

nutribullet.
BLENDER



User guide.

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 a toy, do not allow children to play with it.
- Do not use outdoors.
- **NEVER LEAVE THE NUTRIBULLET® UNATTENDED WHILE IT IS IN USE.**
- **ALWAYS TURN THE NUTRIBULLET® OFF WHEN NOT IN USE.**

HEAT & PRESSURE SAFETY


- Always use extreme care and attention when using hot ingredients in any blending product, as the friction from the rotating blades (during the blending process) combined with the thermal energy of the heated ingredients can create a dangerous situation if not properly controlled.

Use extra caution when blending hot liquids in the pitcher.

Never turn the power on while using the pitcher without the vented lid cap inserted and locked into the pitcher lid, as ingredients can splash and if hot or warm, could potentially cause thermal injury or property damage.

WARNING! Steam and splattering ingredients can escape through the pitcher lid, potentially scalding and/or burning the user. **NEVER blend hot liquids in your pitcher without the pitcher lid and vented lid cap attached and locked.** The vented lid cap allows steam and pressure to escape, while guarding against excess splashing.

When blending hot liquids, add liquid and solid ingredients to your pitcher below their respective MAX

WARNING! lines. Attach the pitcher lid with the vented lid cap inserted and locked. Press **POWER**  and begin blending on the **LOW** setting. Once ingredients are integrated adjust speed as needed.

If the NutriBullet® blends for longer than one minute, friction from the blades can cause ingredients to heat and generate internal pressure inside the vessel. If a blending vessel becomes warm to the touch, turn off the machine and allow the vessel to cool completely before carefully opening, pointed away from your body to avoid injury.

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.

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

- After blending, turn the unit off. Wait to remove the pitcher from the motor base until the blades come to a full stop and the unit powers down completely. Taking the vessel off the unit prior to complete power down can cause damage to the blade coupling or motor gear.

Never use the NutriBullet® Blender without adding liquid, as doing so may damage the blades.

- The cyclonic action® of your NutriBullet® Blender requires the use of liquids to make smoothies and other nutritious items. The NutriBullet® Blender is not intended to be used without liquids, or as an ice crusher. **ALWAYS ADD LIQUID to your recipe.**
- **DO NOT USE** the NutriBullet® Blender for grinding dry ingredients such as grains, cereal, or coffee, as this may damage the motor and blade.

PITCHER SAFETY

- Always operate the pitcher with the pitcher lid securely in place.
- With recipes that require certain ingredients to be incorporated during blending, first add the base ingredients, seal the pitcher lid with vented lid cap attached, and begin blending. Then, once the ingredients are well mixed, twist open the vented lid cap and carefully pour or drop ingredients into the mixture.
- If you need to push ingredients closer to the blade, **ONLY USE THE TAMPER PROVIDED** with the NutriBullet® Blender configuration. **DO NOT** use any apparatus other than the tamper to push ingredients toward the blade. The tamper is specifically designed not

to come in contact with the blade. Spatulas, spoons and other tools can make contact with the blade, which may result in damage to the machine, damage to property, and possible injury.

- **NEVER USE YOUR FINGERS OR ANY PART OF YOUR HAND TO PUSH INGREDIENTS DOWN TOWARD THE BLADE.** Only use the provided tamper.

Remember to use extra caution when blending hot liquids or ingredients in the pitcher.

- Spray or escaping steam may cause burns and/or property damage.

WARNING! Do not fill container above the maximum capacity lines indicated for liquids and solid ingredients.

Always begin blending hot ingredients on the **LOW** setting.

Keep hands and other exposed skin away from lid opening to prevent possible burns.

ELECTRICAL SAFETY

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.

- 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 product's warranty.

- To avoid the risk of electric shock, never immerse the cord, plug, or motor base of the NutriBullet® in water or other liquids. Discontinue use if the cord, plug, or motor base is damaged.
- Always **POWER OFF** and **UNPLUG** the NutriBullet® Blender when it is not in use or **BEFORE** assembling, disassembling, changing accessories, or cleaning. Do not attempt to handle the NutriBullet® Blender until all parts have stopped moving.
- 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 the cord to touch hot surfaces, including the stove.
- 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 NutriBullet® Blender 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.

POLARIZED PLUG INFORMATION:

- Your NutriBullet® Blender 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 base in any way. Doing so will increase risk of injury and void the product's warranty.

