

nutribullet®

TRIPLE PREP
SYSTEM



User guide.

Important safeguards.

When operating your nutribullet® Triple Prep System, remember:

SAFETY COMES FIRST. WHEN USING ANY ELECTRICAL APPLIANCE, BASIC SAFETY PRECAUTIONS SHOULD ALWAYS BE OBSERVED, INCLUDING THE FOLLOWING:

WARNING! To avoid the risk of serious injury, death, property damage, or damage to your device carefully read all instructions before operating your nutribullet® Triple Prep System. When using any electrical appliance, basic safety precautions should always be observed, including the important information in this User Guide.

If you let anyone else use your nutribullet®, make sure that they understand the health and safety information in this User Guide, as well as any additional safety or usage instructions provided. Each person using a device should completely read the User Guide to become familiar with the safe operation of the unit.

! Save these instructions! ● FOR HOUSEHOLD USE ONLY



WARNING!

EXTREME CAUTION should be exercised when using hot, warm, or carbonated ingredients. **NEVER** blend hot, warm, or carbonated ingredients in the Cup as it may pressurize the contents and may erupt upon opening, causing serious bodily injuries or damage. **ONLY USE THE BLENDING PITCHER** and Vented Pitcher Lid to blend hot, warm, or carbonated ingredients. **Do not blend hot liquids when using CLOSED-TOP Cups.**

Failure to follow all instructions regarding the use of your nutribullet® Triple Prep System may result in serious personal injury, death, or property damage. Be aware of possible hazards when using or storing your nutribullet®.

- Always consult your physician regarding health and nutrition concerns and advice. The information contained in this User Guide, accompanied Recipe Guide, and/or online recipes are general suggestions and ideals, and

are not meant to replace the advice of your physician.

- If you are taking any medications, 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 the Recipe Guide or published online.

ALWAYS follow recommended maintenance and care instructions in the User Guide.

NEVER operate your nutribullet® with damaged components. If your nutribullet® malfunctions in any way, immediately discontinue use and contact Customer Service at:

AU: 1300 285 538 /

NZ: 0800 232 633. If you have any comments, questions, or concerns, please go to **bulletbrands.com.au / bulletbrands.co.nz** or call Customer Service.

BLENDING WITH NUTRIBULLET® CUPS

PERSONAL SAFETY

AVOID HEATING AND OVER-PRESSURIZING CUP.

- **NEVER** blend hot or warm ingredients in the nutribullet® cups.
- Starting with hot or warm ingredients allows more heat and pressure to build up when blending. This can cause the Cup to separate from the blade, potentially expelling hot ingredients and exposing the blade, both of which can cause injuries.
- Only blend room-temperature or refrigerated ingredients (21°C/70°F or cooler). After blending, transfer mixture to a stovetop pot to heat and eat.
- Do not use the nutribullet® for other than its intended purpose.
- Do not leave or put non-food items in any of the attachments when blending. Doing so may damage the unit or crack or shatter the attachment, resulting in bodily injury or damage.
- Close supervision is necessary when any appliance is used by or near children to ensure they do not play with the appliance. 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 blend for more than one minute.**

- Blending causes ingredients to heat up, which builds pressure in the Cup over time. Continuous blending for more than one minute may cause the Cup to separate from the blade, exposing the blade or expelling heated ingredients — both of which can cause injury.
- Do not run consecutive blending cycles. Allow contents to settle at least 10 to 15 minutes before running another blending cycle. **DO NOT** attempt to open the Cup if it feels hot or warm to the touch. See **CUP CAUTION** section for details.
- **Do not blend anything carbonated or effervescent — no bubbles.**
 - Carbonated and effervescent ingredients (soda, baking powder, baking soda, yeast, some batters, cake mix, dry ice, or other things that become

bubbly) release gasses that increase pressure within the Cup. Pressure from released gases can cause a sealed nutribullet® Cup to separate, resulting in possible injury and/or property damage. **Note: Some protein powders include efferevscent ingredients. Always check supplement ingredients before adding.**

- **Do not overfill.**
 - Filling above the MAX line can result in leakage. The cyclonic action of the nutribullet® requires space to extract effectively. Exceeding the MAX line can result in leakage and may create a dangerous pressurization which can cause the Cup and Extractor Blade assembly to separate, resulting in possible injury and/or property damage.
- **DO NOT leave blended foods inside a sealed Cup.**
 - Blended mixtures can spoil and ferment, increasing pressure when left in the Cup.
 - Use the To-Go Lid or transfer to vented container for storage after blending.
- **NEVER LEAVE THE NUTRIBULLET® UNATTENDED WHILE IT IS IN USE.**

- Do not place or operate your nutribullet® on uneven or unstable surfaces.
- The risk of fire, shock or damage to nutribullet® during cleaning can be reduced by taking the following precautions:
 - Turn off your device and unplug before cleaning.
 - Only clean the exterior of your device.
 - Clean your device with a dry cloth.
- Do not attempt to clean the Motor Base by immersing in water or other cleaning liquids. Only gently wipe and dry with a clean cloth.
- Do not place or operate your nutribullet® on or near a hot gas or electric burner, or in a heated oven.



WARNING! NEVER wash your nutribullet® part or accessories using the sanitize or heat cycle of your dishwasher. Doing so can warp the part, which can create hazardous conditions during use that may result in bodily injury or property damage.

- **NEVER** place any nutribullet® parts or accessories in the freezer or use as a storage container in the freezer.
- Make sure your nutribullet® is powered off and the motor and blades are completely stopped before removing or cleaning unit.
- Remove and safely discard any packaging material or promotional labels before using the appliance for the first time.
- Periodically inspect your nutribullet® Cup for damage or wear that may impair proper function or create a safety hazard.
- Do not operate if any of the parts and accessories are damaged in any manner which may impair proper function or create a safety hazard. Contact Customer Service for assistance at:
AU: 1300 285 538 /
NZ: 0800 232 633.
- Do not use parts or accessories from other manufacturers or different models of nutribullet® or magic bullet® products. Use of parts and accessories **NOT** specifically designed for your nutribullet® Triple Prep System may damage your unit or cause serious injury.

- Use only genuine nutribullet® attachments/accessories specifically designed for your nutribullet® Triple Prep System. Aftermarket parts are not made to nutribullet® specifications and may damage your unit or cause serious injury.

• **DO NOT USE OUTDOORS.**

• **ALWAYS UNPLUG THE NUTRIBULLET® WHEN NOT IN USE.**

- To unplug, grasp the plug and pull from the outlet. Never pull from the power cord. Always **POWER OFF** and **UNPLUG** the unit and wait until the Blades or Discs come to a complete stop before assembling, disassembling, changing accessories, or cleaning.
- The use of attachments including canning jars not recommended or sold by the manufacturer may cause fire, electric shock or injury.
- Do not leave any non-food items in the Cup when blending. Remove all utensils from the Cup.
- Do not blend stone fruit in this appliance unless pits/seeds have been removed. Fruit pits may damage the Cup, potentially resulting in shattering and personal

injury. In addition, apple seeds and the pits of cherries, plums, peaches, and apricots contain a chemical known to release cyanide into the body when ingested.

