NINJA

DETECT™ POWER BLENDER WITH BLENDSENSE™ TECHNOLOGY

TB200 Series | Owner's Guide



IMPORTANT SAFETY INSTRUCTIONS

PLEASE READ ALL INSTRUCTIONS BEFORE USE • FOR HOUSEHOLD USE ONLY

	Read and review instructions for operation and use.
⚠	**Indicates the presence of a hazard that can cause personal injury, death, or substantial property damage if the warning included with this symbol is ignored.**
	For indoor and household use only.

When using electrical appliances, basic safety precautions should always be followed, including the following:

⚠WARNING: To reduce the risk of injury, fire, electrical shock or property damage, basic safety precautions must always be followed, including the following numbered warnings and subsequent instructions. Do not use appliance for other than intended use.

1. Read all instructions prior to using the appliance and its accessories.
2. Carefully observe and follow all warnings and instructions. This unit contains electrical connections and moving parts that potentially present risk to the user.
3. **ALWAYS** take your time and exercise care during unpacking and appliance setup. Blades are sharp. **ALWAYS** exercise care when handling blade assemblies. This appliance contains sharp, loose blades that can cause injury if mishandled.
4. Take inventory of all contents to ensure you have all parts needed to properly and safely operate your appliance.
5. This product is provided with a Ninja Detect™ Total Crushing® Chopping Blades (Stacked Blade Assembly). **ALWAYS** exercise care when handling blade assembly. The blade assembly is sharp and are **NOT** locked in place in its container. The blade assembly is designed to be removable to facilitate cleaning and replacement if needed. **ONLY** grasp the blade assembly by the top of the shaft. Failure to use care when handling the blade assembly will result in a risk of laceration.
6. Turn the appliance **OFF**, then unplug the appliance from the outlet when not in use, before assembling or disassembling parts, and before cleaning. To unplug, grasp the plug by the body and pull from the outlet. **NEVER** unplug by grasping and pulling the flexible cord.
7. Before use, wash all parts that may contact food. Follow washing instructions covered in this instruction manual.
8. Before each use, inspect blade assembly for damage. If a blade is bent or damage is suspected, contact SharkNinja to arrange for replacement.
9. **DO NOT** use this appliance outdoors. It is designed for indoor household use only.
10. **DO NOT** blend hot, effervescent, or carbonated liquids. Doing so may cause excessive pressure buildup, resulting in risk of laceration and/or the user being burned.
11. This appliance has a polarized plug (one prong is wider than the other). To reduce the risk of electric shock, this plug will 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.
12. **DO NOT** operate any appliance with a damaged cord or plug, or after the appliance malfunctions or is dropped or damaged in any manner. This appliance has no user-serviceable parts. If damaged, contact SharkNinja for servicing.
13. This appliance has important markings on the plug blade. The entire supply cord is not suitable for replacement. If damaged, please contact SharkNinja for service.

IMPORTANT SAFETY INSTRUCTIONS

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14 Extension cords should **NOT** be used with this appliance.

15 To protect against the risk of electric shock, **DO NOT** submerge the appliance or allow the power cord to contact any form of liquid.

16 **DO NOT** allow the cord to hang over the edges of tables or counters. The cord may become snagged and pull the appliance off the work surface.

17 **DO NOT** allow the unit or the cord to contact hot surfaces, including stoves and other heating appliances.

18 **ALWAYS** use the appliance on a dry and level surface.

19 **DO NOT** allow children to operate this appliance or use as a toy. Close supervision is necessary when any appliance is used near children.

20 This appliance is **NOT** intended to be used by people with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

21 **ONLY** use attachments and accessories that are provided with the product or are recommended by SharkNinja. The use of attachments, including canning jars, not recommended or sold by SharkNinja may cause fire, electric shock, or injury.

22 **NEVER** place a blade assembly on the motor base without it first being attached to the pitcher with the lid also in place.

23 Keep hands, hair, and clothing out of the container when loading and operating.

24 During operation and handling of the appliance, avoid contact with moving parts.

25 **DO NOT** fill container past the **MAX FILL** or **MAX LIQUID** lines.

26 **DO NOT** operate the appliance with an empty container.

27 **DO NOT** microwave any container or accessories provided with the appliance.

28 **NEVER** leave the appliance unattended while in use.

29 **DO NOT** blend hot liquids. Doing so may result in pressure buildup and steam exposure that can pose a risk of the user being burned.

30 **DO NOT** process dry ingredients with the pitcher and Stacked Blade Assembly.

