIND** grains, coffee beans, ice or other hard ingredients as it may damage the motor and attachments.
- Do not attempt to defeat the cover interlock mechanism.
- **AFTER YOU HAVE FINISHED BLENDING, ALWAYS TURN-OFF YOUR BLENDER AND WAIT UNTIL THE MOTOR COMES TO THE COMPLETE STOP BEFORE REMOVING THE BLENDING ARM OR WHISK FROM THE MIXTURE, TO PREVENT SPLATTERING OF INGREDIENTS, ESPECIALLY IF THE MIXTURE IS HOT SO AS TO AVOID THERMAL INJURIES.**

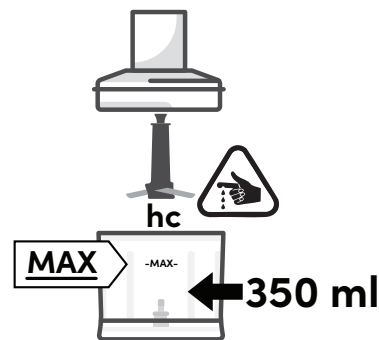
! WARNING! WHEN USING THE CHOPPING BOWL, REMOVE THE CHOPPING BLADE CAREFULLY BEFORE ACCESSING THE FOOD FROM THE BOWL. NEVER ATTEMPT TO REMOVE THE BLADE BY TILTING THE CHOPPING BOWL FOR THE PURPOSE OF HAVING THE BLADE DROP OUT ONTO YOUR HAND. DOING SO MAY CAUSE SEVERE LACERATION INJURIES, AMPUTATION OR BODILY INJURIES.

ELECTRICAL SAFETY:

**NUTRIBULLET LITE™
RATED POWER: 300 WATTS.**

- Maximum rating is based on the Baby Food Chopper that draws the greatest power and other recommended attachments may draw significantly less power.*
- The Baby Food Chopper is intended for processing small quantities of food for immediate consumption as indicated in the operating instruction. The appliance is not intended to prepare large quantities of food at one time.
- Max power is reached by chopping of raw beef. Maximum quantity of meat is 175g (max marking line).

*Baby Food Chopper not included with unit.



! WARNING! DO NOT USE THIS PRODUCT IN LOCATIONS WITH DIFFERENT ELECTRICAL SPECIFICATIONS OR PLUG TYPES. DO NOT OPERATE WITH ANY TYPE OF PLUG ADAPTER OR VOLTAGE CONVERTER DEVICE, AS THESE MAY CAUSE ELECTRICAL SHORTING, FIRE, ELECTRIC SHOCK, PERSONAL INJURY OR PRODUCT DAMAGE. THIS APPLIANCE HAS IMPORTANT MARKINGS ON THE PLUG BLADE. THE CORD IS NOT SUITABLE FOR REPLACEMENT. IF DAMAGED THE APPLIANCE SHALL BE REPLACED.

POLARIZED PLUG INFORMATION:

- Your nutribullet® 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. For your safety, do not modify the plug or motor unit in any way. Doing so will increase risk of injury and void the product's warranty.
- The use of third-party attachments, including canning jars, is forbidden 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 UNIT OF BLENDER IN WATER OR OTHER ELECTRICAL CURRENT CONDUCTING LIQUIDS. DISCONTINUE USE IF THE CORD, PLUG, OR MOTOR UNIT IS DAMAGED.**
- Always **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 all parts have stopped moving.

- To unplug, grasp the plug and pull from the outlet. Never pull from the power cord.
- Do not operate if the cord or plug is damaged.
- 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 and feels hot, unplug the appliance 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.

VENTILATION:

-  **WARNING! NEVER PLACE YOUR NUTRIBULLET® ON TOP OF FLAMMABLE MATERIALS SUCH AS NEWSPAPERS, TABLECLOTHS, NAPKINS, DISH TOWELS, PLACE MATS, OR OTHER SIMILAR TYPES OF MATERIALS.**

MICROWAVE & STOVE TOP HEATING SAFETY:

- Do not place any nutribullet® parts in the microwave or oven.
- Only the Blending Arm attachment or Whisk attachment may be immersed in liquid or used on the stove top, but always keep the Motor Body dry.
- Avoid blending the following seeds and pits in the nutribullet®, 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. Fruit pits may also cause damage to the blade and other attachment parts.