- **NEVER** attempt to open a sealed nutribullet® Cup if it feels hot or warm to the touch, the contents may be heated and pressurized, causing the Cup to separate with force when opened, which can result in bodily injury and burns. If the Cup feels hot or warm, **take the following steps:**

1. LEAVE ALONE, DO NOT OPEN.

Leave the Cup where it is and do not touch it or allow others to touch it.

- 2. NEVER** attempt to separate the Cup from the Extractor Blade by forcing or prying apart the components or applying heat, which may crack or shatter the Cup, resulting in bodily injury. If you are unable to untwist the Extractor Blade from the Cup, contact Customer Service.

3. DO NOT continue to blend.

4. Allow the Cup to cool for at least 30 minutes.

5. After 30 minutes, check if the Cup is completely cooled. If still warm, allow to cool more.

6. If cool to the touch, slowly disengage the Cup from the Motor Base.

7. With the Cup pointed away from your face and body, use a towel and slowly untwist the the Extractor Blade from the Cup to gently release any residual pressure.



WARNING!

If you are unable to untwist the Cup from the Extractor Blade, dispose of the Cup and contents properly so you or others will not be injured if fermentation causes the Cup and blade to separate. **NEVER** leave the sealed contents out for a prolonged period of time. The contents may ferment, causing the Cup to separate with force, which may result in bodily injury or property damage.

- **ALWAYS** securely tighten the Extractor Blade to the Cup to prevent leakage.
- Always make sure the Cup is securely locked on the Motor Base before blending. The motor will not turn on unless the Cup is set in the locked position.
- Do not remove the Cup while the unit is in operation.
- **NEVER** operate your nutribullet® Cup if empty.

- Do not attempt to disengage the Cup from the Motor Base if the Cup starts to leak during blending. Leakage can indicate that the Cup is about to separate from the blade, which can expose the blade and cause laceration injuries. If you notice leaking, immediately unplug the unit and allow the motor to come to a complete stop before removing the Cup from the Motor Base.

PRODUCT SAFETY

- Do not crush ice or overfill the Cup with ice. Your nutribullet® is not intended to be used as an ice crusher. Overfilling the Cup with ice may cause the ice to wedge into the blade, stopping and overheating the motor.
- Always blend ice and frozen ingredients with sufficient liquid.
- Always use some liquid ingredients when blending.
- Cups, To-Go Lids, and other nutribullet® parts or accessories are **NOT** microwave-safe.
- Do not use the Cup if you detect cracking, cloudiness, or other damage. You may purchase new Cups at bulletbrands.com.au /

bulletbrands.co.nz or by contacting Customer Service.

- Periodically inspect your Extractor Blade. If the blades do not rotate freely or if the gasket is missing or damaged, immediately discontinue use and contact Customer Service.

USING THE BLENDING PITCHER

PERSONAL SAFETY

- **ALWAYS** affix the vented Pitcher Lid to the Blending Pitcher with the spout down and closed before blending to prevent ingredients from splashing or hot ingredients from splattering, which may cause burns, bodily injuries or property damage.
- Operate the Blender Pitcher with the Pitcher Lid securely locked in place and the spout closed.
- After blending hot ingredients or liquids, exercise caution when opening the Pitcher Lid, being mindful of escaping hot steam or splattering of hot ingredients.
- Do not overfill the Blending Pitcher beyond the MAX line.



WARNING!

NEVER open the Pitcher Lid or Spout while blending. To incorporate ingredients during blending **ONLY, OPEN THE VENTED CAP** and carefully pour or drop ingredients into the mixture. When adding ingredients to already hot ingredients or liquids, be mindful of escaping hot steam or splattering of hot ingredients.

- When using manual speeds, start blending on the **LOW** setting and once ingredients are integrated, adjust speed as needed.

Proper Blending Pitcher use is important to the safe operation of your nutribullet®. Using the Blending Pitcher inconsistent with these instructions may result in bodily injury, property damage, or damage to your unit.

- Before blending, check that the vent slots on the Pitcher Lid are clear and unobstructed. Clogged or obstructed vent slots will pressurize the contents that may cause hot steam or splatter on hot contents when opened.
- Recipes that require certain ingredients to be incorporated during blending, first add

the base ingredients, attach the Pitcher Lid, and begin blending. Once the ingredients are well mixed, twist open the vented lid cap and carefully pour or drop ingredients into the blended mixture. If the blended mixture is hot or warm, use caution and open the vented lid cap slowly, being mindful of escaping hot steam or the splattering of hot ingredients. Always reinstall the vented lid cap when finished adding ingredients.

- Keep hands and utensils, other than the tamper provided, out of container while blending to reduce the risk of severe injury to persons or damage to the blender. The cover must remain in place when using the tamper through the cover opening. A scraper may be used but must be used only when the blender is not running.
- **ONLY USE THE TAMPER PROVIDED** with your nutribullet® to push ingredients closer to the blade. The Tamper is specifically designed not to come in contact with the blade. Keep hands and utensils, other than the tamper provided, out of container while blending to reduce the risk of severe injury to persons

or damage to the blender. The cover must remain in place when using the tamper through the cover opening. A scraper may be used but must be used only when the blender is not running.

PRODUCT SAFETY

- **NEVER USE** spatulas, spoons, or other tools that may contact the spinning blade. Doing so can damage the unit, shatter the Blending Pitcher, or cause severe bodily injury or property damage.

FOOD PROCESSOR SAFETY

PERSONAL SAFETY

Proper use of your Food Processor function is important for the safe operation of your nutribullet®. Using the Food Processor inconsistent with these instructions may result in bodily injury, property damage, or damage to your unit. To reduce the risk of severe injury to persons or property damage:



WARNING!

Blades and discs are sharp. Handle blades and discs carefully by the center plastic area.

- **NEVER** use excessive force on the Dual-Size Food

Pusher to push food down the Feed Chute. This may overheat the motor or damage the Work Bowl. For best results, start your Food Processor before placing food into the Feed Chute.

- **NEVER** put hands, fingers or utensils in the Feed Chute or Work Bowl. Only use the provided Dual-Size Food Pusher to push food down the Feed Chute.
- **NEVER** place hands or utensils near moving Blades or Discs while processing food to reduce the risk of severe injury to persons or damage to the food processor. A scraper may be used but must be used only when the food processor is not running.
- **NEVER** store exposed Blade attachments or Discs in the Work Bowl. Exposed Blades can present a dangerous hazard, resulting in injury. Always cover stored attachments with the Work Bowl Lid.
- A scraper or spatula may be used **BUT ONLY WHEN THE APPLIANCE IS POWERED OFF.**
- Be certain cover is securely locked in place before operating appliance.

- Do not fill the Work Bowl above the marked maximum fill line to avoid risk of injury due to damage to the cover or bowl.

PRODUCT SAFETY

- Do not overload the Feed Chute with ingredients that may overheat the motor or damage the Work Bowl. Wait until food naturally moves down the Feed Chute and into the Work Bowl before adding more food.

GENERAL BLADE AND DISC SAFETY

PERSONAL SAFETY



WARNING!

