

nutribullet® ultra plus+

Compact Kitchen System



Scan here to
access delicious
recipes for the
nutribullet®
Ultra Plus+



User guide.



WARNING! Reduce the risk of serious injury by reading the User Guides to your nutribullet® Ultra Plus+ Compact Kitchen System before operating. Save these instructions. Ensure anyone who uses the nutribullet® knows how to do so safely.

Important safeguards.

When operating your nutribullet® Ultra Plus+, remember: SAFETY COMES FIRST.

WARNING! To avoid the risk of serious injury, death, property damage or damage to your device carefully read all instructions before operating your nutribullet® Ultra Plus+. When using any electrical appliance, basic safety precautions should always be observed, including the following important information. READ CAREFULLY AND THOROUGHLY BEFORE OPERATING.

If you let anyone else use your nutribullet® Ultra Plus+, 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 and become familiar with the safe operation of the unit.

! Save these instructions! • FOR HOUSEHOLD USE ONLY

AVOID HEATING AND OVER-PRESSURIZING CUP:

! WARNING! NEVER blend hot, warm, or carbonated ingredients or liquid in the nutribullet® Cup! Such use may over-pressurize the nutribullet® Cup, causing the Cup to separate violently when removed from the Motor Base or opened, which may result in bodily injury from the hot contents or exposed blades.

- **DO NOT blend continuously 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, exposing the Blade, or expel heated contents, causing injury.
- **DO NOT** run for more than 6 consecutive 30-second intervals to prevent the contents from overheating and pressurizing, which can lead to a forced separation or shattering of the Cup resulting in severe bodily injury, lacerations, amputations or property damage.

- If running continuous cycles, after each cycle carefully open the cup to relieve any built-up pressure before starting the next cycle.
- Allow contents to settle at least 10 to 15 minutes after completing the last consecutive extraction cycle.

! WARNING! 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 (e.g., soda, baking powder, baking soda, yeast, some batters, cake mix, dry ice, or other things that become bubbly) release gasses that increase pressure. Pressure from released gases can cause a sealed nutribullet® Cup to burst, resulting in possible injury and/or property damage.

Note: Some protein powders include effervescent ingredients. Always check the ingredients of all supplements 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 Rapid Extractor Blade assembly to separate.
- **DO NOT** leave blended foods inside sealed Cup.
 - Blended mixtures can spoil and ferment, increasing pressure when left inside the Cup, which can lead to a forced separation or shattering of the Cup causing possible severe bodily injury or property damage.
 - Always use the To-Go Lid or transfer to another container for storage after blending.

CUP CAUTION:

! WARNING! NEVER attempt to open a sealed nutribullet® Cup if it feels hot or warm to the touch. The contents may be heated and pressurized, which can cause the Cup to violently separate when opened, potentially resulting in bodily injury. 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 another individual to touch. **DO NOT** attempt to disengage the Cup from the Motor Base or separate the Cup from the Rapid Extractor Blade by applying heat, force, or prying apart the components, which may crack or shatter the Cup and result in bodily injury.
2. Do not continue to blend.
3. Allow the Cup to cool for at least 30 minutes.

4. After 30 minutes, check if the Cup is completely cooled. If still warm, allow to cool more.
5. If cool to the touch, slowly disengage the Cup from the Motor Base.
6. With the Cup pointed away from your face and body, use a towel to slowly untwist the Cup from the Rapid Extractor Blade and gently release any residual pressure.

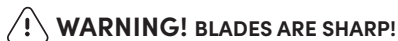
! WARNING! If you are still unable to remove the Cup from the Rapid Extractor Blade, contact Customer Service. **If you are unable to untwist the Cup from the Rapid Extractor Blade, NEVER** leave the sealed contents out for a prolonged period of time. The contents may ferment causing the Cup to violently separate, which can result in bodily injury or property damage. Dispose of the Cup and contents properly so you or others will not be injured if fermentation causes the Cup to separate.

CUP SAFETY:

- ! WARNING!** 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 exceed the MAX line. Exceeding the MAX line can result in leakage.
 - Do not remove the Cup while the unit is in operation.
 - Periodically inspect your nutribullet® Ultra Plus+ blender components for damage or wear that may impair proper function or create a safety hazard.
 - **NEVER** operate your nutribullet® Ultra Plus+ if the Cup is empty.
 - Do not overfill Cup with ice. Always use sufficient liquid ingredients when blending.

- Do not place on the bottom rack or use the heat/sanitize cycle of your dishwasher to wash the Cup or To-Go Lids.
- **NOT MICROWAVE SAFE.** Do not place the Cups and To-Go Lids in the microwave.
- Do not use the Cup if you detect cracking, cloudiness, or other damage. You may purchase new Cups at nutribullet.com or by contacting Customer Service.
- Do not use the Rapid Extractor Blade as a storage lid as the blended mixture can ferment, increasing pressure within the Cup that may cause the Cup and blade to separate, potentially resulting in bodily injury and property damage. Use the To-Go Lid or transfer to a vented container for storage after blending.
- Do not use after-market replacement parts for your nutribullet® Ultra Plus+. Use of after-market replacement parts may result in damage to your nutribullet® or create safety hazards resulting in bodily injury or damage. Only order replacement parts from nutribullet.com or by contacting Customer Service at: **1(800) 523-5993**, please specify the model for parts that are compatible with your unit.

RAPID EXTRACTOR BLADE SAFETY:



WARNING! BLADES ARE SHARP! HANDLE WITH CARE TO AVOID BODILY INJURY.

Non-food items or hard ingredients may damage the blades. Routinely inspect the blades and discontinue use if 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.

- Do not touch the sharp edges of the blades. To avoid laceration injury, do not handle or touch any blade edge.

- **NEVER** store any exposed Rapid Extractor Blade in the Motor Base unattached to a nutribullet® Cup. An exposed blade can present a laceration hazard.
- **ALWAYS** securely tighten the Rapid Extractor Blade to the Cup to prevent leakage or cup separation from the blade.
- Do not attempt to disengage the Cup from the Motor Base if the Cup starts to leak during blending. Allow the motor to come to a complete stop before removing the Cup.
- Do not crush ice. Your nutribullet® Ultra Plus+ is not intended to be used as an ice crusher.
- Do not leave any non-food items in the Cup when blending.
- **REMOVE ALL UTENSILS FROM THE CUP WHICH MAY SHATTER THE CUP AND CAUSE SEVERE LACERATION INJURIES.**

- Do not blend stone fruit in this appliance unless pits/seeds have been removed. Fruit pits may damage the Cup. 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.
- **DO NOT USE** the Rapid Extractor Blade for grinding dry ingredients such as grains, cereal, or coffee, as this may damage the motor and/or the blade.
- Do not remove the Cup until blades have come to a complete stop. Removing before the blades come to a complete stop can cause damage to the Rapid Extractor Blade coupling or motor gear.
- Always **POWER OFF** and **UNPLUG** the unit when assembling, disassembling, changing accessories, or cleaning.
- Do not overload the Cup by exceeding the MAX line. The blades may stop turning if the Cup is overloaded. If this occurs, turn off the unit, empty contents down to the

Max line, reattach the Cup, and resume blending.

- **AVOID CONTACT WITH MOVING PARTS!** Keep hands and utensils out of and away from the Blade while blending to reduce the risk of severe personal injury or damage to the unit.
- **DO NOT** attempt to defeat any safety interlock mechanisms.
- **NEVER** place the Rapid Extractor Blade on the bottom rack or use the heat/sanitize cycle of your dishwasher when cleaning.
- Periodically inspect the blades for damage. **DO NOT** use the Rapid Extractor Blade if the blades do not rotate freely or if the gasket is missing or damaged.
- The Rapid Extractor Blade is designed for longevity and comes with a 5-year warranty.
- We recommend replacing at least every 5 years.

PROCESSOR ATTACHMENT PRECAUTIONS:

Proper operation of the nutribulle® Ultra Plus+ Processor Attachment is essential for safety. Using the Ultra Plus+ Processor Attachment inconsistent with these instructions may result in bodily injury, property damage, or damage to your unit.