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 recipes contained in this guide.

ADDITIONAL INSTRUCTIONS FOR PROPER USAGE:

-  **WARNING! TO AVOID LEAKAGE OR SPILLAGE, DO NOT OVERFILL THE CUP OR BOWL!**
- Periodically inspect all nutribullet® components for damage or wear that may impair proper function or present an electrical hazard. Assure that the power cord and plug are undamaged, that the blades rotate freely, and that the Blending Cup and Chopping Bowl are not cracked, crazed, cloudy or damaged in any way. Immediately discontinue use if damage is detected and replace the damaged nutribullet® part. Never operate your nutribullet® with damaged components. If your nutribullet® malfunctions, dropped or damaged in any way, immediately discontinue use and contact nutribullet® Customer Service at **1 (800) 523-5993**.
 - When mixing liquids, especially hot liquids, use a tall container or make small quantities at a time to reduce spillage.
 - Make sure to always allow room at the top of whatever container you are blending in. The blending action of the nutribullet Lite™ Immersion Blender requires space to blend,

whisk, or chop effectively blending in a full container can result in leakage or spillage.

- Make sure the Blending Arm is completely submerged down in your mixture to prevent splattering. Never blend near the top of your mixture, especially if you are blending hot ingredients so as to avoid thermal injuries.
- Always turn-off your blender and wait until the motor comes to the complete stop before removing the Blending Arm or attachment from the mixture, to avoid splattering of the mixture, especially if the mixture is hot so as to avoid thermal injuries.
- **DO NOT** wash any attachment while still attached to the Motor Body. Unplug and remove any attachment from the Motor Body before washing.
- Cup, attachments, Chopping Bowl, and blades are specific to the exact model of nutribullet®. Use of incompatible parts (parts from other models) may result in damage to your nutribullet® or create safety hazards. When replacing Cups or blades or ordering additional attachments or accessories from **nutribullet.com**, or by contacting Customer Service, please specify the model for parts that are compatible with your unit.
- **IF YOUR NUTRIBULLET® MALFUNCTIONS IN ANY WAY, IMMEDIATELY DISCONTINUE USE AND CONTACT CUSTOMER SERVICE AT 1 (800) 523-5993.** You may purchase new nutribullet® Cups, attachments, or other parts at **nutribullet.com** or by contacting Customer Service. We recommend replacing your cup every six months.
- If you have any comments, questions, or concerns, please go to **nutribullet.com**. Or call Customer Service at **1 (800) 523-5993**.

- Always use genuine nutribullet® replacement parts. Aftermarket parts are not made to nutribullet® specifications and may damage your unit or cause serious injury.

! Save these instructions!

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Thank you for purchasing the nutribullet Lite™ Immersion Blender.

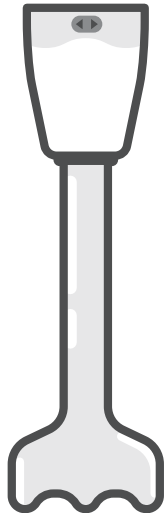
What's included.



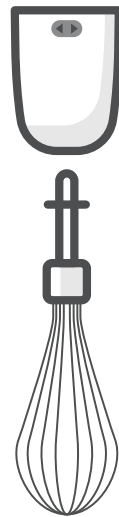
motor body



30 oz cup



8" blending arm



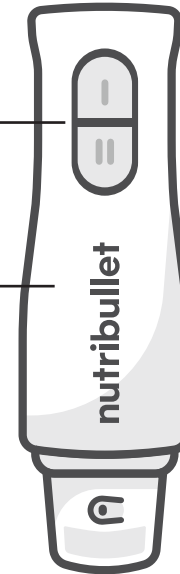
whisk
& whisk holder

Assembly guide.