Blades and Discs are sharp! Handle with care to avoid bodily injury. Non-food items or hard ingredients may damage the various Blades and Discs of your nutribullet®. Routinely inspect the Blades and Discs and discontinue use if damaged. Continued use with damaged Blades or Discs or use inconsistent with these instructions may result in bodily injury, property damage, or damage to your unit.

Do not touch the sharp edges of the Blades or Discs. To avoid laceration injury, do not

handle or touch any sharp parts of the Blade or Disc.

NEVER store exposed Blades or Discs in the Work Bowl or on the Motor Base. Exposed Blades and Discs can present the hazard of severe personal injury. Always cover exposed Blades and Discs with the Work Bowl Lid or Cup. An exposed Blade or Disc can present a laceration hazard.

- Do not remove the Cup, Blending Pitcher, or Work Bowl until Blades have come to a complete stop. Removing before the Blades come to a complete stop can cause damage to the attachments or unit.
- Always **POWER OFF** and **UNPLUG** the unit and wait until the Blades or Discs come to a complete stop before assembling, disassembling, changing accessories, or cleaning.
- To reduce the risk of injury, never place cutting Blade or Discs on the Motor Base without first putting bowl properly in place.
- **AVOID CONTACT WITH MOVING PARTS!** Do not attempt to defeat any safety interlock mechanisms. Keep hands and utensils out of and away from the Blades

or Discs to reduce the risk of severe personal injury or damage to the unit.

PRODUCT SAFETY

- **NEVER** place the Blades or Discs or any nutribullet® part or accessory on the bottom rack, or use the heat/sanitize cycle of your dishwasher when cleaning.
- Periodically inspect the Blades and Discs for damage. **DO NOT** use any Blade or Disc if damaged and contact Customer Service.
- Periodically inspect your Extractor Blade and Pitcher Blade. If the blades do not rotate freely or are damaged, immediately discontinue use and contact Customer Service. If the gasket to the Extractor Blade is missing or damaged, discontinue use and contact Customer Service. We recommend replacing the Extractor Blade every 6 months (depending on use), or as needed for optimal performance.

GENERAL PRODUCT SAFETY

Modification, improper use, and failure to follow the instructions for proper set up, use, and care of your nutribullet® Triple Prep System can increase the risk of serious personal injury, death, or property damage.

- Do not use the unit in countries or locations with different electrical specifications or plug types.
- Do not use the unit with a voltage converter device, as it may cause electrical shorting, fire, electric shock resulting in personal injury or product damage.
- Do not use the unit in an area that is wet, or anywhere it could become wet.
- Do not place any nutribullet® part or accessory in a microwave, conventional oven, air fryer, or stovetop pot, or immerse in boiling water, as this will damage the part.
- Do not attempt to plug the unit into an electrical outlet with wet hands.
- Avoid contact with the touchscreen display when the power icon is illuminated to prevent inadvertent and unexpected operation of the unit.
- Do not use the cord, plug, or Motor Base if it has been immersed in water or other liquids. Any significant spillage on, under, or around the Motor Base should be cleaned and dried before plugging in and using the unit.
- Do not modify the electrical cord in any way.
- Do not operate any unit with a damaged electrical cord or plug. The electrical cord and plug are not suitable for replacement. If damaged, the appliance should be replaced. Contact Customer Service for assistance at:
AU: 1300 285 538 /
NZ: 0800 232 633.
- Do not allow or place the electrical cord near or touching any hot surfaces, heat source, or flame, including the stove.
- Do not allow the electrical cord to hang over the edge of a table or counter.
- Do not pull, twist, or damage the power cord.
- Overloading the unit may overheat the motor and engage the thermal breaker. If the internal thermal breaker shuts off the motor, unplug the Motor Base and let it cool for an hour before attempting to use it again. The thermal breaker will reset when the unit is unplugged and the thermal breaker cools down.
- Always **UNPLUG** your nutribullet® when it is not in use, and when assembling, disassembling, changing accessories, or cleaning.
- **NEVER** pull from the power cord to unplug. To unplug, grasp the plug and pull from the outlet.
- Do not use the Blades or Discs for grinding dry ingredients such as grains, cereal, or coffee, as this may damage the motor and/or the Blades and Discs. Use of dry ingredients may cause the motor to overheat.
- Do not overload the Cup, Blending Pitcher, Food Chute, or Work Bowl, as this may result in the Blades or Discs ceasing to function. If this occurs, turn off the unit, empty some of the contents, reattach, and resume.
- **NEVER** obstruct the ventilation openings on the bottom of the Motor Base of your nutribullet® Triple Prep System. Openings on the bottom of the Motor Base should be free of dust and lint and never obstructed. Obstructing the ventilation openings may overheat the motor, presenting a fire hazard that may cause serious personal injury, death, or property damage.
- **ALWAYS** operate the nutribullet® on a level surface, leaving unobstructed space beneath and around the Motor Base to permit proper air circulation. Slots on the bottom of the Motor Base are provided for ventilation to ensure reliable operation and to prevent the motor from overheating.
- **NEVER** place your nutribullet® on top of flammable materials such as newspapers, tablecloths, napkins, dishtowels, place mats, or other similar type of materials.

! Save these instructions!

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Thank you for purchasing the nutribullet® Triple Prep System.

What's included.