WARNING! BLADES AND DISCS ARE SHARP! HANDLE WITH CARE.

- Do not attempt to remove the Work Bowl or Lid while the unit is in operation.
- Avoid contact with moving parts. **ALWAYS** make sure that the Motor Base is powered off and the blades are completely stopped before removing any attachment.
- After use, unplug the unit from the outlet and ensure that the blades have come to a complete stop before removing the lid and disassembling parts, and before

cleaning. To unplug, grasp the plug and pull from the outlet. Never pull from the power cord.

WORK BOWL AND FEED CHUTE SAFETY:

- Ensure the Processor Attachment is securely attached to the nutribullet® Ultra Motor Base. The Work Bowl will audibly “click” when it is securely attached to the Motor Base. When attaching the Work Bowl Lid, make sure the arrow on the Lid aligns with the arrow on the Work Bowl.
- **NEVER** open the Work Bowl Lid while the unit is operating or when the Blades or Discs are still moving. Doing so may pose a risk of severe bodily injury or property damage. A scraper or spatula may be used only when the Processor Attachment is not running and the unit is **POWERED OFF**.
- **NEVER** place hands, fingers, or utensils inside the Work Bowl or Feed Chute when the Blades or Discs are moving. Always allow the Blades or Discs to come to a complete stop before handling.
- Do not allow processed ingredients to exceed the maximum fill line of the Work Bowl.
- Do not remove the Processor Attachment until the Blades have come to a complete stop.
- **NOTE:** The Work Bowl will not disengage from the Motor Base until the Work Bowl Lid is removed. First, remove the Work Bowl Lid, then disengage the Work Bowl from the Motor Base. Attempting to remove the attachment before the Blades come to a complete stop or failing to first remove the Work Bowl Lid can cause damage to the attachment or unit.
- **NEVER** use your hands, fingers, or utensils to push food down into the Feed Chute or Work Bowl. Doing so may result in severe bodily injury or damage to the machine. Use only the Food Pusher included with your

Processor Attachment to move ingredients down the Feed Chute.

- **DO NOT** overload the Feed Chute with ingredients or use excessive force on the Food Pusher to push food down the Feed Chute. This may cause the Blades or Discs to seize, which may cause the motor to overheat or the Work Bowl to fracture and break. If the Blades or Discs cease to function, turn off and unplug the unit and wait until all moving parts — Blades included — come to a complete stop. Clear out the contents from the Feed Chute before reattaching and resuming blending.
- For best results, power on your Processor Attachment before adding ingredients to the Feed Chute. Use the Food Pusher to slowly and steadily move ingredients toward the Blades/Discs. Always add ingredients to the Chute at a slow, steady pace.

GENERAL BLADE & DISC SAFETY:

 **WARNING! BLADES AND DISCS ARE SHARP! DO NOT TOUCH THE SHARP EDGES OF THE BLADES OR DISCS. HANDLE THE BLADES AND DISCS CAREFULLY BY THE CENTER PLASTIC AREA TO AVOID LACERATION, AMPUTATION, OR OTHER BODILY INJURY.**

- 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 avoid laceration or other bodily injury.

 **WARNING! ALWAYS REMOVE THE BLADES OR DISCS CAREFULLY BEFORE ACCESSING THE FOOD FROM THE WORK BOWL. NEVER ATTEMPT TO REMOVE THE BLADES OR DISCS BY TILTING THE WORK BOWL FOR THE PURPOSE OF HAVING THE BLADE OR DISC DROP OUT ONTO YOUR HAND, DOING SO**

MAY CAUSE SEVERE LACERATION INJURIES, AMPUTATION OR BODILY INJURIES.

- **AVOID CONTACT WITH MOVING PARTS!** Do not attempt to defeat any safety interlock mechanisms.
- **DO NOT** leave non-food items (such as a spoon or fork) or use hard ingredients in your Processor Attachment. Doing so can damage your nutribullet® device, which may result in bodily injury or property damage.
- **NEVER LEAVE OR STORE AN EXPOSED BLADE OR DISC DIRECTLY ON TOP OF THE MOTOR BASE.** Exposed Blades and Discs present a safety hazard that may result in severe laceration injuries. Always place Blades and Discs inside of the Work Bowl and cover with the Work Bowl Lid when storing.
- Do not use the Blades or Discs for grinding dry ingredients such as grains, cereal, or coffee, as this may damage the motor, Blades, and Discs. Use of dry ingredients may cause the motor to overheat.
- Use only the top rack when using the dishwasher to clean Blades, Discs, and any other nutribullet® part or accessory. **NEVER** wash any nutribullet® part or accessory on the bottom rack of the dishwasher or use the heat/sanitize cycle.

 **WARNING! ALWAYS USE EXTREME CARE AND EXERCISE CAUTION WHEN CLEANING THE BLADES OR DISCS BY HAND. DO NOT TOUCH THE SHARP EDGES OF THE BLADES OR DISCS WITH YOUR HANDS OR FINGERS. DOING SO MAY CAUSE SEVERE LACERATION INJURIES.**

- Routinely inspect your nutribullet® device, Blades, and Discs, and discontinue use if damaged.

Immediately discontinue use if the device or any part appears to be damaged. Continued use with a damaged nutribullet® device or part, or use inconsistent with these instructions may result in bodily injury, property damage, or further damage to your unit. For assistance with a damaged device or part, contact Customer Service at **1 (800) 523-5993**.

COFFEE & SPICE GRINDER ATTACHMENT PRECAUTIONS:

 **WARNING! READ ALL INSTRUCTIONS. FAILURE TO FOLLOW ALL INSTRUCTIONS REGARDING THE USE OF YOUR NUTRIBULLET® ULTRA PLUS+ BLENDER AND COFFEE & SPICE GRINDER ATTACHMENT MAY RESULT IN SERIOUS PERSONAL INJURY, DEATH, OR PROPERTY DAMAGE.**

- Always check the device for any foreign objects or damage before use.
- **NEVER** add liquids to the Coffee & Spice Grinder Attachment. Doing so can damage the product.
- Do not grind ice. The Coffee & Spice Grinder Attachment is not intended to be used as an ice crusher. Doing so can damage the product and may cause serious injuries and damage your unit.
- Do not use the Coffee & Spice Grinder Attachment for anything other than its intended use.
- Do not place the Coffee & Spice Grinder Attachment in a microwave, conventional oven, or air fryer, or on a stovetop.
- The Coffee & Spice Grinder Attachment is top-rack dishwasher-safe only. **NEVER** wash any nutribullet® part or accessory on the bottom rack of the dishwasher or use the heat/sanitize cycle. **NEVER** place the Motor Base in the dishwasher.

- Do not use the Coffee & Spice Grinder Attachment as a storage container or store it in a refrigerator or freezer.
- Avoid contact with moving parts. **ALWAYS** make sure that the Motor Base is powered off and the blades have come to a complete stop before removing the The Coffee & Spice Grinder Attachment.

GENERAL USE AND SAFETY:

 **WARNING! FAILURE TO FOLLOW ALL INSTRUCTIONS REGARDING THE USE OF YOUR NUTRIBULLET® ULTRA PLUS+ MAY RESULT IN SERIOUS PERSONAL INJURY, DEATH, OR PROPERTY DAMAGE. BE AWARE OF POSSIBLE HAZARDS WHEN USING OR STORING YOUR NUTRIBULLET® ULTRA PLUS+.**

- **NEVER** blend hot, warm, or carbonated ingredients in the nutribullet® Cup. This may pressurize contents, causing them to erupt upon opening, which can result in serious bodily injury or property damage.
- Do not use this blender for anything other than its intended use.
- 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.
- **NEVER LEAVE THE NUTRIBULLET® UNATTENDED WHILE IT IS IN USE.**
- Do not place your nutribullet® blender on uneven or unstable surfaces.