Blending Arm

low & high
speed buttons

motor body

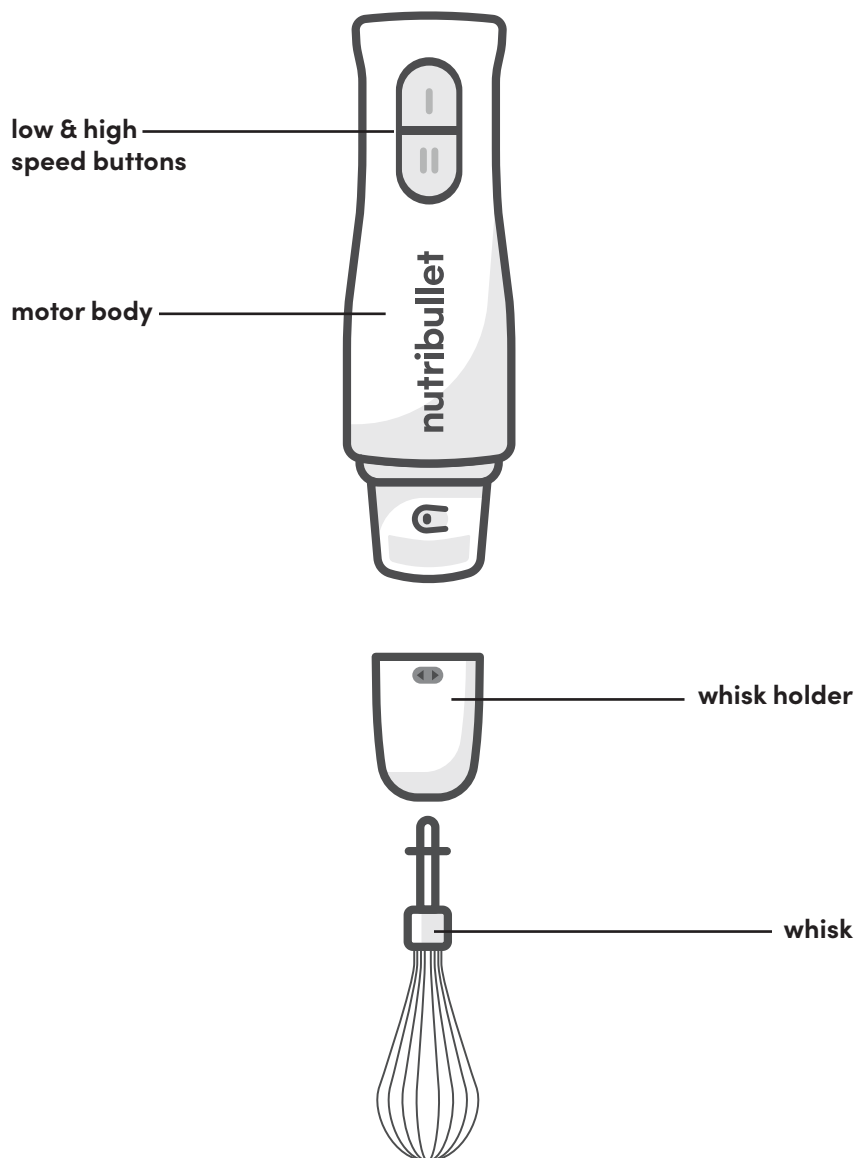


8" blending arm



30 oz cup

Whisk



Getting started.

Before using your blender for the first time, please take a moment to perform the steps below:

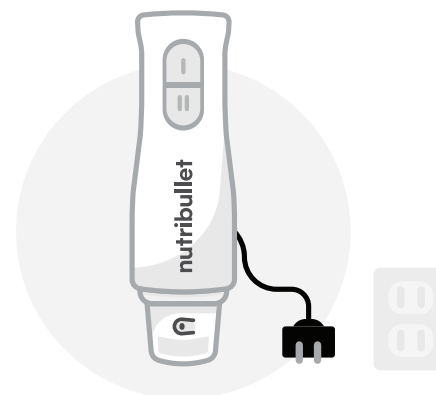
- 1. UNPACK:** Open box. Remove blender and attachments. Place all parts on a flat dry surface.
- 2. CLEAN:** Rinse all detachable parts and accessories (except the Motor Body) with warm, soapy water. Dry. Clean the Motor Body and with a damp cloth.