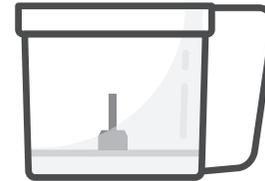
motor base



1.8L blending pitcher with blade



pitcher lid with spout



7-cup processing work bowl



work bowl lid with feed chute



chopping blade



900ml single-serve cup



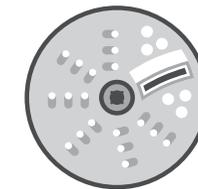
700ml single-serve cup



2 to-go lids



dough blade



reversible slice/shred disc



dual-size food pusher



extractor blade



blade adaptor

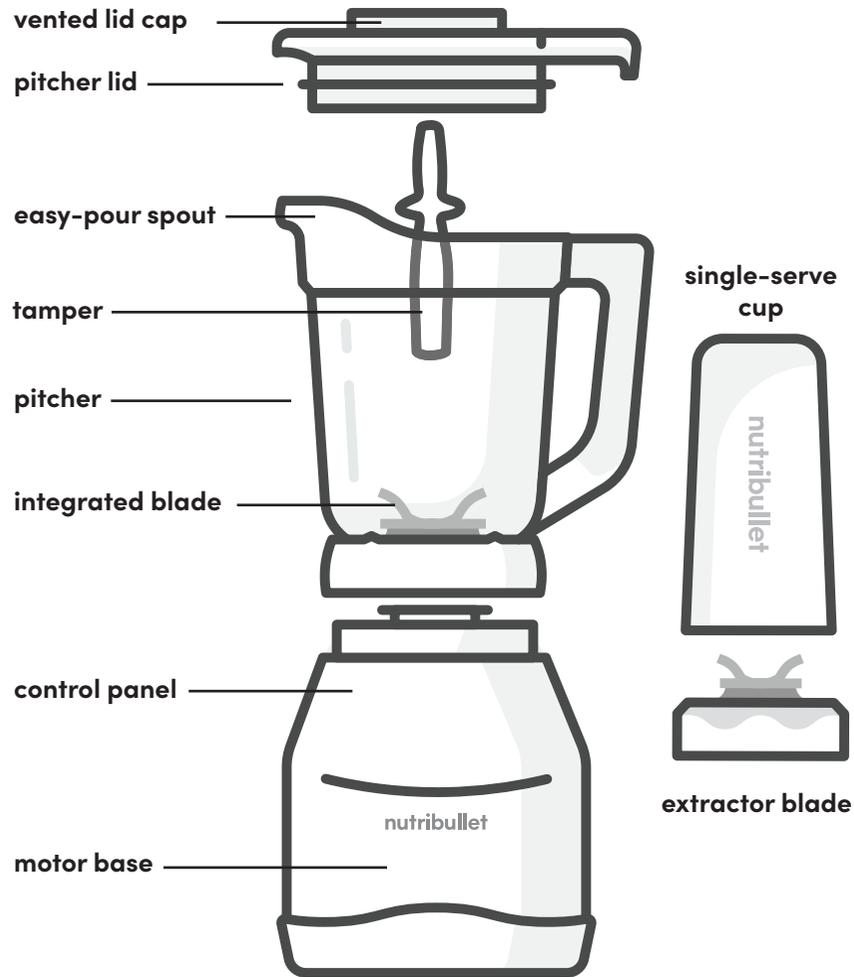


tamper

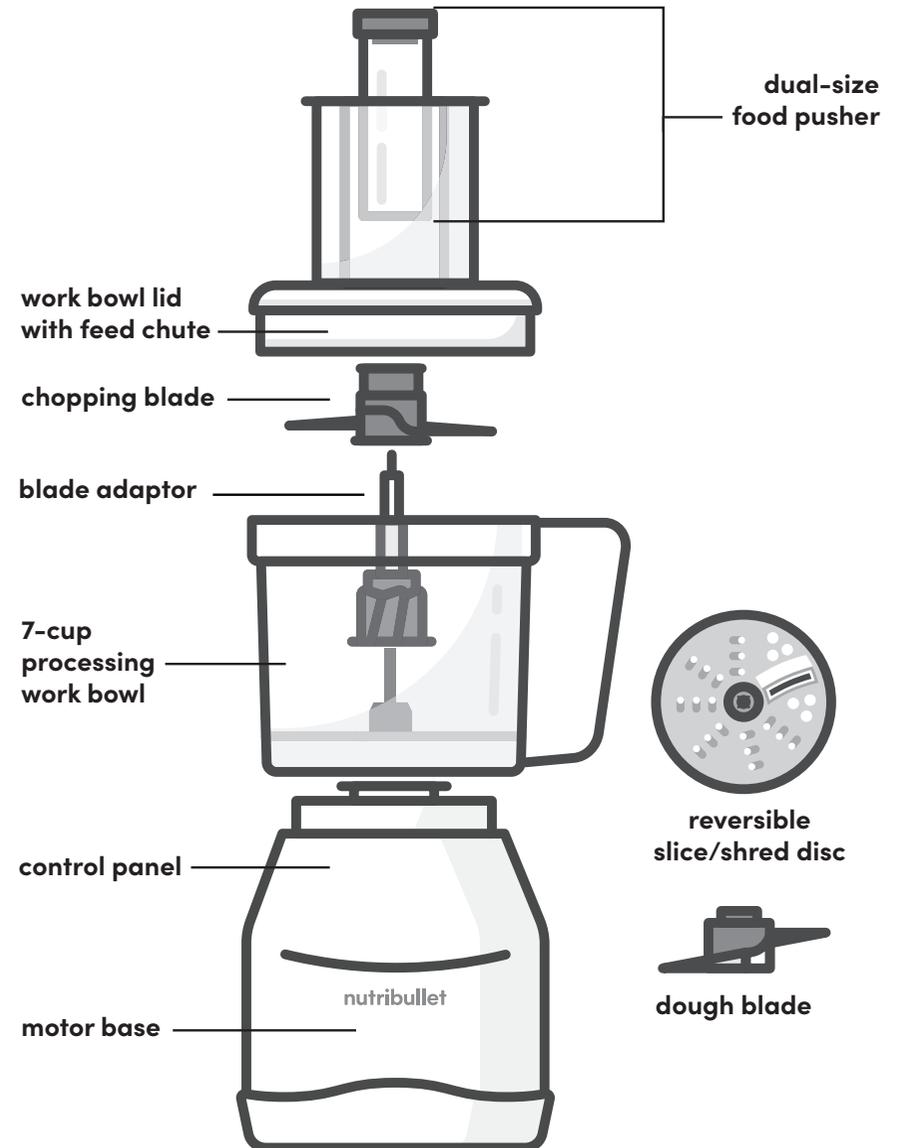
Product configurations may vary. To see our full list of nutribullet® accessories, please visit: bulletbrands.com.au / bulletbrands.co.nz

Assembly guide.

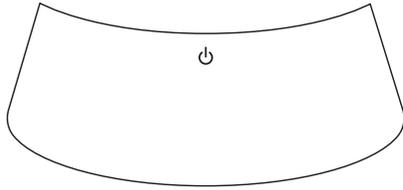
Blender.



Food processor.



Control panel.



OFF/ON

The Power button controls the master power of the appliance. If the Blending Pitcher with Lid, nutribullet® Single-Serve Cup, or Processing Work Bowl is locked in place, pressing **POWER** will indicate the unit is powered on and illuminate the Control Panel.



TIMER

When using a Speed:

Timer starts at zero (00:00) and increases during operation, showing time elapsed since blending began.

When using program presets:

Timer counts down during operation until program is completed, except with the Food Processing programs of Chop and Dip, where timer will count up.



MANUAL SPEEDS

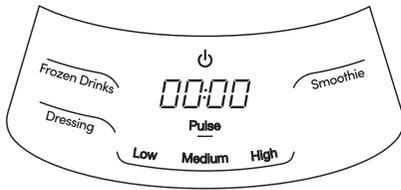
Manual speeds can be used for continuous blending or processing using any of the attachments.

Low speed: Continuous Low speed blending or processing.

Medium speed: Continuous Medium speed blending or processing.

High speed: Continuous High speed blending or processing

Pulse: Use to control blending, chopping, and processing. Press and release the Pulse button to chop ingredients. Holding down will cause the Blade to run continuously. Do not hold and run Pulse continuously for more than one minute.



SINGLE SERVE MODE

Preset programs for using Single-Serve Cups:

Dressing: Use for small-batch dressings for salads.

Frozen Drinks: Perfect for ice-blended mocktails or cocktails and frappe style drinks.

Smoothie: Blends fresh and frozen fruits and vegetables into creamy smoothies.



BLENDER PITCHER MODE

Preset programs for using the Blending Pitcher:

Purée: Delivers a perfectly smooth texture — ideal for soups, sauces, and spreads.

Frozen Drinks: Perfect for large-batch ice-blended mocktails or cocktails and frappe style drinks.

Smoothie: Blends fresh and frozen fruits and vegetables into creamy smoothies.

Nutmilk: Creates fresh non-dairy milks, like almond or cashew, with no straining required. **See Recipe Guide for recipes.**



FOOD PROCESSING MODE

Preset programs for food processing:

Chop: Use for chopping fresh ingredients like onions.