- This appliance has important markings on the plug. The attachment plug or entire cord set is not suitable for replacement. If damaged, the appliance will be replaced.

STOVE-TOP HEATING SAFETY

WARNING: To heat items that have been blended at room temperature or cooler (21°C/70°F or less), transfer mixture to a stovetop pot to heat. Always use a thermometer to test the internal temperature of cooked ingredients; they may feel cool to the touch, yet still be hot inside.

The NutriBullet® Blender is not intended for use on the stove top. Do not place the motor base or any NutriBullet® accessory on the stove or immerse in boiling water. This may result in damage to the accessory.

VENTILATION WARNINGS

- To prevent a fire hazard, power base openings

(underneath the motor base) should be free of dust or lint and never obstructed with flammable materials such as newspapers, tablecloths, napkins, dishtowels, place mats or other similar type materials.

- **CAUTION!** Always operate the NutriBullet® Blender on a level surface, leaving unobstructed space beneath and around the motor base to permit proper air circulation. Vents on the bottom of the product are provided for ventilation to ensure reliable motor operation and to prevent overheating.

MEDICAL SAFETY

- The information contained in the User Guide and Recipe 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 user guide or recipe guide.
- 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. Fruit pits may also cause damage to the pitcher.

ADDITIONAL INSTRUCTIONS FOR PROPER USAGE

- Do not place any of the NutriBullet® Blender parts in a microwave, oven, in a stovetop pot, or immerse in boiling water, as this may result in damage to the part.
- **TO AVOID LEAKAGE, DO NOT OVERFILL THE PITCHER!** Your pitcher is marked with two MAX lines: one for solid ingredients (higher line) and one for liquids (lower line). When filling the blender, make sure your ingredients do not exceed their respective MAX lines. Exceeding either MAX line can result in leakage, and may lead to dangerous pressurization, which can cause the vessel and blade assembly to separate, potentially resulting in personal injury and/or property damage.
- The pitcher is specific to the exact model of NutriBullet® Blender you possess. Use of incompatible parts (parts from other models) may result in damage to your NutriBullet® Blender or create safety hazards. When ordering replacement parts on nutribullet.com or via customer service, please

specify the machine model to ensure you receive parts that are compatible with your unit.

- Periodically inspect all NutriBullet® Blender components for damage or wear that may impair proper function or present an electrical hazard. Make sure that the power cord and plug are undamaged. Discontinue use and replace blending vessels if you detect cracking, cloudiness, or damage to the plastic. Ensure that the blades rotate freely and that the structure is undamaged. Make sure that the motor base is unobstructed and clean. Follow maintenance recommended in the User Guide and never operate your NutriBullet® Blender with damaged components. If your NutriBullet® Blender malfunctions in any way, immediately discontinue use and contact customer service at **1-800-523-5993**. You may purchase new NutriBullet® cups, pitchers, and easy-twist extractor blades at nutribullet.com or by contacting customer service.

! Save these instructions!

If you have any comments, questions, or concerns, please go to nutribullet.com.

Or call customer service at: **1-800-523-5993**.

Contents.



- 10 What's included**
- 11 Assembly guide**
- 12 Getting started**
 - 12 Safety guide
 - 13 Pitcher assembly & use
- 16 Blending control panel**
 - 17 How to use the blending control panel
- 18 Care & maintenance.**
 - 18 How to clean the NutriBullet®
 - 19 How to store
- 19 Replacement parts**
- 20 NutriBullet® Blender's one-year limited warranty**
- 23 Warranty Registration**

What's included.