! WARNING! Never submerge the Motor Body in water or any other liquid.

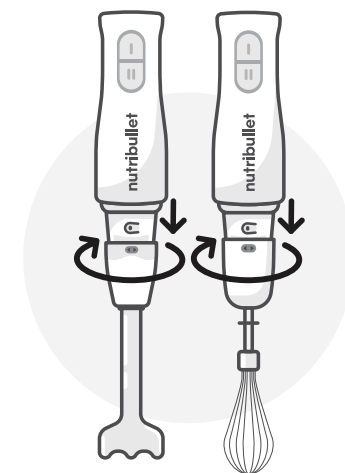
! WARNING! Always use extreme caution when operating your nutribullet Lite™ Immersion Blender on the stove top with hot ingredients. Always securely hold on to the pot handle to prevent the pot from accidentally tipping over while blending.

! WARNING! Make sure all utensils are removed from bowl, pot or container before blending to avoid bodily injury, property damage or damage to the appliance.

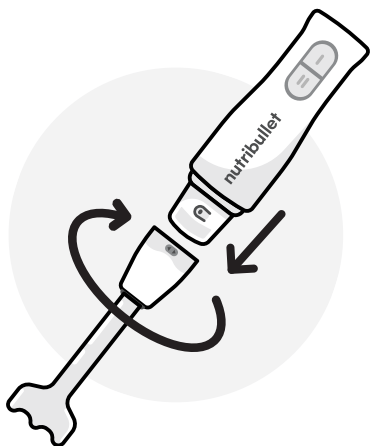
Assembly.



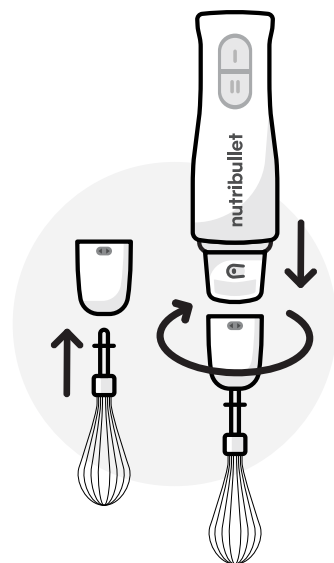
- 1** Before starting assembly, make sure that the appliance is unplugged.



- 2** Attach one of the accessories (**Blending Arm, Whisk**) onto the bottom of the main **Motor Body**:



2a BLENDING ARM: Insert the bottom of the **Motor Body** into the top of the **Blending Arm**; push the **Motor Body** down and turn it clockwise until it locks.



2b WHISK: Insert the top of the **Whisk** into the bottom of the **Whisk Holder**. Then insert the bottom of the **Motor Body** into the top of the **Whisk Holder**, pushing the **Motor Body** down and turning clockwise until it locks.

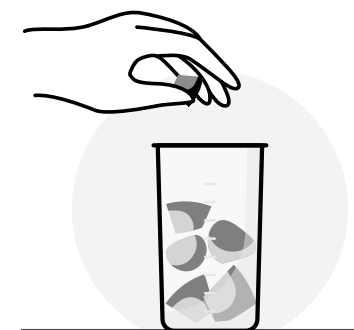
Using the Blending Arm.

The **Blending Arm** is perfectly suited for preparing a wide range of dishes, such as dips, sauces, soups, condiments, milkshakes, even baby food – as well as for many other mixing needs. For best results, always include one or more liquid ingredients.