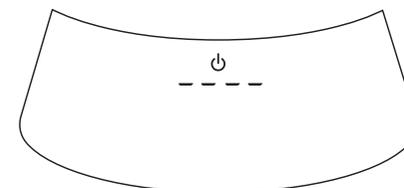
Dough: Use for mixing small batches of dough, like pizza or tortilla dough.

Dip: Great for mixing salsas and other chunky dips.



SLEEP MODE

All lighted programs and speeds will be dim in **Sleep Mode**, except for the **Power Button** and the **Timer** display. Once a program has completed for any of the attachments or a manual speed has been stopped, the display interface will go into **Sleep Mode** at the end of any program or blending speed, or after 60 seconds of inactivity. To wake the display interface up, simply tap any of the programs or speeds on the interface. Once awoken, you may proceed to select any speed or program for use. To power off, press the **Power Button** while in **Sleep Mode** to turn the unit off.



This is how the display interface appears when the unit base is powered on without an attachment locked in place.

Using your Triple Prep System: blending.

nutribullet® Single-Serve Cup.



WARNING! NEVER use the **nutribullet® Cups** to blend hot, warm, or carbonated ingredients. Friction from the rotating blades can cause contents to heat and pressurize, which may result in eruption upon opening. Eruption of the hot contents and exposed blade may cause serious bodily injuries or property damage.

Use only the **Blender Pitcher** and vented **Pitcher Lid** to blend your hot, warm, or carbonated ingredients.

- Do not blend hot or warm ingredients in the **nutribullet® Cups**.
- Do not blend for more than one minute.
- Do not blend anything carbonated or effervescent.
- Do not overfill or crush ice. Always use sufficient liquid ingredients when blending.
- Do not leave blended foods in the sealed **Cup**.
- Do not open a sealed **nutribullet® Cup** if it feels hot or warm to the touch.
- Do not attempt to separate the **Cup** from the **Extractor Blade** by force or by prying apart components.
- Do not use the **Cup** if you detect cracking, cloudiness, or other damage.
- Do not use the **Extractor Blade** if the blades do not rotate freely or if the gasket is missing or damaged.

Using the nutribullet® Single-Serve Cup.



- 1 Place the **Motor Base** on a clean, dry, and level surface.



- 2 Place ingredients into the **nutribullet® Cup**.



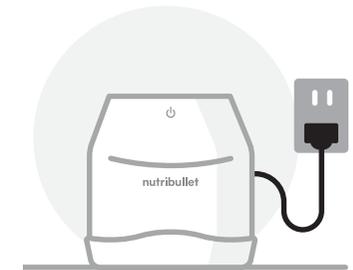
WARNING! Do not overfill! To avoid leakage, do not add ingredients beyond the **MAX** line.



- 3 Twist the **Extractor Blade** onto the **Cup** so it is tightly sealed.



WARNING! Extractor Blade is sharp. Handle with care.



- 4 Plug the **Motor Base's** power cord into an electrical outlet.



5 Flip the **Cup** downward and set onto the **Motor Base**.



6 Twist the **Cup** clockwise onto the **Motor Base** to lock it into place. (A “click” signals that the **Cup** is locked.) This will illuminate the **Control Panel**.



7 Select one of the programs for blending in the **nutribullet® Cup: Frozen Drinks, Smoothie, or Dressing**. Each mode will activate a preset blending cycle. You can also select **Low, Medium, or High** speed for your blend.



8 Once blending has stopped or you’ve achieved your desired consistency, twist the **Cup** counter-clockwise to unlock and remove it from the **Motor Base**. You will hear a “click” when the **Cup** unlocks.

NOTE: Do not use the **Extractor Blade** as a storage lid. Pressurization of the contents may occur due to the natural fermentation of the ingredients. Use the **To-Go Lid** to store.

nutribullet® Blending Pitcher.



WARNING!

To prevent injuries while blending hot, warm, or carbonated ingredients, **ONLY** use the **Blending Pitcher** with the **vented Pitcher Lid**. **NEVER** use the **nutribullet® Cups** to blend hot, warm, or carbonated ingredients.

- **ALWAYS** affix the vented **Pitcher Lid** to the **Blending Pitcher** with the spout down and closed before blending to prevent ingredients from splashing or hot ingredients from splattering.

- **CAUTION!** When opening the **Pitcher Lid**, be mindful of escaping hot steam or the splattering of hot ingredients.

- **NEVER** open the **Pitcher Lid** or **Easy-Pour Spout** while blending. Only use the **Vented Lid Cap** opening to add additional ingredients during blending. Always reinstall the **Vented Lid Cap** when finished adding ingredients.

- Only use the **Tamper** (see page 16 for Tamper reference) to push ingredients closer to the blade. Never use your hand or other utensils.

Using the Blender Pitcher.



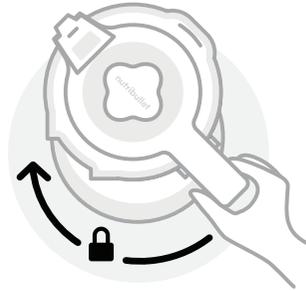
1 Place the **Motor Base** on a clean, dry, and level surface.



2 Add ingredients to the **Pitcher**. Don’t exceed the **MAX** line.



3 Place the **Lid** on top of the **Pitcher** and press down to secure it in place. Place the **Lid Cap** over the opening, press down firmly, and twist until it's locked in place.



4 Place the **Pitcher** onto the unplugged **Motor Base**. Twist clockwise. The **Pitcher** will click when locked into place.



7 You can pour directly from the **Pitcher** by unlatching the **Lid** above the pour spout.



8 You can also press up with your thumb on the tab above the handle to remove the **Lid**.



WARNING! When opening the **Pitcher Lid**, be mindful of escaping hot steam or the splattering of hot ingredients.



5 Plug in the **Motor Base**. The **Control Panel** will illuminate with the blender menu. Select the program based on your ingredients to activate a preset blending cycle, or select the **Low**, **Medium**, or **High**-speed cycle.



6 Once blending has stopped, twist the **Pitcher** counter-clockwise to unlock and remove it from the **Motor Base**. You will hear a "click" when the **Pitcher** unlocks.

Using your Triple Prep System: food processing.

nutribullet® Food Processor.

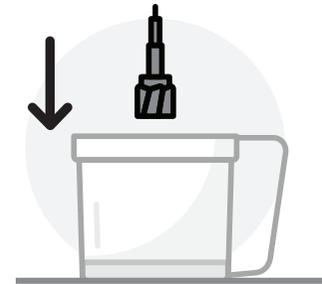


WARNING! Using the **Food Processor** inconsistent with the instructions contained in this User Guide may result in bodily injury, property damage, or damage to your unit. To reduce the risk of severe injury to persons or property damage, always keep in mind:

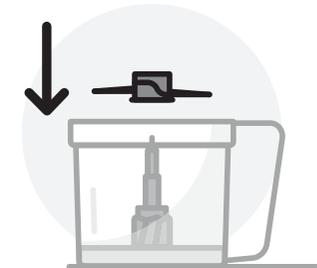
- **Blades and Discs** are sharp. Handle with care by the center plastic area.
- Do not use excessive force to push food down the **Feed Chute** with the **Food Pusher**. For best results, start your **Food Processor** first before adding food into the **Feed Chute**.