1 pitcher with integrated blade



1 pitcher lid with vented lid cap

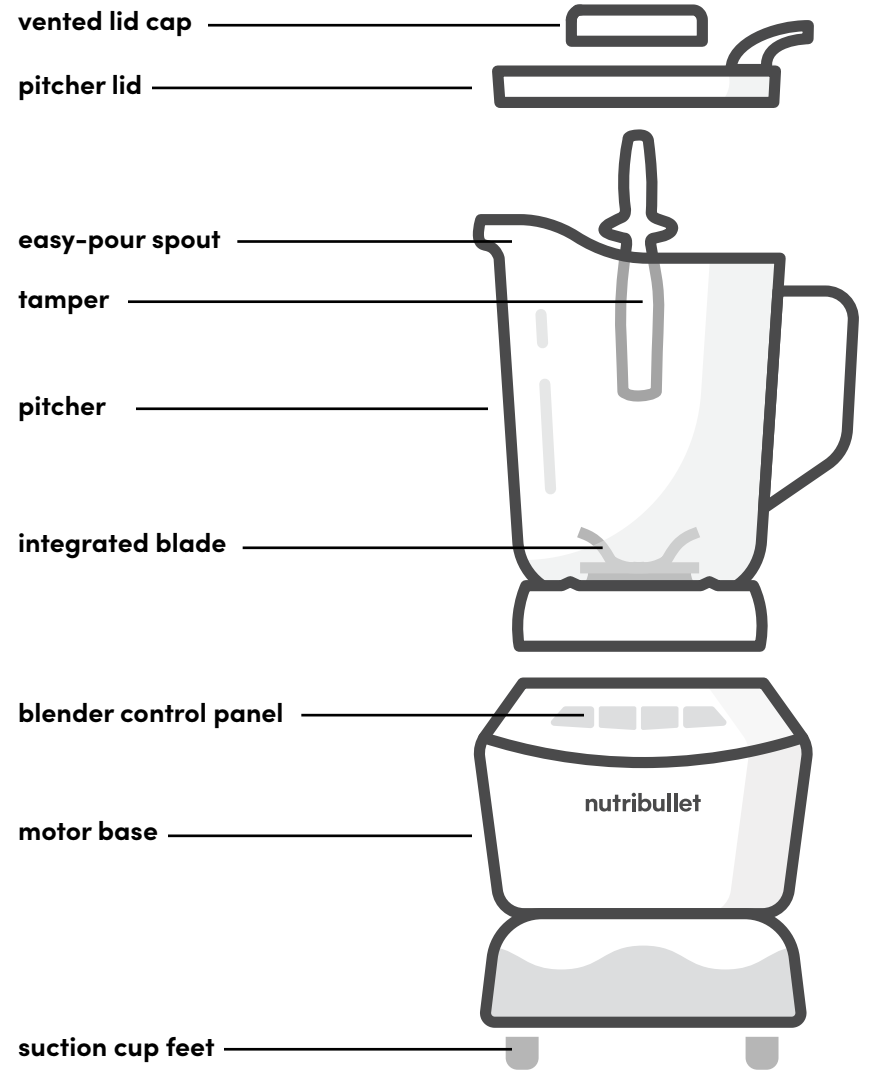


1 motor base



1 tamper

Assembly guide.



Getting started.

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

- Make sure the base is plugged in for use.
- **DO NOT** attempt to operate the blender pitcher on the appliance without attaching the pitcher lid and vented lid cap.
- Never run the appliance while empty.
- Appliance accessories are not intended to be used in the microwave as it may damage the accessories.
- **Never** leave the appliance unattended while in use.

Use extra caution when blending hot liquids in the pitcher.



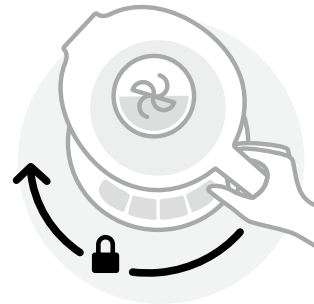
WARNING!

Steam and splatters can escape through the vented lid, potentially causing scalding and/or burns. **NEVER** blend hot liquids in your pitcher without the pitcher lid and lid cap attached. The lid cap is ventilated to allow steam and pressure to release, while guarding against excess splashing.

When blending hot liquids, add liquid and solid ingredients to your pitcher below their respective MAX lines. Attach the pitcher lid with the lid cap inserted. Press the **POWER** icon, then begin blending on the **LOW** setting. Once ingredients are integrated and the mixture is level (no splashing), increase speed as needed.

Pitcher assembly & use.

- 1 Review all warning and caution statements in the Important Safeguards section (pg 3-7) and on the previous page before proceeding to Step 2.
- 2 Place the motor base on a clean, dry, level surface such as a counter or table.



- 3 Place the pitcher onto the motor base – handle facing to the right of the blending control panel, never towards the back – and gently twist clockwise so it locks in place. When you hear the click, it's locked and ready to blend.

NOTE: If you are left-handed, place the handle facing towards the center of the blending control panel and twist clockwise.



Add the ingredients to the pitcher, making sure they do not exceed the MAX line.


NOTE: The blending pitcher is marked with two MAX lines: one for solid ingredients (higher line) and one for liquids (lower line). When filling the blender, make sure your ingredients do not exceed their respective MAX lines.