- The risk of fire, shock or damage to nutribullet® Ultra Plus+ during cleaning can be reduced by taking the following precautions:
 - Unplug and turn your device off before cleaning.
 - Only clean the exterior of your device.
 - Clean your device with a dry cloth.
 - Do not attempt to clean by immersing in water or other cleaning liquids. Only gently wipe and dry with a clean cloth.
- Do not place any of the nutribullet® Ultra Plus+ parts or Attachments in a microwave, conventional oven, air fryer or stovetop pot, or immerse in boiling water, as this will damage the part and may cause severe bodily injury.
- **NEVER** use the sanitize or heat cycle on any nutribullet® part or accessory. This may cause warping and possibly create a hazardous conditions leading to severe injury.
- **NEVER** place a nutribullet® Cup or Attachments in the freezer or use as a storage container in the freezer.
- Make sure your nutribullet® Ultra Plus+ is powered off and the motor and blades are completely stopped before removing or cleaning unit.
- Use of incompatible parts or aftermarket parts may result in damage to your nutribullet® Ultra Plus+ or the Attachments and may create safety hazards that may create a risk of personal injury or property damage. When ordering replacement parts, always use genuine nutribullet® parts and accessories from **nutribullet.com** or contact Customer Service at **1 (800) 523-5993**.
- Periodically inspect your nutribullet® Ultra Plus+ components for damage or wear that may impair proper function or present a danger or safety hazard. Discontinue use if you detect cracking, cloudiness, or damage to the Cups or other

parts. Ensure that the blades to the Rapid Extractor Blade rotates freely and that gasket is not missing or damaged. Make sure that the Motor Base is unobstructed and clean. Always follow the maintenance instructions in this user guide. Never operate your nutribullet® Ultra Plus+ with damaged parts or components. If your nutribullet® Ultra Plus+ malfunctions, is damaged or compromised in any way, immediately discontinue use and contact customer service at **1 (800) 523-5993** with any comments, questions, or concerns.

ELECTRICAL SAFETY:

- Modification, improper use, and failure to follow the instructions for proper set up, use, and care of your nutribullet® Ultra Plus+ blender can increase the risk of serious personal injury, death, or property damage.
- **NEVER** use the unit in locations with different electrical specifications or plug types.
- **NEVER** use the unit with a voltage converter device as it may cause electrical shorting, fire, or 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 attempt to plug the unit into an electrical outlet with wet hands.
- Do not use if the cord, plug, or Motor Base was immersed in water or other liquids.
- Do not modify the electrical cord in any way.
- Do not operate 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: **1 (800) 523-5993**.

- 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 the table or counter.
- Do not pull, twist, or damage the power cord.
- Overloading the Cup with ice or other hard ingredients, or use without sufficient liquids 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** the nutribullet® Ultra Plus+ when it is not in use, and when assembling, disassembling, changing accessories, or cleaning.
- This appliance has a polarized plug (one blade 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.
- **DO NOT USE OUTDOORS.**

VENTILATION:

- **NEVER** obstruct the ventilation openings on the bottom of the Motor Base of your nutribullet® Ultra Plus+. Openings on the bottom of the Motor Base should be free of dust or lint and never obstructed. Obstructing the ventilation openings may overheat the motor and result in a fire, increasing the risk of 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 motor overheating.

- **NEVER** place your nutribullet® Ultra Plus+ on top of flammable materials such as newspapers, tablecloths, napkins, dishtowels, place mats, or other similar types of materials.

MEDICAL SAFETY:

 **WARNING! 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.**

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 smoothie recipes contained in the Recipe Guide or online recipes.

Save these instructions!

Contents.



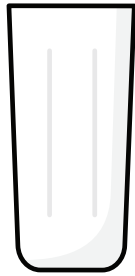
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Thank you for purchasing the nutribullet® Ultra Plus+ Compact Kitchen System.

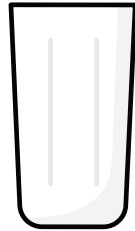
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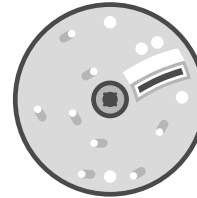
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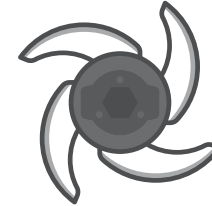
32oz cup