- Do not overload the **Feed Chute**. Allow food to move down the **Feed Chute** naturally.
- **NEVER** put hands, fingers, or utensils inside the **Feed Chute** or **Work Bowl**.
- **NEVER** store exposed **Blade Attachments** or **Discs** in the **Work Bowl**.
- A scraper or spatula may be used, but only when the unit is powered off.

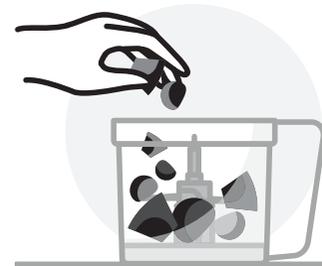
Using the Chopping Blade: chop, mix, and mince food.



- 1** Place the **Work Bowl** on a flat, clean, and dry surface. Place the **Blade Adapter** atop the central shaft and push the **Adapter** down to secure into place.



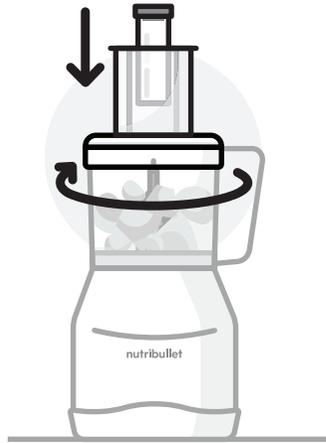
- 2** Place the **Chopping Blade** onto the **Blade Adapter** shaft.
- WARNING!** **Blades and Discs** are sharp. Handle with care.



- 3** Prep ingredients and add to the **Work Bowl**. Remove seeds, stems, and other non-edible pieces. Cut large items into 1-2 inch pieces before processing. **Do not exceed the MAX line.**

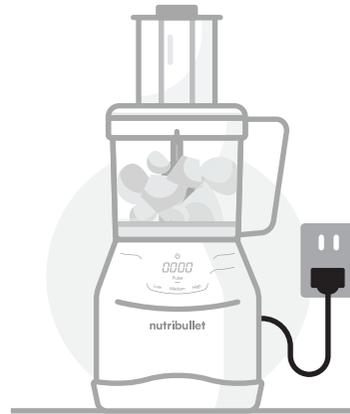


- 4** Place the **Work Bowl** onto the unplugged **Motor Base**. Twist clockwise. The **Work Bowl** will click when locked into place.



- 5** Place the **Work Bowl Lid** atop the **Work Bowl**. Twist the **Lid** clockwise and line up the arrows to lock into place. Insert the **Food Pusher** into the **Lid's Feed Chute**.

NOTE: The **Work Bowl Lid** must be secured to the **Work Bowl** after the **Work Bowl** is secured to the **Motor Base** for the unit to function.



- 6** Plug in the **Motor Base**. The **Control Panel** will illuminate the food processor menu showing preset modes. Select **Chop** for toppings or mixes or **Dip** for spreads and dips.

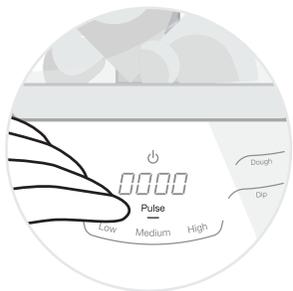


- 9** If you need to add liquid, turn the **Lid's Pusher Cap** clockwise to unlock and remove the **Inner Pusher**. Pour liquid through the top chute (do not fill beyond the **Work Bowl's** MAX line) and re-insert the **Inner Pusher**.



- 10** When finished processing, wait until the **Blade** stops before twisting the **Work Bowl Lid** counter-clockwise to unlock and remove it from the **Work Bowl**.

NOTE: The **Work Bowl Lid** must be unlocked from the **Work Bowl** in order to remove the **Work Bowl** from the **Motor Base**.



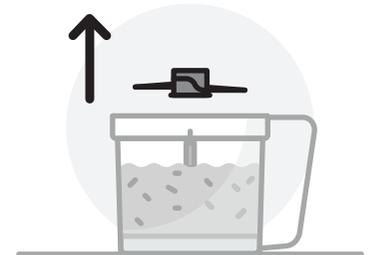
- 7** Select and hold **Pulse** for manual chopping.



- 8** You can also select **Low, Medium, or High** for alternative preset processing speeds.



- 11** Twist the **Work Bowl** counter-clockwise to unlock and remove it from the **Motor Base**.

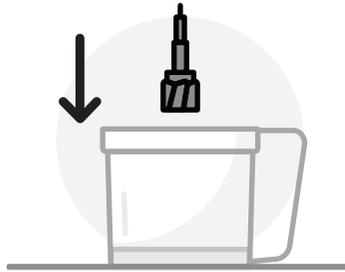


- 12** Carefully remove the **Chopping Blade** by only touching the plastic areas. Use a spoon or spatula to transfer chopped ingredients from the **Work Bowl**.

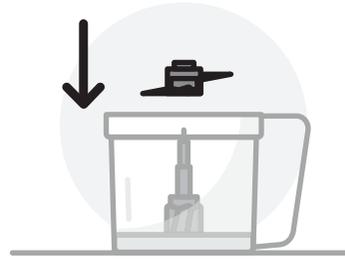
! WARNING! Keep fingers from the Blade's sharp edges!

Using the Dough Blade:

combine ingredients to make dough for bread, pizza, or pie crusts.



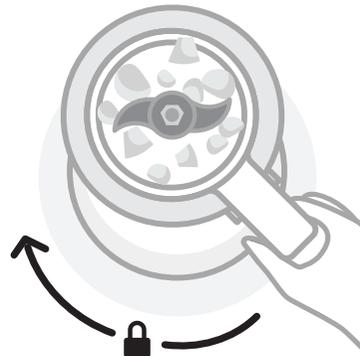
- 1 Place the **Work Bowl** on a flat, clean, and dry surface. Place the **Blade Adapter** atop the central shaft and push the **Adapter** down to secure into place.



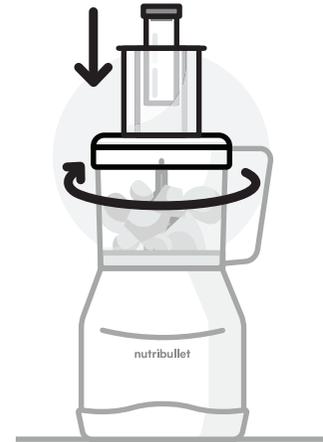
- 2 Place the **Dough Blade** onto the **Blade Adapter** shaft.



- 3 Prep ingredients as necessary and add to the **Work Bowl**.



- 4 Place the **Work Bowl** onto the unplugged **Motor Base**. Twist clockwise. The **Work Bowl** will click when locked into place.



- 5 Place the **Work Bowl Lid** atop the **Work Bowl**. Twist the **Lid** clockwise and line up the arrows to lock into place. Insert the **Food Pusher** into the **Lid's Feed Chute**.



- 6 Plug in the **Motor Base**. The user interface will illuminate the food processor menu. To integrate wet and dry ingredients before kneading, select and hold the **Pulse** setting. **Pulse** the mixture a few times, until ingredients are more evenly distributed.