1 Prepare foods for blending; make sure only blendable foods are used.

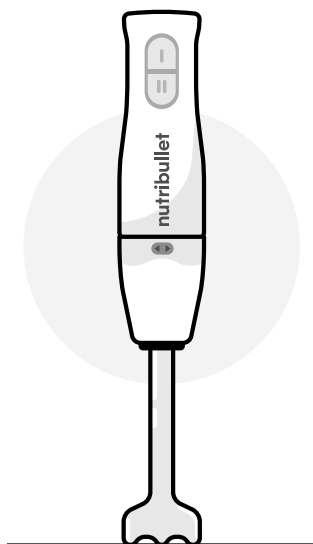
- Remove any hard seeds, pits, and skin – for example, peel, pits, and rind should be removed from oranges, lemons, grapefruits, and melons.
- Cut foods into smaller pieces if needed.
- **Do not attempt to process overly thick or hard foods (since these may damage the motor or blade).**
- **Do not blend hard fruits or vegetables without liquid.**

2 Place mixing vessel (cooking pot, mixing bowl or **Blending Cup**) on flat, dry surface.

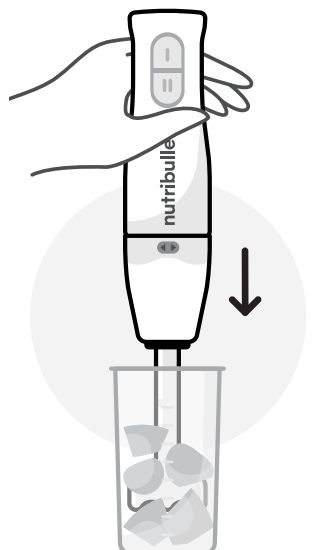


3 Place the prepared food and/or liquid into your mixing vessel, without forcing items in and without overfilling.

! WARNING! Do not blend too much food or liquid at one time. Do not overfill Blending Cup or bowl.



- 4** Make sure the **Blending Arm** is tightly fastened to the bottom of the **Motor Body** and locked in place. (See Assembly section on page 13). The blender is now ready to operate.



- 5** Carefully submerge the **Blending Arm** into the mixing vessel with ingredients that you wish to mix or blend.

WARNING! Do not start the blender before putting the **Blending Arm** into the mixing vessel as it will cause splattering. Also, do not blend near the top of your mixture so as to prevent splattering.

WARNING! Keep hands and utensils out of container while blending to prevent the possibility of severe injury to persons or damage to the unit. A scraper may be used but must be used only when the unit is not running.

NOTE: Do not place blender in **Blending Cup** or bowl at an angle. Make sure blender is fully upright. Do not blend near the top of your mixture so as to prevent splattering.



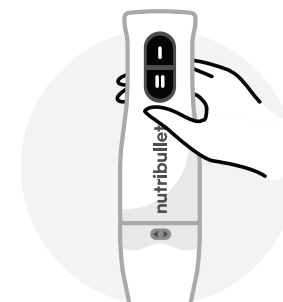
- 6** Press and hold the **Low Speed (I)** or **High Speed (II)** Button to operate unit.

Pressing either **Speed Button** activates the motor. Releasing the button stops the unit. The button must be depressed continuously for blending operation to continue.

Once the motor is activated, the attachment will start turning and processing your food/liquid.

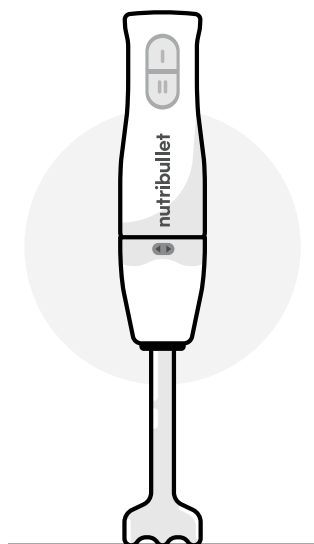
WARNING! Do not operate the unit for long periods of time without blending any ingredients.

WARNING! Do not put fingers, palms, utensils, or foreign objects on or near attachment during operation.



- 7** When you are done, release the **Low Speed (I)** or **High Speed (II)** Button to shut off the blender.

WARNING! Wait until the motor comes to the complete stop before removing the **Blending Arm** from the mixture, especially if the mixture is hot so as to avoid splatter and thermal injuries.