24oz double
walled cup



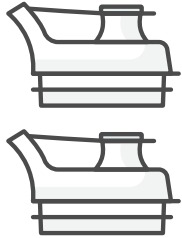
reversible
slice/shred disc



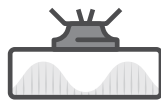
chopping blade



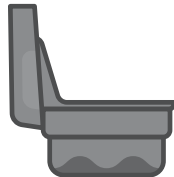
grinding cup



2 to-go lids



rapid extractor
blade



processor base
with blade adapter



grinder blade



work bowl



work bowl lid

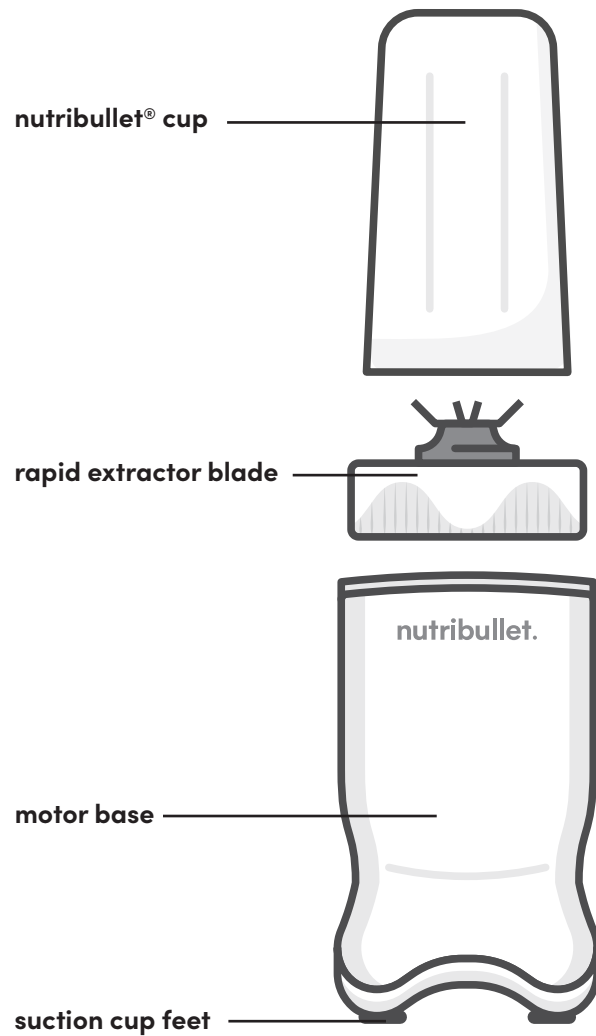


food pusher

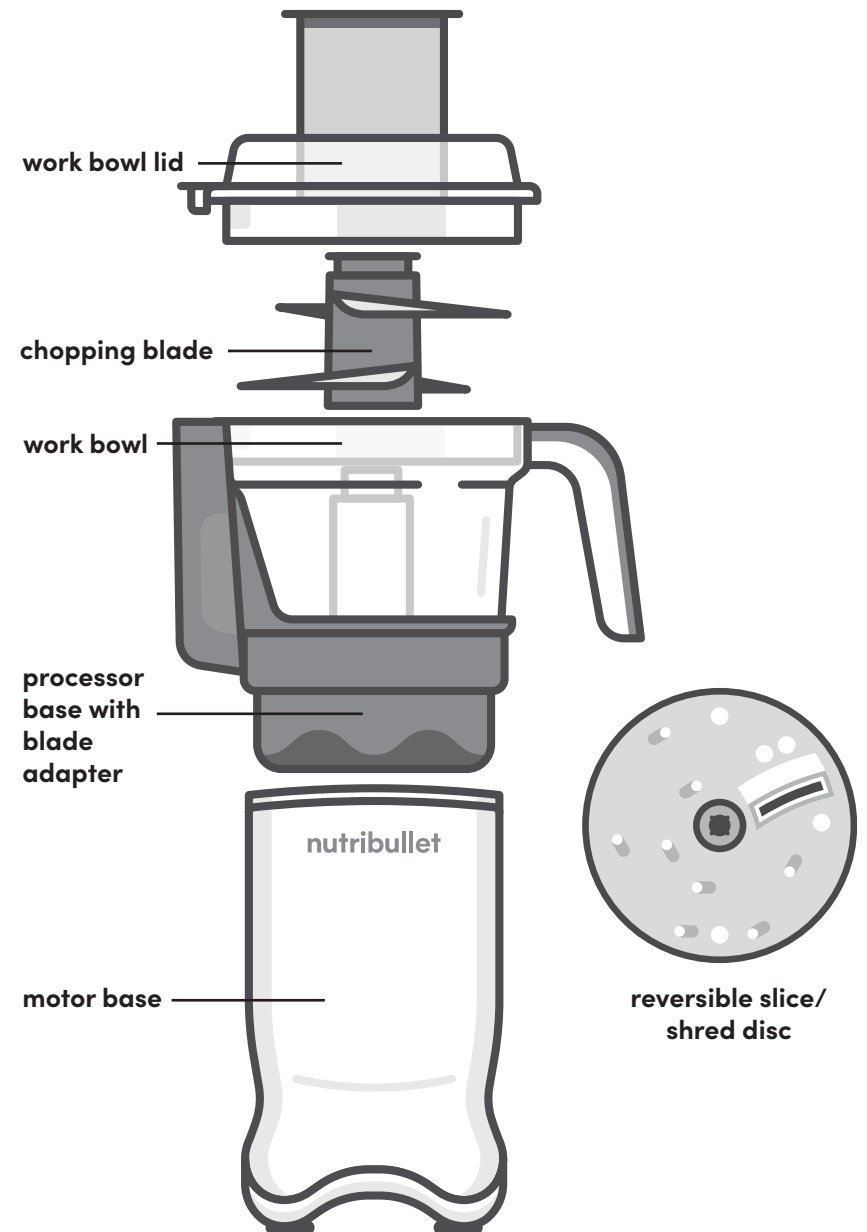
To see our full list of nutribullet® accessories, please visit [nutribullet.com](https://www.nutribullet.com)

Assembly guide.

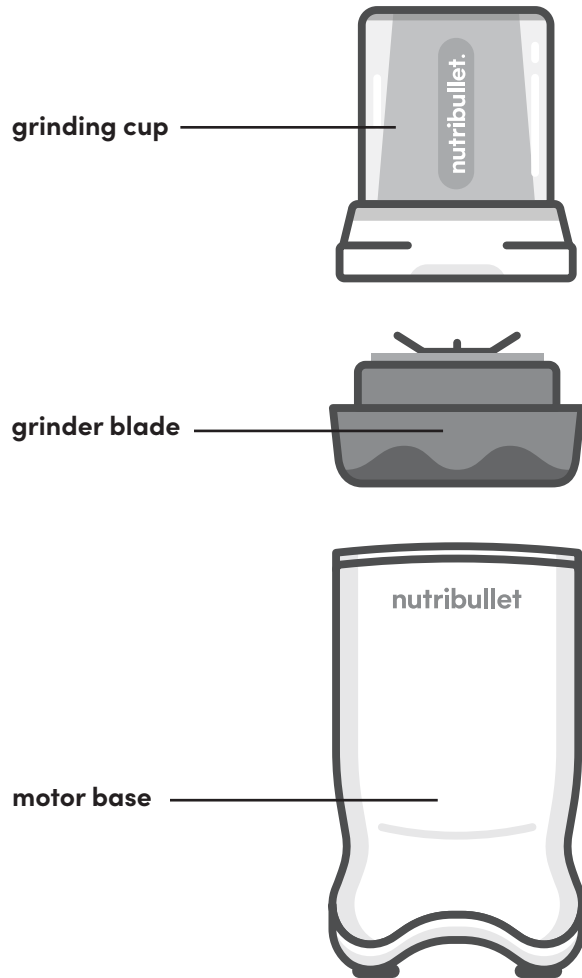
Blender



Processor Attachment



Coffee & Spice Grinder Attachment



Control panel.



OFF

The Control Panel is not illuminated.

BLEND

After twisting the Blade/Cup assembly onto the Motor Base, the Control Panel will appear. Touch the illuminated Solid Circle icon on the Control Panel to activate the automatic 30-second blending program.

PULSE

After twisting the Blade/Cup assembly onto the Motor Base, the Control Panel will appear. Press and hold the Dashed Circle on the Control Panel to activate the pulse feature. For short, intermittent pulses, tap the Pulse icon. For longer pulses, tap and hold the Pulse icon until your desired consistency is reached.

Using your nutribullet® Ultra Plus+.



WARNING: KEEP THESE IMPORTANT SAFEGUARDS IN MIND WHEN USING THE NUTRIBULLET®:

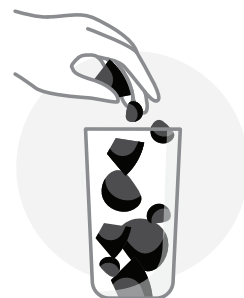
Creating too much pressure in the nutribullet® Cup can result in injury from hot contents, flying components, or blade exposure.

- **DO NOT** blend hot or warm ingredients, carbonated liquids, or effervescent ingredients.
- Do not overfill the Cup.
- **DO NOT** run for more than 6 consecutive 30-second intervals to prevent the contents from overheating and pressurizing, which can lead to a forced separation or shattering of the Cup resulting in severe bodily injury, laceration or amputation. If running continuous cycles, after each cycle carefully open the cup to relieve any built up pressure before starting the next cycle. After running multiple consecutive

extraction cycles allow contents to settle for 10 to 15 minutes before opening the Cup.

- See **Avoid Heating and Over-Pressurizing Cup** (pg. 2) for details.
- **DO NOT** 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 violently separate when opened, and potentially resulting in bodily injury. See **Cup Caution** (pg. 3) for details.
- **Blades are sharp! Handle with care to avoid bodily injury. NEVER** store any exposed Rapid Extractor Blade in the Motor Base unattached to a nutribullet® Cup.

- 1 Review all warning and caution statements in the Important Safeguards section (pg. 2-10) and on the previous page before proceeding to Step 2.



- 3 Add ingredients and liquid to the **nutribullet® Cup**.



WARNING! To avoid leakage and over-pressurizing, do not overfill beyond the MAX line.



- 2 Place the **Motor Base** on a clean, dry, level surface such as a counter or table.



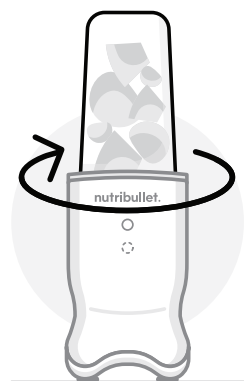
- 4 Twist the **Rapid Extractor Blade** onto the **nutribullet® Cup** until it's tightly sealed.



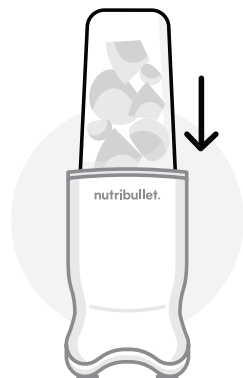
WARNING! Rapid Extractor Blade is sharp. Handle with care.



- 5** Plug the **Motor Base's Power Cord** into an electrical outlet.



- 7** 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**.



- 6** Flip the **Cup** downward and set it onto the **Motor Base**.



- 8** Pressing the **Solid Circle** will start an automated blending cycle. When the blending cycle is activated, it will automatically stop after 30 seconds. Pressing and holding the **Dashed Circle** will pulse blend your ingredients. Release the **Dashed Circle** to stop blending.



- 9** Twist the **Cup** counterclockwise to unlock and remove it from the **Motor Base**. You will hear a "click" when the **Cup** unlocks. Enjoy!



WARNING! NEVER blend hot, warm, or carbonated ingredients or liquid in the **nutribullet® Cup**! Such use may over-pressurize the **nutribullet® Cup**, causing the **Cup** to separate violently when removed from the **Motor Base** or opened, which may result in bodily injury from the hot contents or exposed blades.