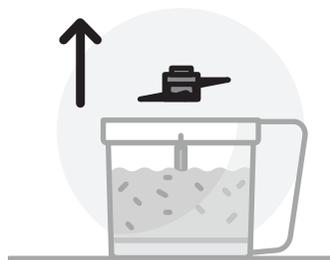
- 7 Once the dough begins to take shape, switch the food processor to the **Dough** or **Low** setting. Do not select a higher speed, as this can overwork the dough.



- 8 Once dough is fully kneaded, stop the machine. Wait until the **Blade** stops rotating before twisting the **Work Bowl Lid** counter-clockwise to unlock and remove it from the **Work Bowl**.



- 9** Twist the **Work Bowl** counter-clockwise to unlock and remove it from the **Motor Base**.



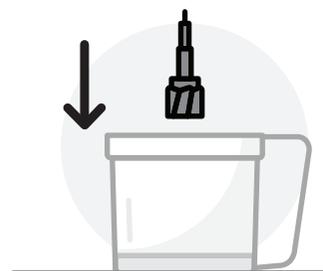
- 10** Carefully remove the **Dough Blade**.

Using the Reversible Slice/Shred Disc:

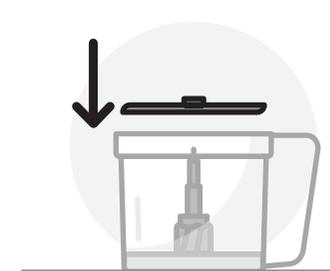
slice or shred ingredients.

This **Disc** attachment can be placed in 2 different positions on the **Blade Adapter**. The lower position is for storage, and the higher position is for use. Hold the center knob of the **Disc**, and carefully place it on the **Blade Adapter**. Align the

markings on the **Disc** with the markings on the **Blade Adapter**, so that the lines connect. If the **Disc** appears to be in the lower position, remove the **Disc** and rotate until the markings line up and the **Disc** sits in the higher position.



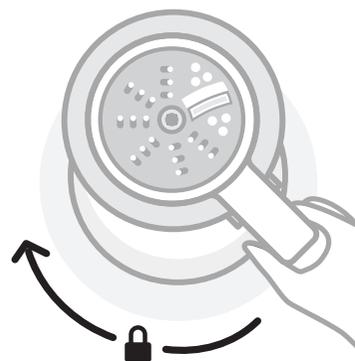
- 1** Place the **Work Bowl** on a flat, clean, and dry surface. Place the **Blade Adapter** atop the central shaft and push the **Adapter** down to secure into place.



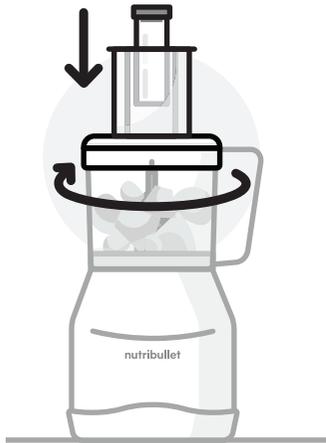
- 2** Place the **Slice/Shred Disc** onto the **Blade Adapter** shaft.

NOTE: The **Slice/Shred Disc** is reversible, with one side labeled for shredding and the other for slicing.

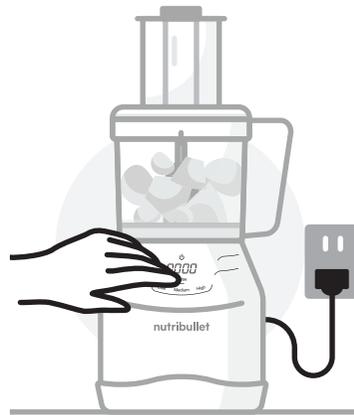
! WARNING! Blades and Discs are sharp. Handle with care.



- 3** Place the **Work Bowl** onto the unplugged **Motor Base**. Twist clockwise. The **Work Bowl** will click when locked into place.



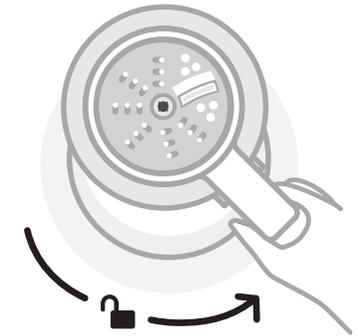
- 4** Place the **Work Bowl Lid** atop the **Work Bowl**. Twist the **Lid** clockwise and line up the arrows to lock into place. Insert the **Food Pusher** into the **Lid's Feed Chute**.



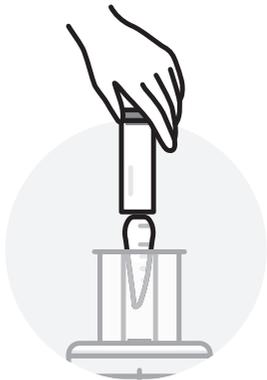
- 5** Plug in the **Motor Base**. The **Control Panel** will illuminate the food processor menu. Select the **High** setting.



- 7** When finished processing, wait until the **Blade** stops rotating before twisting the **Work Bowl Lid** counter-clockwise to unlock and remove it from the **Work Bowl**.



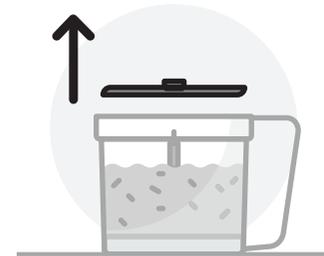
- 8** Twist the **Work Bowl** counter-clockwise to unlock and remove it from the **Motor Base**.



- 6** With the motor running, twist the **Food Pusher Lid Cap** clockwise to unlock and remove the **Inner Pusher** to access the small feed chute. Or, leave the **Inner Pusher** in place and remove the entire **Food Pusher** to use the larger chute. Use the pusher to guide ingredients into the bowl.

! **WARNING!** Never use fingers or utensils to push food down the Feed Chute. Only use the Food Pusher.

! **WARNING!** Do not force food down the Feed Chute. Use the Food Pusher to gently guide food down the Feed Chute or allow the food to move down the Chute naturally.



- 9** Carefully remove the **Slice/Shred Disc**. Use a spoon or spatula to transfer chopped ingredients.

! **WARNING!** Blades and Discs are sharp. Handle with care.

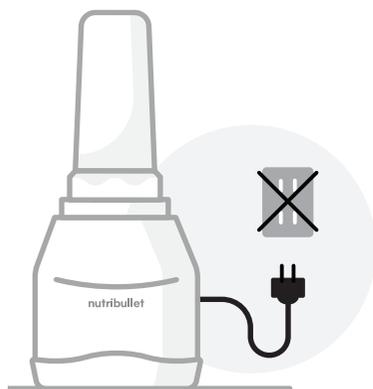
Care & maintenance.