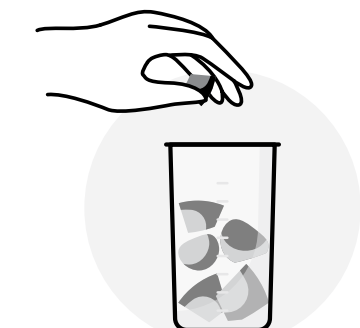
- 8** Place the **Motor Body** and attachment safely on the counter (or other flat, dry surface).

Using the Whisk.

Use the **Whisk** only for light or fluffy foods such as whipping cream, beating egg whites, and mixing “ready-mix” desserts. Items to whisk should be moist, with one or more liquid ingredients.

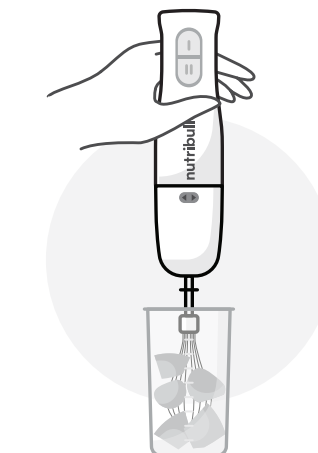


- 1** Place mixing vessel (**Blending Cup**, cooking pot or mixing bowl) on flat, dry surface. Make sure your selected attachment is tightly fastened to the bottom of the **Motor Body** and locked in place. (See Assembly section on page 13). The blender is now ready to operate.



- 2** Place the prepared food and/or liquid into your mixing vessel, without forcing items in and without overfilling.

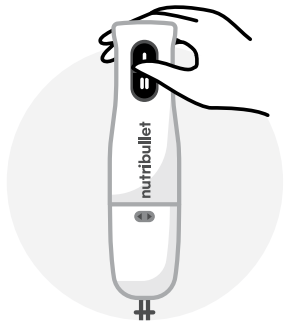
! WARNING! Do not blend too much food or liquid at one time. Do not overfill Blending Cup or bowl.



- 3** Place the **Whisk** upright in your mixing vessel.

NOTE: Do not place blender in **Blending Cup** or bowl at an angle. Make sure blender is fully upright.

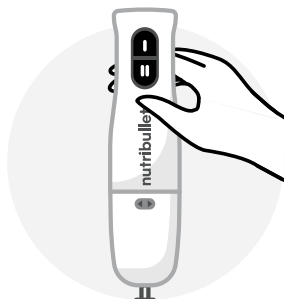
! WARNING! Do not press the power button before placing the Blending Arm into the container as it will cause splattering.



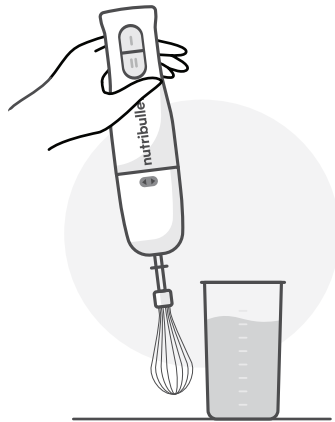
- 4 Press and hold the **Low Speed Button (I)** to begin whisking operation.

NOTE: It is recommended to only use the **Whisk** attachment with low speed.

WARNING! Avoid using the **Whisk** for longer than 2 minutes, and avoid whisking items without a liquid ingredient.

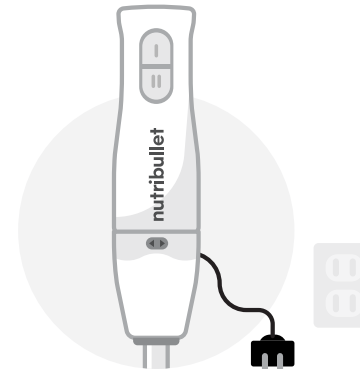


- 5 When you are done, release the **Low Speed Button (I)** to shut off the blender.

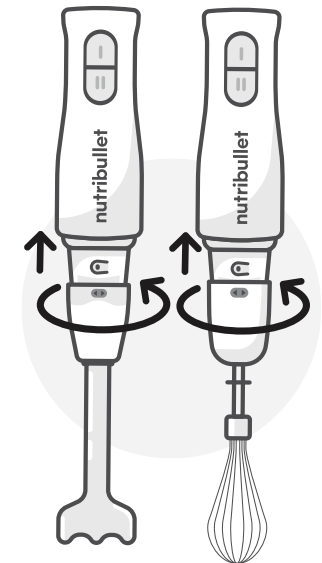


- 6 Remove the blender from your mixing vessel. Gently shake off any excess mixture from the **Whisk**.