NEVER apply heat or force, or attempt to pry apart the **Cup** from the **Rapid Extractor Blade**. Doing so may crack or shatter the **Cup** resulting in severe bodily injury. Allow the contents of the **Cup** to settle down for at least 30 minutes before attempting to open again. If still unable to open, contact **Customer Service**.

Troubleshooting.

PROBLEM:

The unit does not power on **OR** the Control Panel does not appear.

SOLUTIONS:

- Make sure the Power Cord is plugged into an electrical outlet, and that outlet has power.
- Make sure that the Cup/ Blade assembly is securely attached to the Motor Base. You will hear a 'Click' when they are securely attached.

PROBLEM:

The Control Panel flashes continuously.

SOLUTIONS:

- You have exceeded 6 consecutive blend cycles in a 6-minute time frame, **OR** the unit has overheated. If this has occurred, unplug the unit and allow it to cool down for at least 15 minutes before attempting to use again.

PROBLEM:

The unit has become very loud during the blending cycle.

SOLUTIONS:

- Check that you have not exceeded the MAX fill line on the Cup when filling with ingredients. Overfilled Cups can cause strain on the motor which will result in an increased noise level.

PROBLEM:

There is an odor coming from the Motor Base when it is in use.

SOLUTIONS:

- During the first few uses of the unit, there may be a smell emitted from the Motor Base, but this is normal with the first use of the product and should not cause alarm.
- If you notice a smell after using the product several times, check to ensure that you have not exceeded the MAX fill line on the Cup with ingredients. Overfilled Cups can cause strain on the motor which can result in an odor.

Cup maintenance & storage.



WARNING: KEEP THESE IMPORTANT SAFEGUARDS IN MIND WHEN USING THE NUTRIBULLET®:

- Always power off and unplug your nutribullet® Ultra Plus+ when not in use or when assembling, disassembling, changing accessories, or cleaning.
- Always wait until the motor comes to a complete stop before removing the Cup, Attachments, or when handling the unit.
- Do not place Cups, Attachments, and To-Go Lids in the microwave, they are not microwave safe.
- **NEVER** place the Rapid Extractor Blade, Cups, Attachments or To-Go Lids on the bottom rack or use the heat/sanitize cycle of your dishwasher when cleaning. It may cause warping and possible safety hazards.
- 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 areas are unobstructed and clean.
- Periodically inspect your nutribullet® Ultra Plus+ components for damage or wear that may impair proper function or present a danger or safety hazard. Never operate your nutribullet® Ultra Plus+ with damaged parts or components:
 - Discontinue use if you detect cracking, cloudiness, warping, or damage to the Cups or Processor Work Bowl.

- **NEVER** attempt to use your nutribullet Ultra if it malfunctions, dropped, appears to be damaged or compromised in any manner. Contact Customer Service for assistance at: **1 (800) 523-5993**.
- **NEVER** use after-market replacement parts for your nutribullet® Ultra Plus+. 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® Ultra Plus+ blender by calling Customer Service at: **1 (800) 523-5993**.



- 1 Once blending is complete, make sure your **nutribullet® Ultra Plus+ Motor Base** is powered off and unplugged from its outlet.



- 2 Detach the **nutribullet® Cup** and **Rapid Extractor Blade** from the **Motor Base**.

- 3 Clean the individual components as follows:

EXTRACTOR BLADES:

- Rinse the Rapid Extractor Blade with warm, soapy water.
- Use a small brush or sponge dampened in soapy water to remove any residue on the Rapid Extractor Blade.

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

MOTOR BASE:

- Use a 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.

CUPS & TO-GO LIDS:

- Cups and To-Go Lids are dishwasher-safe. Rinse or scrub beforehand to remove any debris.



WARNING! NEVER place the **Rapid Extractor Blade, Cups or To-Go Lids** on the **bottom rack** or use the **heat/sanitize cycle** of your dishwasher when cleaning, as this may cause warping and possible safety hazards.

STUCK INGREDIENTS:

- For stuck ingredients on Cups or Rapid Extractor Blades, fill with room temperature water to the **MAX** line and add 1-2 drops of dish soap.
- Twist on the Rapid Extractor Blade and blend for 20-30 seconds to loosen debris enough to scrub away with soap and water.

STORAGE:

- Always store your nutribullet® Ultra Plus+ upright without any objects placed on top of it. Store accessories in a safe place until use.
- **NEVER** leave an exposed blade in the Motor Base when storing.

For replacement parts.

Visit [nutribullet.com/shop/accessories](https://www.nutribullet.com/shop/accessories) or call customer service at **1 (800) 523-5993**.

Using your nutribullet® Ultra Plus+ Processor Attachment.



WARNING: TO REDUCE THE RISK OF SEVERE BODILY INJURIES OR PROPERTY DAMAGE, ALWAYS KEEP IN MIND:

- Always read the instructions before operating.
- Blades and discs are sharp, carefully handle using the center plastic area.
- Do not overload the Feed Chute or use excessive force on the Food Pusher. It is recommended to first start the unit and then place the food into the Food Chute.
- **NEVER** use your hands, fingers or utensils to push ingredients down towards the blade, use only the Food Pusher.
- **NEVER** leave the blades or discs exposed when storing. **ALWAYS** store blades and discs in the Work Bowl with the Work Bowl Lid attached.
- Always remove the Blades or Discs before accessing the food from the Work Bowl.



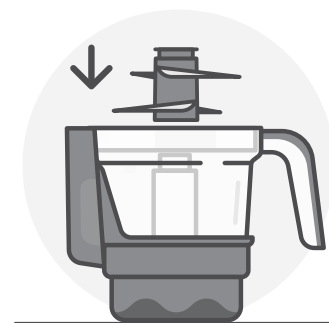
WARNING: NEVER ATTEMPT TO REMOVE THE BLADES OR DISCS BY TILTING THE WORK BOWL FOR THE PURPOSE OF HAVING THE BLADE OR DISC DROP OUT ONTO YOUR HAND. DOING SO MAY CAUSE SEVERE LACERATION INJURIES, AMPUTATION, OR BODILY INJURIES.

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



- 1** Place the **Motor Base, Work Bowl, and Processor Base & Blade Adapter** on a flat clean and dry surface.

- 2** Remove the **Work Bowl Lid** from the **Work Bowl**, and slide the **Work Bowl** over the **Processor Base & Blade Adapter**. Turn the **Work Bowl** so that the bowl sits flush. The handle of the **Work Bowl** should sit opposite of the lid-locking mechanism on the **Processor Base & Blade Adapter**. Twist the **Work Bowl** clockwise to lock onto the **Processor Base & Blade Adapter**.



- 3** Lower the **Chopping Blade** atop the central shaft of the **Work Bowl** and push down to secure into place.

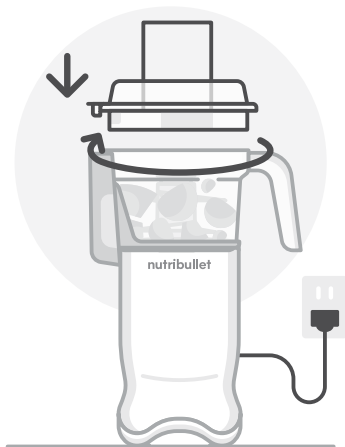


WARNING: The blades are sharp, handle with care.

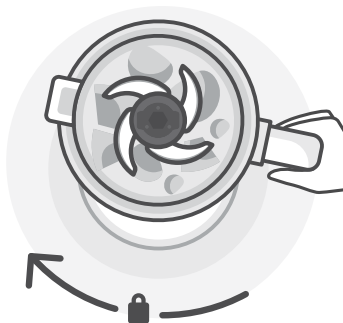


- 4** Prepare ingredients and add them to the **Work Bowl**. Remove seeds, stems, and other non-edible pieces. Cut large items into 1-to-2-inch pieces before processing.