31 **DO NOT** perform grinding operations with the pitcher and Stacked Blade Assembly.

32 **NEVER** operate the appliance without lid in place. **DO NOT** attempt to defeat the interlock mechanism. Ensure the container and lid are properly installed before operation.

33 Before operation, ensure all utensils are removed from container. Failure to remove utensils can cause container to shatter and potentially result in personal injury and property damage.

34 Keep hands and utensils out of container while chopping to reduce the risk of severe personal injury or damage to the blender. A scraper may be used **ONLY** when the blender is not running.

35 **DO NOT** open the pitcher's pour spout cap while blender is operating.

36 If you find unmixed ingredients sticking to the sides of the pitcher, stop the appliance, remove the lid, and use a spatula to dislodge ingredients. **NEVER** insert your hands into the pitcher, as you may contact one of the blades and experience a laceration.

37 **DO NOT** attempt to remove the container or lid from the motor base while the blade assembly is still spinning. Allow the appliance to come to a complete stop before removing lid and container.

38 If the appliance overheats, a thermal switch will activate and temporarily disable the motor. To reset, unplug the appliance and allow it to cool for approximately 30 minutes before using again.

39 **DO NOT** expose the container and accessories to extreme temperature changes. They may experience damage.

40 Upon completion of processing, ensure the blade assembly is removed **BEFORE** emptying container's contents. Remove the blade assembly by carefully grasping the top of the shaft and lifting it from the container. Failure to remove the blade assembly before emptying the container results in a risk of laceration.

41 If using the pitcher's pour spout, hold the cover in place on the container or ensure lid lock is engaged when pouring to avoid risk of injury.

42 **DO NOT** submerge the motor base or control panel in water or other liquids. **DO NOT** spray motor base or control panel with any liquid.

43 **DO NOT** attempt to sharpen blades.

44 Turn off the appliance and unplug the motor base before cleaning.

SAVE THESE INSTRUCTIONS

PARTS

A Pitcher Lid With Pour Spout

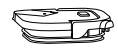
B Ninja Detect™ Total Crushing® & Chopping Blades (Stacked Blade Assembly)

C 72-oz.* Full-Size Pitcher

D Motor Base (attached power cord not shown)

*64-oz. max liquid capacity.

A



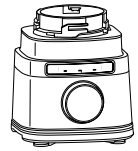
B



C



D



BEFORE FIRST USE

IMPORTANT: Review all warnings at the beginning of this Owner's Guide before proceeding.

1. Remove all packaging materials from the unit. Exercise care when unpacking the Stacked Blade Assembly, as the blades are sharp.
2. The Stacked Blade Assembly is **NOT** locked in place in the container. Handle the Stacked Blade Assembly by grasping the top of the shaft.
3. Wash pitcher, lid, and blade assembly in warm, soapy, water using a dishwashing utensil with a handle to avoid direct contact with the blades. Exercise care when handling blade assembly, as the blades are sharp.
4. Thoroughly rinse and air-dry all parts.
5. Wipe control panel with a soft cloth. Allow it to dry completely before using.

NOTE: All attachments are BPA free. Accessories are top-rack dishwasher safe and should **NOT** be cleaned with a heated dry cycle. Ensure blade assembly and lid are removed from the container before placing in the dishwasher. Exercise care when handling blade assembly.

BLENDSENSE™ TECHNOLOGY

Intelligent BlendSense program revolutionizes traditional blending by sensing ingredients and blending to perfection every time. The BlendSense program will be active by default. Press ⏻ button, then START/STOP. Once the program begins, it will automatically stop when blending is complete. To stop blending before the end of the program, press the dial again.

Simply press the dial to start the BlendSense program.

1

SENSE

Starts blending to sense your ingredients.



2

BLEND

Automatically chooses the blending speed, time, and pulses.



3

ENJOY

Blends to perfection, no matter the portion size.



BlendSense is best used for smooth blends such as smoothies, drinks, smoothie bowls, dips, purees, and sauces.

INITIAL BLENDING



SENSING
In the first 15 seconds, actively adjusts speed and time based on ingredients and recipe size.

BLENDING POSSIBILITIES



BLENDING
Blends continuously without pulsing.





CRUSH AND MAX-CRUSH
Detects tougher and frozen ingredients, then adjusts the pulsing pattern for a smooth blend.



THICK MODE
Creates thick spoonable results.