Place the pitcher lid with vented lid cap attached on the pitcher, making sure it's aligned to the handle.

6



Plug the power cord into an electrical outlet and press **POWER**  to turn on the blender.

7



To start blending, select your speed on the blending control panel.

NOTE: Proceed to the blending control panel chart on page 16 for speed definitions.


NOTE: If you need to add additional ingredients while blending, switch the setting to **LOW** and remove the vented lid cap from your pitcher lid, leaving the lid attached. Add ingredients through the hole in the top of the lid, followed by the tamper if necessary. Replace the vented lid cap, then increase to your desired speed. **DO NOT** attempt to add items through the vent hole when blending hot ingredients.



CAUTION: Do not use any apparatus other than the tamper to push ingredients toward the blade. The tamper is specifically designed not to come in contact with the blade. Spatulas, spoons and other tools are long enough to reach the blade, which may result in damage to the machine, damage to property, and/or possible injury.


8



If the ingredients stick to the side of the pitcher, stop the appliance by pressing **POWER**  and wait for the blade to stop turning. Then remove the pitcher lid and use the tamper to dislodge the ingredients. When finished, replace the lid and continue blending. If the ingredients continue to stick, consider adding a little more liquid.

9



When you have reached your desired consistency, stop the appliance by pressing **POWER**  or the speed you selected and wait for the blades to stop turning.



WARNING: Blades are sharp. Never insert your hands into the pitcher.

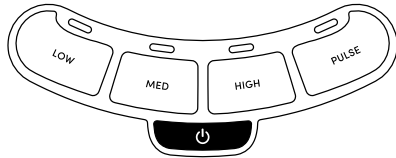
10 Press **POWER**  to turn off the unit completely.

10



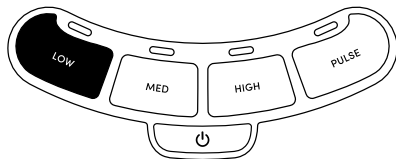
Twist pitcher counterclockwise and lift off the motor base. Pour and enjoy!

Blending control panel.



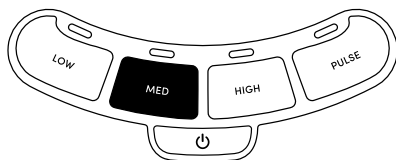
TURNING ON/OFF

The power button actuates the master power of the appliance. When pressed, this button lights up to indicate the motor is powered on, and the other functions can be used. Always turn the master power off and unplug the unit when the machine is not in use.



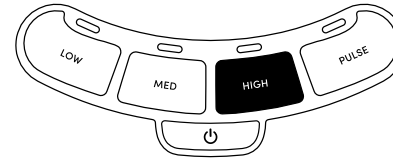
LOW SPEED

Use to mix thin batters, gravies, marinades; scramble eggs; process cooked foods and uncooked fruits.



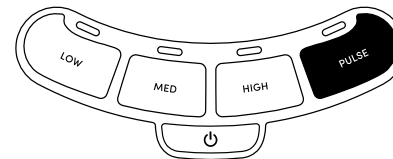
MEDIUM SPEED

Use to cream soups, mix dips, grind nuts, and blend sauces, spreads, mixed drinks, powdered drinks, and milkshakes.



HIGH SPEED

Use to liquefy thick mixtures and extract frozen fruits and vegetables into smoothies.



PULSE




Use to control chopping and processing.



WARNING: DO NOT use this setting with hot ingredients!

How to use the blending control panel.

TO SELECT A SPEED

Select a speed and press once to turn on. The button will illuminate. To pause/stop the unit, press the button a second time – it will de-illuminate – or press **POWER** . While in the idle-mode, the **POWER**  button will remain lit. To fully power down after pausing, press **POWER**  and unplug the unit.

NOTE: When using the pitcher, speeds will run until paused/stopped.

PULSE

Press and release the **PULSE** button to chop ingredients. If you hold the **PULSE** button down it will continue to run until you release it.

Care & maintenance.

Here's how to clean the NutriBullet®:

STEP 1:

The most important thing — **ALWAYS POWER OFF THE UNIT** and **UNPLUG** the motor base from the power outlet when it is not in use. Do not attempt to handle the appliance until all parts have stopped moving! This includes during assembly and disassembly, while changing accessories during cleaning, and any time you leave the machine unattended.