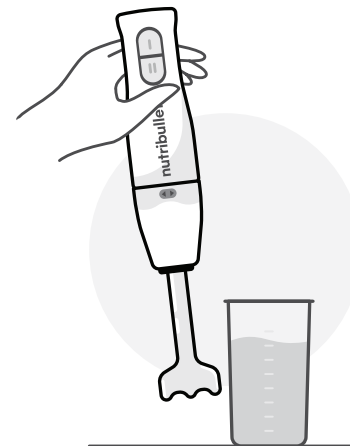
Disassembly.



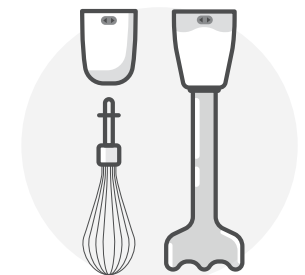
- 1 **Make sure the blender is OFF and unplugged.**
Ensure that the motor has completely stopped, the **Blade** or **Whisk** has stopped moving, and all moving parts have stopped before disassembling the blender.



- 3 Detach the **Motor Body** from the **Blending Arm** or **Whisk** attachment.



- 2 Remove the blender from your mixing vessel.



- 4 **Separate attachment parts, if needed.** The **Blending Arm** attachment is one single part.

Blending tips.

PROPER PRODUCE PREP:

Prepare food items such as fruits and vegetables before inserting them into your cup or bowl:

- **Clean produce properly.**
Rinse with lukewarm water, produce wash, or water and apple cider vinegar.
- **Peel or remove skin as needed.**
Foods with thick or hard skin must be peeled before being put into the blender.
- **Remove rind from all citrus fruits before blending.**
- **Remove large pits and seeds from stone fruit before blending.** Stone fruit may be used only if the seeds or pits have been removed. Fruit with hard cores must be pitted. The cores of peach, plum, mango, and apricot should not be processed, to avoid any potential malfunction.
- **Pre-chop larger food items down to the right size** – small enough to fit easily into your bowl or cup, without having to force pieces in.
- **Longer or thicker foods with less moisture and hard fiber** should be cut into slices.
- **Leafy vegetables and foods with long, hard fiber** (such as celery, wild celery herb, collard): Cut the stems into slices 3–5 cm long.

BLADE SAFETY:

- **Never put your palms, fingers, utensils, or foreign objects on or near blender attachments while attached to the blender (especially during blending).**

 **WARNING! Blades in the Blending Arm are very sharp! Avoid touching them.**

- Do not overload your Blending Cup or mixing bowl with food or thick mixtures, as this may cause the blade to stop functioning properly (rotating motion may be impeded).

CHANGING BLENDING SPEED :

This Immersion Blender features two main speed settings (Low and High).

Always start on Low Speed when blending to prevent suction of the blade to the bottom of the blending vessel. Once ingredients are broken down, switch to High Speed if desired.

Troubleshooting.

BEFORE BLENDING:

UNIT ASSEMBLED BUT CANNOT POWER ON:

If the unit is not operating, this may be due to parts not being fully locked in place. Check to make sure the attachment you are using is locked tightly onto the main body of the blender.

DURING OPERATION:

BLENDER STOPS (STUCK, NOT BLENDING, NOT OPERABLE):

In the unlikely event that the Blending Arm or Whisk gets stuck and blending stops, release the speed button, wait for the unit to shut off, and look at your mixture (the items you're processing).

If the problem seems to be an overly thick mixture that caused the blade to stop moving, try adding water or other liquid to soften the mixture, or try

separating the mixture by hand, or removing some of the mixture. Then try blending, whisking, or chopping again on the loosened or thinned out mixture.