NOTE: Once blending possibility is selected, runtime will count up on the display in seconds. Total time varies from seconds up to almost two minutes.

ERROR DETECTION



INSTALL
Illuminates if no vessel is installed or if a vessel is installed incorrectly. To resolve, reinstall the vessel.

USING THE CONTROL PANEL

NOTE: Press the dial to START or STOP any program. Turn to select.



POWER
Press to power the unit on and off.

MANUAL
Adjustable speed for total blending control.

BLENDSENSE™
Intelligent one-touch program that senses your ingredients and blends to perfection.

MODE
Preset processing programs that chop for you.

PULSE
Operates only when **PULSE** is pressed. Use short presses for short pulses and long presses for long pulses.

PROCESSING MODE PROGRAMS



CHOP FUNCTIONS:
TB201: LARGE CHOP, SMALL CHOP, and MINCE
TB200: CHOP
Smart preset programs combine unique pausing patterns that chop for you. Press MODE, turn the dial to select your desired program, then press START/STOP. The program will automatically stop when complete. Press the dial again to stop the program sooner. They do not work in conjunction with the BlendSense program or Manual programs.

NOTE:
- Number of seconds is displayed for each program runtime.
- Functions vary by model. Refer to your Quick Start Guide for your model's specific configuration.

MANUAL PROGRAMS



Go manual for total control of your blending speed and textures. Press MANUAL, turn the dial to select your desired speed, then press START/STOP. When selected, each speed runs continuously for 60 seconds. Press the dial again to stop the program sooner. Manual programs do not work in conjunction with the BlendSense program or Processing Mode programs.

TB201: VARIABLE SPEED CONTROL (Speeds 1–10):

START SLOW (Speeds 1–3): Always start at low speed to better incorporate ingredients and prevent them from sticking to the sides of the vessel.

DIAL UP THE SPEED (Speeds 4–7): Smoother blends call for higher speeds. Low speeds are great for chopping veggies, but you'll need to ramp up for purees and dressings.

HIGH-SPEED BLENDING (Speeds 8–10): Blend until your desired consistency is reached. The longer you blend, the better the breakdown and smoother the outcome will be.

TB200: LOW, MEDIUM, HIGH Speeds

NOTE:
- Once speed if selected, runtime will count up on the display in seconds.
- Functions vary by model. Refer to your Quick Start Guide for your model's specific configuration.

USING THE PITCHER

IMPORTANT:
- Review all warnings at the beginning of this Owner's Guide before proceeding.
- As a safety feature, if the pitcher and lid are not properly installed, the timer will display **INSTALL** and the motor will be disabled. If this happens, repeat **step 5** on this page.

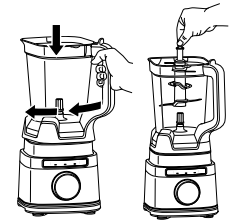
⚠WARNING: Ninja Detect™ Total Crushing® & Chopping Blades (Stacked Blade Assembly) is sharp and not locked in place. If using the pour spout, ensure the lid is fully locked onto the blender pitcher. If pouring with the lid removed, carefully remove the Stacked Blade Assembly first, holding it by the shaft. Failure to do so will result in a risk of laceration.

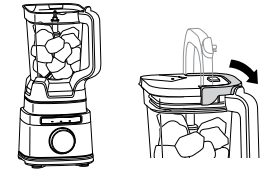
NOTE:
- **DO NOT** add ingredients before completing installation of the Stacked Blade Assembly.
- If the Stacked Blade Assembly is not fully seated, you will not be able to install and lock the lid.
- The pitcher lid handle will not fold down unless it is attached to the pitcher.
- **DO NOT** process or grind dry ingredients.

1 Plug in motor base and place on a clean, dry, level surface such as a countertop or table.

2 Lower the pitcher onto the motor base. The handle should be aligned slightly to the right and the pitcher should be oriented so the **LOCK** symbols are visible on the motor base. Rotate the pitcher clockwise until it clicks into place.

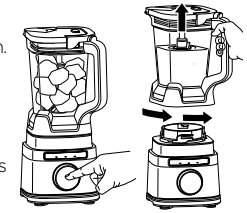
3 Exercising care, grasp the Stacked Blade Assembly by the top of the shaft and place it onto the drive gear inside the pitcher. Note that the blade assembly will fit loosely onto the drive gear.





4 Add ingredients to the pitcher. **DO NOT** add ingredients past the **MAX LIQUID** line.

5 Place the lid on the pitcher. Press down on the handle until it clicks into place. Once the lid is locked in place, press the Power button to turn unit on. The BlendSense™ program will illuminate.