MOTOR BASE:

- To avoid risk of injury, **NEVER** attempt to clean the actuator system on the motor base while the NutriBullet® Blender is plugged in.
- Do not attempt to remove any pieces from the motor base.
- Use a sponge or dish cloth dampened with warm soapy water to wipe down the motor base until clean.
- To clean leakage residue from the motor base, wipe with a damp sponge and warm water.

- If necessary, you may use a small brush to scrub the actuator system area to ensure it's clean.

 **WARNING:** Never submerge the motor base in water.

NUTRIBULLET® PITCHER:

 **WARNING:** Blades are sharp! Use caution when cleaning the pitcher.

- The pitcher is dishwasher-safe. We recommend rinsing and briefly scrubbing it with a dish brush to remove any remaining debris before placing in the dishwasher. **NEVER** use the sanitize cycle to wash the pitcher — heat this high can warp the plastic.
- If preferred, hand-wash the pitcher with soap and water. Stuck-on ingredients might require extra scrubbing from a dish brush or sponge.
- Regularly check the structure of the pitcher and twisting threads for cracking, crazing, or breakage. If damaged, replace immediately to prevent possible personal injury.

- **NEVER USE A PITCHER THAT DOES NOT PROPERLY ALIGN WITH THE BLADE.**

Doing so may cause the pitcher and motor base to separate, exposing the blade assembly and potentially causing severe personal injury.

TAMPER

- Always hand-wash the tamper with soap and water. Stuck-on ingredients might require extra scrubbing from a dish brush or sponge.

STUBBORN CLEAN UP:

If ingredients dry inside the NutriBullet® Blender, fill your

vessel with water to the liquid MAX line and add 1-2 drops of dish soap. Attach the pitcher lid with the vented lid cap inserted, and place the pitcher on the motor base. Blend on **LOW** for 20-30 seconds; this should loosen any remaining debris.

How to store:

Store the NutriBullet® pitcher upright with the pitcher lid secured on top. Do not place anything on top of the pitcher lid. Store remaining pieces in a safe place where they 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**.

NutriBullet® 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 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, 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, 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 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 NutriBullet® serial number(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 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. NutriBullet® Blender'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, LLC.

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

THIS LIMITED WARRANTY AND THE REMEDIES SET FORTH ABOVE ARE EXCLUSIVE AND IN LIEU OF ALL OTHER WARRANTIES, REMEDIES AND CONDITIONS, WHETHER ORAL OR WRITTEN, EXPRESS OR IMPLIED. NUTRIBULLET® SPECIFICALLY DISCLAIMS ANY AND ALL IMPLIED WARRANTIES, INCLUDING, WITHOUT LIMITATION, WARRANTIES OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE. IF NUTRIBULLET CANNOT LAWFULLY DISCLAIM IMPLIED WARRANTIES UNDER THIS LIMITED WARRANTY, ALL SUCH WARRANTIES, INCLUDING WARRANTIES OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE ARE LIMITED IN DURATION TO THE DURATION OF THIS LIMITED WARRANTY.

No NutriBullet® reseller, agent, or employee is authorized to make any modification to this warranty.

NUTRIBULLET IS NOT RESPONSIBLE FOR DIRECT, SPECIAL, INCIDENTAL OR CONSEQUENTIAL DAMAGES RESULTING FROM ANY BREACH OF WARRANTY OR CONDITION, OR UNDER ANY OTHER LEGAL THEORY, INCLUDING BUT NOT LIMITED TO LOST PROFITS, DOWNTIME, GOODWILL, DAMAGE TO OR REPLACEMENT OF EQUIPMENT AND PROPERTY. NUTRIBULLET® SPECIFICALLY DOES NOT REPRESENT THAT IT WILL BE ABLE TO REPAIR ANY PRODUCT UNDER THIS LIMITED WARRANTY.

Some states and provinces do not allow the exclusion or limitation of incidental or consequential damages or exclusions or limitations on the duration of implied warranties or conditions, so the above limitations or exclusions may not apply to you. This warranty gives you specific legal rights, and you may also have other rights that vary by state or province.

Warranty registration.

Please visit nutribullet.com/shop/accessories or call **1.800.523.5993** to register your new NutriBullet® Blender. You will be asked to enter the **Serial Number*** of your product, along with the purchase date and place of purchase.

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



How to find serial number under the motor base.

1.800.523.5993 | nutribullet.com

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