 **WARNING: DO NOT fill beyond the MAX line.**



- 6** Attach the **Work Bowl Lid**. Place the **Work Bowl Lid** on top of the **Work Bowl** and align the locking tab with the locking mechanism on the **Processor Base & Blade Adapter**. Push the **Work Bowl Lid** down while twisting



- 5** Place the **Work Bowl & Processor Base** onto the unplugged **Motor Base**. With the **Work Bowl** handle facing to the right side of the **Motor Base**, lower the **Work Bowl** onto the **Motor Base** and turn clockwise. The **Processor Base** will click when locked into place.

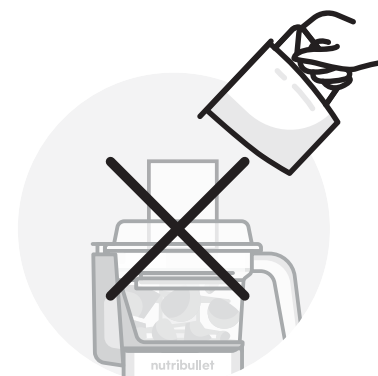
clockwise to lock the lid into place. Plug in the **Motor Base**. The control panel will illuminate. The **Processor Attachment** will not work unless both the **Processor Base** and **Work Bowl Lid** are properly locked into place.



- 7** Choose your processing method: press the **Solid Circle** to begin an automated processing cycle of 30 seconds, or press and hold the **Dashed Circle** for your desired amount of time to pulse or process manually.



- 9** After processing, wait until the blades have come to a complete stop before attempting to remove the food. **To safely and properly remove/access the food, see the steps on page 33.**



- 8** You may pour liquid through the top chute **ONLY** when the **Processor Attachment** is powered off and the blades are at a complete stop. (**DO NOT** fill ingredients beyond the **Work Bowl's** MAX line).

 **WARNING: Keep fingers away from the Chopping Blade's sharp edges. Only handle the chopping blade using the plastic center hub to avoid severe bodily injuries, lacerations, or amputation.**

 **WARNING: Do not remove the Blades or Discs by tilting the Work Bowl and having the Blade or Disc drop out onto your hand.**

Using the Reversible Slice/Shred Disc:

slice or shred ingredients.



- 1 Place the **Motor Base**, **Work Bowl**, and **Processor Base & Blade Adapter** on a flat clean and dry surface.



- 3 The **Slice/Shred Disc** is reversible, with one side labeled for shredding and the other for slicing. Install the **Disc** on central shaft of the **Work Bowl** with the desired function facing up.

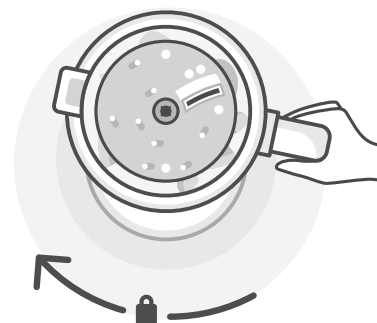


- 2 Remove the **Work Bowl Lid** from the **Work Bowl**, and slide the **Work Bowl** over the **Processor Base & Blade Adapter**. Turn the **Work Bowl** so that the bowl sits flush. The handle of the **Work Bowl** should sit opposite of the lid-locking mechanism on the **Processor Base & Blade Adapter**. Twist the **Work Bowl** clockwise to lock onto the **Processor Base & Blade Adapter**.

Locate The **Disc** will be nearly flush with the top rim of the **Work Bowl** when installed properly.



WARNING: The Disc blades are sharp, handle with care.



- 4 Place the **Work Bowl & Processor Base** onto the unplugged **Motor Base**. With the **Work Bowl** handle facing to the right side of the **Motor Base**, lower the **Work Bowl** onto the **Motor Base** and turn clockwise. The **Processor Base** will click when locked into place.



- 5 Attach the **Work Bowl Lid**. Place the **Work Bowl Lid** on top of the **Work Bowl** and align the locking tab with the locking mechanism on the **Processor Base & Blade Adapter**. Push the **Work Bowl Lid** down while twisting clockwise to lock the lid into place. Plug in the **Motor Base**. The control panel will illuminate. The **Processor Attachment** will not work unless both the **Processor Base** and **Work Bowl Lid** are properly locked into place.



- 6** Plug in the **Motor Base**. The **Control Panel** will illuminate.



- 7** Choose your processing method: press the **Solid Circle** to begin an automated slicing/shredding cycle of 30 seconds, or press and hold the **Dashed Circle** for your desired amount of time to pulse or slice/shred manually.



WARNING: Do not apply excessive pressure on the Food Pusher.



- 8** After processing, wait until the **Disc** has come to a complete stop before attempting to remove the food. **To safely and properly remove/access the food, see the steps on page 33.**

Removing food from the Processor Attachment:



- 1** Remove the **Work Bowl Lid**: Turn the **Lid** counter-clockwise to unlock, then lift from the **Work Bowl**.



- 2** Remove the **Work Bowl & Processor Base**: Turn the **Work Bowl & Processor Base** counter-clockwise to unlock, then lift from the **Motor Base**.



- 3** Carefully remove the **Chopping Blade** or **Slice/Shred Disc** from the **Work Bowl** by grasping the central plastic knob of the **Slice/Shred Disc** or **Chopping Blade** and gently pulling upwards.



WARNING: Keep fingers away from the Chopping Blade and Slice/Shred Disc's sharp edges. Only handle the Disc using the plastic center hub to avoid severe bodily injuries, lacerations, or amputation.



- 4** Once the **Chopping Blade** or **Slice/ Shred Disc** are removed, use a spoon or spatula to remove ingredients from the **Work Bowl**.

WARNING: NEVER attempt to remove the Blade or Disc by tilting the Work Bowl for the purpose of having the Blade or Disc drop out onto your hand. DOING SO MAY CAUSE SEVERE LACERATION INJURIES, AMPUTATION OR BODILY INJURIES.



- 5** To remove the **Work Bowl** from the **Processor Base & Blade Adapter**, grasp the **Processor Base** from the bottom with one hand, and with the other hand grasp the handle of the **Work Bowl**. Twist the **Work Bowl** counter-clockwise and carefully lift the **Work Bowl** off of the **Processor Base & Blade Adapter**.

Troubleshooting.

PROBLEM:

My nutribullet® Ultra Plus+ won't turn on.

SOLUTIONS:

- Check your outlet. Ensure that the Motor Base is plugged in properly.
- Check that the Work Bowl is properly attached to the Motor Base. The Work Bowl will audibly "click" when it is securely attached to the Motor Base.
- Check that the arrows on the Work Bowl Lid are aligned with the arrows on the Work Bowl.
- If the other possibilities are determined not to be the issue, it's likely that the unit's thermal breaker was engaged. Allow the unit to cool for at least 30 minutes before attempting to use again.

PROBLEM:

My nutribullet® Ultra Plus+ won't turn off.

SOLUTIONS:

- Unplug the power cord from the outlet. Make sure that the Motor Base is powered off and that the blades have come to a complete stop before removing the Processor Attachment.

PROBLEM:

The ingredients are not chopping properly.

SOLUTIONS:

- Ensure that the Blade Assembly and Chopping Blade are properly attached.
- Ensure that the ingredients do not exceed the MAX fill line on the Work Bowl.
- Ensure sure that the ingredients are suitable for chopping.
- Try chopping using the Pulse Mode. Select, hold, and release the Dashed Circle on the Control Panel in succession until your ingredients are cut to satisfaction.

PROBLEM:

The ingredients are not slicing or shredding properly.

SOLUTIONS:

- Make sure that the desired Disc function (slicing or shredding) is installed facing up.
- Make sure that the Blade Assembly and Disc are properly attached.
- Make sure the Disc is set in the correct position, with the hash marks on the Disc and Blade Adapter are aligned. The Disc should be nearly flush with the top rim of the Work Bowl.
- Make sure that the Feed Chute is not overfilled with ingredients. For best results, start processing before inserting ingredients into the Feed Chute and allow the ingredients to move downwards naturally. Do not apply excessive pressure on the Food Pusher.
- Make sure that the ingredients are suitable for slicing/shredding.