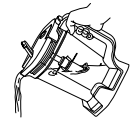


6a If using the BlendSense program, simply press the dial. The program will automatically stop once complete. To stop the unit at any time, press the dial again.

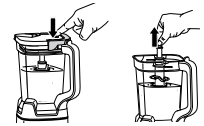
6b If using a Processing Mode program, select **MODE**, then use the dial to select your desired program. To start, press the dial. The program will automatically stop once complete. To stop the unit at any time, press the dial again.

6c If using a Manual program, select **MANUAL**, then use the dial to select your desired speed (varies by model). To start, press the dial. Once the ingredients have reached your desired consistency, press the dial again or wait 60 seconds for the unit to come to a complete stop on its own.

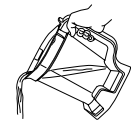
7 To remove the pitcher from the motor base, turn the pitcher counterclockwise and then lift up.



8a To pour out thinner mixtures, ensure the lid is locked in place, then open the pour spout cap.



8b For thicker mixtures that cannot be emptied through the pour spout, remove the lid and Stacked Blade Assembly before pouring. To remove the lid, press the **RELEASE** button and lift the handle. To remove the blade assembly, carefully grasp it by the top of the shaft and pull straight up. The pitcher can then be emptied.



9 Turn the unit off by pressing the Power button. Unplug the unit when finished. Refer to the Care & Maintenance section for cleaning and storage instructions.

CARE & MAINTENANCE

CLEANING

Separate all parts. Wash container in warm, soapy water with a soft cloth.

- **Hand-Washing**
  Wash blade assembly in warm, soapy water using a dishwashing utensil with a handle to avoid direct contact with the blades. Exercise care when handling blade assembly, as the blades are sharp. Thoroughly rinse and air-dry all parts.

- **Dishwasher**
  Accessories are top-rack dishwasher safe but should **NOT** be cleaned with a heated dry cycle. Ensure the blade assembly and lid are removed from the pitcher before placing in the dishwasher. Exercise care when handling blade assembly.

- **Motor Base**
  Turn off the unit and unplug the motor base before cleaning. Wipe motor base with a clean, damp cloth. **DO NOT** use abrasive cloths, pads, or brushes to clean the base.

STORING

For cord storage, wrap cord with hook-and-loop fastener near the back of the motor base. **DO NOT** wrap the cord around the bottom of the base for storage. Store the unit upright and store blade assembly inside or attached to the pitcher with the lid locked in place.

DO NOT stack items on top of the pitcher. Store any remaining attachments alongside the unit or in a cabinet where they will not be damaged or create a hazard.

RESETTING THE MOTOR

This unit features a unique safety system that prevents damage to the motor and drive system should you inadvertently overload the it. If the unit is overloaded, the motor will be temporarily disabled. Should this occur, follow the reset procedure below.

1 Unplug the unit from the electrical outlet.

2 Allow the unit to cool for approximately 15 minutes.

3 Remove the container's lid and blade assembly. Empty the container and ensure no ingredients are jamming the blade assembly.

IMPORTANT: Ensure that maximum capacity is not exceeded. This is the most typical cause of appliance overload.

If your unit needs servicing, please call Customer Service at 1-877-646-5288. So we may better assist you, please register your product online at **registeryourninja.com** and have the product on hand when you call.

ORDERING REPLACEMENT PARTS

To order additional parts and attachments, visit **ninjaaccessories.com**.

TROUBLESHOOTING GUIDE

⚠WARNING: To reduce the risk of shock and unintended operation, turn power off and unplug unit before troubleshooting.

Display will show "INSTALL" once connected to power.
- Place container on base and rotate it clockwise until container clicks into place. Press the Power button ⏻ to turn unit on, and the BlendSense™ program will illuminate, indicating the unit is ready for use.

Display reads "Er".
- If the display reads "Er," unplug the unit from the electrical outlet and allow it to cool for 15 minutes. Remove the container's lid and blade assembly and empty the contents to ensure no ingredients are jamming the blade assembly.

Unit doesn't mix well; ingredients get stuck.
- Using the BlendSense program is the easiest way to achieve great results. The pulses and pauses allow the ingredients to settle toward the blade assembly. If ingredients are routinely getting stuck, adding some liquid will usually help.