PLEASE KEEP THESE IMPORTANT SAFEGUARDS IN MIND WHEN USING YOUR NUTRIBULLET®:

- Always power off and unplug your nutribullet® when not in use or when assembling, disassembling, changing accessories, or cleaning.
- Always wait until the motor comes to a complete stop before handling or removing any attachment.
- Do not place any nutribullet® part, accessory, or attachment in the microwave, they are not microwave-safe.
- Do not leave Blade or Discs exposed when storing. Blades and Discs are sharp, always cover.
- **NEVER** wash your nutribullet® part or accessory using the sanitize or heat cycle of your dishwasher. Doing so can warp the part, which can create hazardous conditions during use that may result in bodily injury or property damage.
- Do not attempt to clean the Motor Base by immersing in water or other cleaning liquids. Gently wipe and dry with a clean cloth.
- Do not place any parts or accessories in a microwave, conventional oven, air fryer, or stovetop pot, or immerse in boiling water to clean or sanitize, as this will damage the part.
- Make sure that the Motor Base ventilation openings are unobstructed and clean.
- Periodically inspect your nutribullet® Triple Prep System components for damage or wear that may impair proper function or present a safety hazard. Never operate your nutribullet® with damaged parts or components:
 - Discontinue use if you detect cracking, cloudiness, warping, or damage to the Cups, Blending Pitcher, or Work Bowl.
 - Discontinue use if the Extractor Blade does not rotate freely or if the gasket is missing or damaged. Continued use with a damaged blade or use inconsistent with these instructions may result in bodily injury, property damage, or damage to your unit.
- **NEVER** attempt to use your nutribullet® if it malfunctions or is damaged or compromised in any way. Immediately contact customer service at:
AU: 1300 285 538 / NZ: 0800 232 633.
- **Do not** use the Extractor Blade if it does not rotate freely. Depending on use, it is recommend that the Extractor Blade be replaced at least every 6 months, depending on use.
- **NEVER** use after-market replacement parts for your nutribullet® Triple Prep System. Aftermarket parts are not made to nutribullet® specifications and may damage your unit or cause serious injury. Use

only genuine nutribullet attachments/accessories specifically designed for your nutribullet® Triple Prep System. For questions concerning replacement parts, contact Customer Service at: **AU: 1300 285 538 / NZ: 0800 232 633** or visit: **bulletbrands.com.au / bulletbrands.co.nz.**



- 1 Make sure your **Motor Base** is powered off and unplugged from its outlet.



- 2 Detach the **Cup, Pitcher, or Work Bowl** from the **Motor Base**.
- 3 **Clean the individual components as follows:**

EXTRACTOR BLADES:

- Use a small brush or sponge dampened in soapy water to remove any residue from the Extractor Blade.

NOTE: It's best to clean the Extractor Blade immediately after use to avoid the buildup of residue.

MOTOR BASE:

- Use a warm sponge or dishcloth dampened with soapy water to clean the surface of the Motor Base.
- Use a small brush to scrub the actuator system of the Motor Base.

OTHER ACCESSORIES:

The following components are dishwasher-safe:

- Blade Adapter
- Blade Attachments
- Cups
- Food Pusher
- To-Go Lids

Rinse or scrub beforehand to remove any debris.

BLENDING PITCHER:

- The Pitcher and Pitcher Lid are dishwasher-safe, if preferred, hand wash using soap and water. **The blades are sharp. Take care not to touch while washing by hand**

TAMPER:

- Always wash the Tamper by hand with soap and water.

WORK BOWL:

- The Work Bowl and Work Bowl Lid are dishwasher-safe. If preferred, hand wash using

soap and water. Be sure to remove any Blade Attachments or Discs as well as the Blade Adapter before washing.

! WARNING! NEVER wash your nutribullet® part or accessory using the sanitize or heat cycle of your dishwasher. Doing so can warp the part, which can create hazardous conditions during use that may result in bodily injury or property damage.

STUCK INGREDIENTS:

- To remove stubborn residue from the Cups or Extractor Blades, fill your Cup with room-temperature water to the MAX line and add 1-2 drops of dish soap.
- Twist on the Extractor Blade and blend for 20-30 seconds to loosen debris enough to scrub away with soap and water.
- To remove stubborn residue from the Blending Pitcher, fill halfway with water and add 1-2 drops of dish soap. Blend for 20-30 seconds to loosen debris enough to scrub away with soap and water.

STORAGE:

- Always store your nutribullet® upright with nothing on top of it. Store accessories in a safe place until use.

- You can store the food processor components within the Work Bowl. Place the Blade Adapter on the center shaft, followed by the Chopping Blade, Dough Blade, and lastly, the Slice/Shred Disc. Attach the Lid once all components are in place.
- **NEVER** store or leave Blades or Discs exposed. Always cover with appropriate lid or cover.

For replacement parts.

Periodically inspect your nutribullet® for damage or wear. Never operate if any of the parts and accessories are damaged in any manner which may impair proper function or create a safety hazard. Contact Customer Service for assistance by visiting: bulletbrands.com.au / bulletbrands.co.nz or calling: **AU: 1300 285 538 / NZ: 0800 232 633.**

Use only genuine nutribullet® attachments/accessories specifically designed for your nutribullet® Triple Prep System. Aftermarket parts are not made to nutribullet® specifications and may damage your unit or cause serious injury.

CDB GOLDAIR

one (1) year limited replacement warranty statement.

If your product becomes defective due to faulty material or workmanship within a period of One (1) Year from the date of purchase, we warrant to do the following:

- **For New Zealand Consumers:**
We will replace the defective product with a new product, free of charge, or repair the product at our cost, at our discretion.
- **For Australian Consumers:**
Our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

YOUR WARRANTY IS SUBJECT TO THE FOLLOWING CONDITIONS:

- **DO NOT** operate the appliance with a damaged plug or cord, or if the unit has been dropped, damaged or dropped in water. To avoid the risk of electric shock, do not disassemble or attempt to repair the appliance on your own. If the supply cord is damaged, it must be replaced by a qualified electrician in order to avoid a hazard. Incorrect re-assembly or repair can cause a risk of electric shock or injury to persons when the appliance is used.
- The item has not been misused, abused, neglected, altered, modified or repaired by anyone.
- The item has been subjected to fair wear and tear.
- The item has not been used for trade, professional or hire purposes.

- The item has not sustained damage through foreign objects, substances or accident.

YOUR WARRANTY DOES NOT COVER:

- Components that are subject to natural wear and tear caused by normal use in accordance with operating instructions.
- Unauthorised/improper maintenance/handling or overload is excluded from this warranty.
- For guarantee claims, you will need to submit a proof of purchase in the form of a valid receipt that displays date and place of purchase.

This warranty does not replace but is in addition to your statutory rights.

This warranty does not apply to accessories supplied with the item.

This warranty applies only to the original purchaser and may not be transferred.

Replacement items will be covered by the limited warranty for the balance of the warranty period from the date of the original purchase.

PLEASE NOTE:

Only the defective product or parts returned to place of purchase will be replaced under this warranty.

CDB GOLDAIR

NEW ZEALAND
PO Box 100-707
NSMC
Auckland 0745
0800 232633
bulletbrands.co.nz

AUSTRALIA
PO Box 574
South Morang
Victoria 3752
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bulletbrands.com.au

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Los Angeles, CA 90025, USA. Made in China.

MODEL: (NBP-200) NBKS07100

RATING: AC 220-240V 50-60Hz 1500W

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

230731_NBKS07100