- Try slicing/shredding using Pulse Mode. Select and hold the Dashed Circle on the Control Panel for pulse. Hold the Dashed Circle icon until your ingredients are cut to satisfaction.

Ultra Plus+ Processor Attachment maintenance & storage.

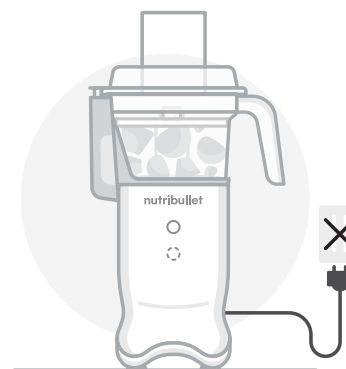


WARNING: FOLLOW THESE IMPORTANT SAFEGUARDS WHEN USING THE ULTRA PLUS+ PROCESSOR ATTACHMENT:

- **SHARP BLADES, ALWAYS** use caution when handling or cleaning the Blade or Disc.
- **NEVER** leave an exposed Blade or Disc on the Motor Base.

- **ALWAYS** store the Blade and Disc in the Processor Attachment with the Work Bowl Lid attached.
- **NEVER** place the Food Processor attachment or any of its parts in the microwave.

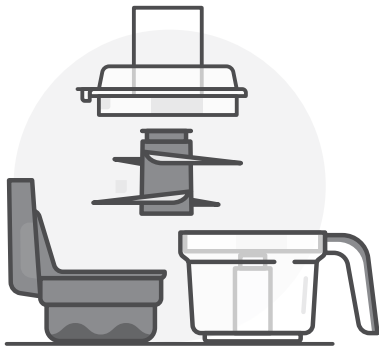
CLEANING:



- 1 Unplug the **Motor Base** from the outlet.



- 2 Make sure the **Blade** or **Disc** has come to a complete stop.



- 3** Carefully remove the **Work Bowl & Processor Base** from the **Motor Base**. Remove the **Work Bowl Lid** from the **Work Bowl**, and follow the disassembly instructions to remove the **Work Bowl** from the **Processor Base & Blade Assembly**. Disassembly should occur in the exact reverse order of assembly.

 **WARNING:** Use caution when handling the Blade or Disc.



- 4** The **Blades, Discs, Work Bowl**, and **Work Bowl Lid** are top-rack dishwasher-safe.

 **WARNING:** Do not place the **Processor Base** and **Blade Adapter** into the dishwasher. The **Processor Base** and **Blade Adapter** should be washed by hand.

 **WARNING:** NEVER use the sanitize or heat cycle when any **nutribullet® Ultra Plus+** parts or attachments are in the dishwasher.



- 5** Alternatively, you can wash the **Processor Attachment** parts by hand using a sponge or cloth, soap, and water.

 **WARNING:** **Blades** are sharp, use extreme caution when handling and cleaning the **Blade** and **Disc**.

- 6** To remove stubborn residue from **Discs** or **Blades**, immerse in room-temperature water and add 1-2 drops of dish soap. Wait 20-30 seconds to loosen debris enough to scrub away.



- 7** Gently wipe the surface of the **Motor Base** using a damp sponge or cloth.

 **WARNING:** NEVER immerse the **Motor Base** in water or other liquid.

STORAGE:

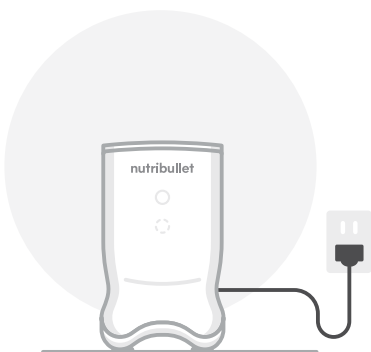
- Store the **Blade** and **Disc** inside the **Work Bowl**. Install the **Blade Adapter** on the center shaft of the **Work Bowl**, followed by the **Chopping Blade** and **Slice/Shred Disc**.
- When storing the **Disc**, secure the **Disc** in the lower position of the **Blade Adapter** located approximately halfway down the **Blade Adapter** shaft. Hold the center knob of the **Disc**, but **DO NOT** align the marks on the **Disc** with the marks on the **Blade Adapter**. Lower the **Disc** down the shaft until it is secured in the lower position.
- Attach the **Work Bowl Lid** once all components are in place.
- **NEVER** store or leave **Blades** or **Discs** exposed. Always cover or store with the appropriate lid or cover.

Using your nutribullet® Ultra Plus+ Coffee & Spice Grinder Attachment.

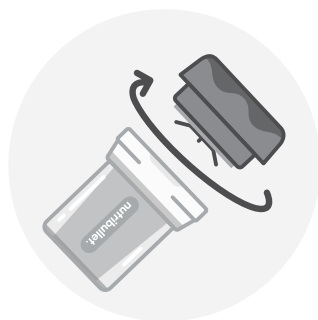


WARNING: KEEP THESE IMPORTANT SAFEGUARDS IN MIND WHEN USING THE ULTRA PLUS+ COFFEE & SPICE ATTACHMENT:

- Always check your Coffee & Spice Grinder Attachment for any foreign objects or damage before using.
- Do not add liquid ingredients to the Coffee & Spice Grinder Attachment.
- Do not grind ice with the Coffee & Spice Grinder Attachment.



- 1** Place the nutribullet® Ultra Plus+ **Motor Base** on a clean, dry, and level surface. Ensure that it is plugged in and powered on.



- 2** Open the **Grinder** by twisting the **Grinding Cup** clockwise.



- 3** Add ingredients to the **Grinding Cup**. **DO NOT** exceed the MAX line.



WARNING: Do not overfill the Grinder. Overfilling may prevent the blades from spinning freely, causing the Motor Base to overheat and thereby engaging the thermal safety breaker. If the Motor Base comes to an unprompted stop at any point, this likely indicates that the motor has overheated. Wait for the Motor Base to cool down (approximately 15 minutes), then resume use.



- 4** Secure the **Grinding Cup** onto the **Grinder Blade**, then place it onto the **Motor Base**.



- 5** Twist the **Grinder** clockwise until it locks ("clicks") into place. This will illuminate the **Control Panel**.

NOTE: The nutribullet® Ultra Plus+ will not operate unless the attachment is locked in place.



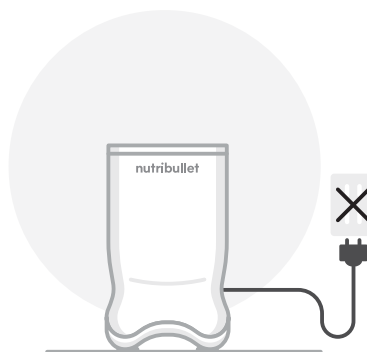
- 6** For best results, grind ingredients using short 1-to-2 second pulses until reaching your desired consistency. To pulse ingredients, press and hold the **Dashed Circle** on the front of the **Motor Base** for your desired grinding time. Release your finger from the **Dashed Circle** to stop the grinding process.



- 8** Detach the **Grinder** from the **Motor Base**. Open the **Grinding Cup** to access your ingredients.



- 7** Once the grinding process has stopped, unlock the **Grinder Attachment** by twisting counter-clockwise.



- 9** Remove the plug from the outlet and store your nutribullet® Ultra Plus+ safely, making sure that the cord is not left hanging over the edge of a table or counter, or touching any hot surfaces.

Troubleshooting.

PROBLEM:

My nutribullet® Ultra Plus+ won't turn on.

SOLUTIONS:

- Check your outlet. Ensure that the Motor Base is plugged in properly and that the Grinder is locked ("clicked") into place on the Motor Base.

PROBLEM:

My nutribullet® Ultra Plus+ won't turn off.

SOLUTIONS:

- Unplug the power cord from the outlet. Make sure that the Motor Base is powered off and that the blades are completely stopped before removing the Grinder.

PROBLEM:

The coffee/spices are not evenly ground.

SOLUTIONS:

- Select and hold the Dashed Circle on the Control Panel for pulse grinding. Hold the Dashed Circle icon until your coffee or spices are ground to satisfaction.