Also check the cutting area of your attachment (blade or Whisk) to see if there is residue or food particle buildup; if so, rinse off with warm water, then try blending again.

If the blender still won't operate, turn it off, unplug it, disassemble it, then reassemble it. After reassembly, start the blender on low speed and see if normal function has been restored.

OVERHEATING:

To avoid overheating, allow the Immersion Blender to cool down for at least 5 minutes between uses.

Care and maintenance.

Cleaning the nutribullet Lite™ Immersion Blender is quick and easy. All parts (except for the Motor Body) can be cleaned by simply rinsing with warm soapy water and some parts may be put into the dishwasher. Here are some tips for cleaning and best practices.

- 1 Always make sure the unit is **unplugged** before you begin assembly, disassembly, cleaning, or storage of the unit.
- 2 Detach and separate the parts of the blender (see Disassembly section).
- 3 Remove the contents of the mixing vessel.
- 4 Clean Whisk and Blending Cup with warm soapy water or place in the dishwasher.



- 5 The Whisk Holder and Blending Arm should be cleaned with warm soapy water. Do not soak these parts or place in the dishwasher as it may damage the internal gears.



WARNING! Blending Arm and Whisk Holder are **NOT** dishwasher safe. Do not place these parts in the dishwasher as it may damage the internal gears of these attachments.

WARNING! Do not use a metal sponge to clean the parts, as that may scratch or damage them.

- 6 Be sure to properly clean the Blade or Whisk every time you use them. Leftover traces of food can cause residue buildup on the Blade or Whisk, which may degrade blending performance or inhibit maximum blending.

WARNING! Blade is sharp, so handle carefully during cleaning.

- 7 Clean the Motor Body with a damp cloth only.

WARNING! Never immerse the Motor Body in water or other liquid.

- 8 Let all parts dry thoroughly, then store the appliance and its attachments in a dry place.

PRO TIP: Clean your appliance as soon as possible after using it. If allowed to sit, food residue may dry on the blade, Whisk, or other parts, which can make it more difficult to remove. If any food residue does cake onto parts of the unit (other than the Motor Body), let those parts soak in hot water for 30 minutes, which should soften the residue and make it easier to remove.

How to store.

You can save blended or whisked contents for future use by putting them in a cup or bowl, covered by plastic wrap or other cover, and storing them in your refrigerator. When not in use, store the blender in a safe dry place where parts will not be damaged and won't cause harm.

Replacement parts.

To order additional parts and accessories, please visit our website at **nutribullet.com/shop/accessories** or feel free to contact Customer Service: **1 (800) 523-5993**.

Always use genuine nutribullet® replacement parts. Aftermarket parts are not made to nutribullet® specifications and may damage your unit or cause serious injury.

nutribullet Lite™ Immersion Blender 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 this nutribullet® against defects in materials and workmanship for a period of one year from the date of original purchase or date of delivery of the product, whichever is later. This limited warranty is valid only in the country in which the product is purchased and comes with the product at no extra charge, 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 at **1 (800) 523-5993** or contact us via email from our website at **nutribullet.com**; 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 provide your name, address, telephone number, and proof of the original purchase (receipt) containing a description of the product(s), purchase date, and the appropriate nutribullet® serial number(s). Before sending 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 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, and bar code. This nutribullet Lite™ Immersion Blender One-Year Limited Warranty does not apply to any other products that may appear to be authentic, but were not distributed/sold by nutribullet®.

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® 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® serial number or trademark has been

removed or defaced; and/or (e) if the product has been used with an adapter/converter.

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Product registration.

Please visit **nutribullet.com/register** or call **1 (800) 523-5993** to register your new nutribullet Lite™ Immersion Blender. You will be asked to enter the Serial Number* of your product, along with the purchase date and place of purchase. The information you submit is for product registration. Failure to complete product registration does not diminish your warranty rights.

The registration will enable us to contact you in the unlikely event of a product safety notification. By registering your product, you acknowledge that you have read and understood the instructions for use, and warnings set forth in the accompanying instructions.



To find the serial number, check the warranty card that came with the Immersion Blender. If you cannot find the serial number, call customer service for assistance.

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