Motor base won't stick to counter or tabletop.
- Make sure surface and suction feet are wiped clean. Suction feet will only stick to smooth surfaces.
- Suction feet will not stick on some surfaces such as wood, tile, and non-polished finishes.
- **DO NOT** attempt to use unit when the motor base is stuck to a surface that is not secure (cutting board, platter, plate, etc.).

Unit is difficult to remove from counter for storage.
- Place your hands underneath both sides of the motor base and gently pull the unit up and toward you.

Food is not evenly chopped.
- For best results when chopping, cut pieces of ingredients in a uniform size and don't overfill the vessel.

The pitcher lid handle will not fold down.
- The handle will not fold down if the lid isn't attached to the pitcher. For storage, place the lid on the pitcher and press down on the handle until it clicks into place.

Shark | NINJA

ONE (1) YEAR LIMITED WARRANTY

NJA_1_YR_IB_LMTD_WRNTY_US_ENG

The One (1) Year Limited Warranty applies to purchases made from authorized retailers of **SharkNinja Operating LLC.** Warranty coverage applies to the original owner and to the original product only and is not transferable.

SharkNinja warrants that the unit shall be free from defects in material and workmanship for a period of one (1) year from the date of purchase when it is used under normal household conditions and maintained according to the requirements outlined in the Owner's Guide, subject to the following conditions and exclusions:

What is covered by this warranty?

1. The original unit and/or non-wearable parts deemed defective, in SharkNinja's sole discretion, will be repaired or replaced up to one (1) year from the original purchase date.
2. In the event a replacement unit is issued, the warranty coverage ends six (6) months following the receipt date of the replacement unit or the remainder of the existing warranty, whichever is later. SharkNinja reserves the right to replace the unit with one of equal or greater value.

What is not covered by this warranty?

1. Normal wear and tear of wearable parts (such as blending vessels, lids, cups, blades, blender bases, removable pots, racks, pans, etc.), which require regular maintenance and/or replacement to ensure the proper functioning of your unit, are not covered by this warranty. Replacement parts are available for purchase at **ninjaaccessories.com**.
2. Any unit that has been tampered with or used for commercial purposes.
3. Damage caused by misuse, abuse, negligent handling, failure to perform required maintenance (e.g., failure to keep the well of the motor base clear of food spills and other debris), or damage due to mishandling in transit.
4. Consequential and incidental damages.
5. Defects caused by repair persons not authorized by SharkNinja. These defects include damages caused in the process of shipping, altering, or repairing the SharkNinja product (or any of its parts) when the repair is performed by a repair person not authorized by SharkNinja.
6. Products purchased, used, or operated outside North America.

How to get service

If your appliance fails to operate properly while in use under normal household conditions within the warranty period, visit **ninjakitchen.com/support** for product care and maintenance self-help. Our Customer Service Specialists are also available at **1-877-646-5288** to assist with product support and warranty service options, including the possibility of upgrading to our VIP warranty service options for select product categories. So we may better assist you, please register your product online at **registeryourninja.com** and have the product on hand when you call.

SharkNinja will cover the cost for the customer to send in the unit to us for repair or replacement. A fee of $20.95 (subject to change) will be charged when SharkNinja ships the repaired or replacement unit.

How to initiate a warranty claim

You must call **1-877-646-5288** to initiate a warranty claim. You will need the receipt as proof of purchase. We also ask that you register your product online at **registeryourninja.com** and have the product on hand when you call, so we may better assist you. A Customer Service Specialist will provide you with return and packing instruction information.

How state law applies

This warranty gives you specific legal rights, and you also may have other rights that vary from state to state. Some states do not permit the exclusion or limitation of incidental or consequential damages, so the above may not apply to you.

NOTES

ninjakitchen.com

REGISTER YOUR PURCHASE

registeryourninja.com

Scan QR code using mobile device

RECORD THIS INFORMATION

Model Number: _____

Serial Number: _____

Date of Purchase: _____
(Keep receipt)

Store of Purchase: _____

TECHNICAL SPECIFICATIONS

Voltage:	120V~, 60Hz
Power:	1200 Watts

SharkNinja Operating LLC
US: Needham, MA 02494
CAN: Ville St-Laurent, QC H4S 1A7
1-877-646-5288
ninjakitchen.com

Illustrations may differ from actual product. We are constantly striving to improve our products, therefore the specifications contained herein are subject to change without notice.

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BLENDSENSE and NINJA DETECT are trademarks of SharkNinja Operating LLC.

This product may be covered by one or more U.S. patents.
See sharkninja.com/patents for more information.

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