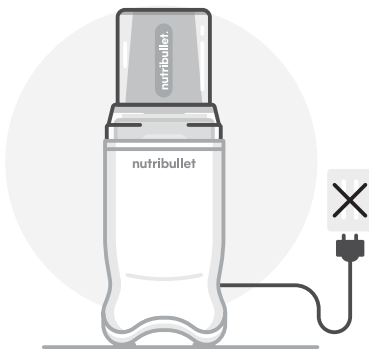
Ultra Plus+ Coffee & Spice Attachment maintenance & storage.



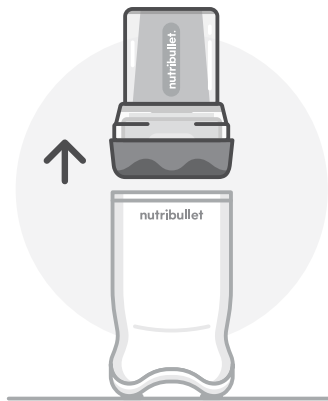
WARNING: FOLLOW THESE IMPORTANT SAFEGUARDS WHEN USING THE ULTRA PLUS+ COFFEE & SPICE GRINDER ATTACHMENT:

- **SHARP BLADES, ALWAYS** use caution when handling or cleaning the Blades or Discs.
- **DO NOT** remove any attachment until the Blades or Discs have come to a complete stop.
- **NEVER** place a partially-assembled Blade Assembly onto the Motor Base. Only place fully-assembled components on the Motor Base.
- **ALWAYS** unplug the unit when not in use, before assembling or disassembling parts, and before attempting to clean.
- **DO NOT** use the Grinder Attachment as a storage container.
- **ALWAYS** clean components after each use.

CLEANING:



- 1** Unplug the **Motor Base** from the outlet.



- 2** Disengage the **Grinder** attachment from the **Motor Base**.



- 3** Disassemble the **Grinding Cup** and **Grinder Blade**.



WARNING: Use caution when handling the Blade.



- 4** If using a dishwasher, wash the **Grinder Blade** and **Grinding Cup** in the top rack only.



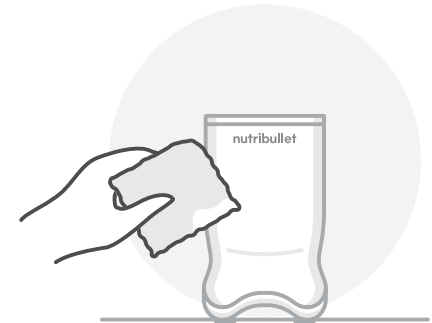
WARNING: NEVER wash **Grinder** components using the sanitize or heat cycle of the dishwasher. **DO NOT** immerse the **Motor Base** in water or other liquid.



- 5** Alternatively, you can wash the **Grinding Cup** and **Grinder Blade** by hand, using a sponge or cloth, soap, and water.



WARNING: Blades are sharp, use caution when handling and cleaning the Blade Assembly.



- 6** Clean the **Motor Base** with a damp sponge or cloth.

STORAGE:

- Store your nutribullet® Ultra Plus+ blender and Coffee & Spice Grinder Attachment in a dry, cool, and clean place. Make sure the power cord is safely tucked away.



WARNING: Never leave an exposed Blade Assembly in the Motor Base.

General care & maintenance.



WARNING: KEEP THESE IMPORTANT SAFEGUARDS IN MIND WHEN USING THE NUTRIBULLET®:

- Always power off and unplug your nutribullet® Ultra Plus+ when not in use or when assembling, disassembling, changing accessories, or cleaning.
- Always wait until the motor comes to a complete stop before removing the Cup, Attachments, or when handling the unit.
- Do not place Cups, Attachments, and To-Go Lids in the microwave, they are not microwave safe.
- Do not store an exposed Rapid Extractor Blade on the Motor Base without attaching a Cup.
- **NEVER** place the Rapid Extractor Blade, Cups, Attachments or To-Go Lids on the bottom rack or use the heat/sanitize cycle of your dishwasher when cleaning. It may cause warping and possible safety hazards.
- 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 areas are unobstructed and clean.
- Periodically inspect your nutribullet® Ultra Plus+ components for damage or wear that may impair proper function or present a danger or safety hazard. Never operate your nutribullet® Ultra Plus+ with damaged parts or components:
 - Discontinue use if you detect cracking, cloudiness, warping, or damage to the Cups or Processor Work Bowl.
 - Discontinue use if the Rapid 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® Ultra Plus+ if it malfunctions, dropped, appears to be damaged or compromised in any manner. Contact Customer Service for assistance at: **1 (800) 523-5993.**
- Depending on use, it is recommend that the Rapid Extractor Blade be replaced at least every 5 years.
- **NEVER** use after-market replacement parts for your nutribullet® Ultra Plus+. 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® Ultra Plus+ blender by calling Customer Service at: **1 (800) 523-5993.**

nutribullet® Ultra Plus+ Compact Kitchen System one-year limited warranty.

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 or date of delivery of the product. 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 this limited warranty is valid, 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 delivery of the product to the consumer. 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 or date of delivery, 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'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.

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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.

nutribullet® Ultra Plus+ Rapid Extractor Blade 5-year limited warranty.

The Ultra Plus+ Rapid Extractor Blade that comes with your nutribullet® Ultra Plus+ or that is purchased separately, is covered by a five (5) year limited warranty that applies to purchases made from authorized retailers of the nutribullet® products.

nutribullet® warrants, subject to the conditions and exclusions described herein, that the Ultra Plus+ Rapid Extractor Blade shall be free from defects in material and workmanship for a period of five (5) years from the date of original retail purchase or date of delivery of the product to the consumer when it used under normal household conditions and is maintained according to the requirements discussed in the Owner's Guide.

What is covered by the Ultra Plus+ Rapid Extractor Blade limited warranty?

Your nutribullet® Ultra Plus+ Rapid Extractor Blade will be replaced within five (5) years from the from the date of original retail purchase or date

of delivery of the product to the consumer under the terms of this limited warranty if:

- The blade breaks due to a manufacturing defect.
- There is a bearing failure.
- There is a grinding sound from the blade assembly when running.
- The blade gasket leaks or becomes damaged.
- The blade stops rotating.
- The blade threading for the mixing cup becomes damaged when used according to the User Guide.
- The drive coupling loosens or becomes damaged.
- The plastic blade housing cracks or breaks when used according to the User Guide.
- The blade to base engagement and recognition system becomes damaged.

Is there a replacement blade warranty?

In the event a replacement Ultra Plus+ Rapid Extractor Blade is issued, the warranty coverage ends upon the later of six (6) months following the receipt date of the replacement Ultra Plus+ Rapid Extractor Blade, **OR** the remainder of the existing 5-year limited warranty.

What is not covered by this warranty?

- Normal wear and tear of the Ultra Plus+ Rapid Extractor Blade.
- Any Ultra Plus+ Rapid Extractor Blade that has been tampered with or used for commercial purposes.
- Any Ultra Plus+ Rapid Extractor Blade that has been modified.
- Damage caused by misuse, abuse, negligent handling, failure to perform required maintenance or damage due to any mishandling.
- Damage caused by a failure to follow the operating instructions in the User Guide.
- Consequential and incidental damages.

- Defects caused by repair persons not authorized by nutribullet, including without limitation, defects include damages caused in the process of shipping, altering, or repairing the Ultra Plus+ Rapid Extractor Blade when the repair is performed by a repair person not authorized by nutribullet®.
- Products purchased, used, or operated outside of North America.
- Shipping and handling fees associated with replacing your Ultra Plus+ Rapid Extractor Blade under the terms of this limited warranty.
- Any Ultra Plus+ Rapid Extractor Blades with a date code that is over 6 years old.
- Cosmetic changes to the color of the plastic blade housing that does not affect performance, such as discoloration.

How to initiate a warranty claim for your Ultra Plus+ Rapid Extractor Blade.

You must call **1 (800) 523-5993** to initiate a warranty claim. You will need the receipt as proof of purchase. We also ask to have the nutribullet® Ultra Plus+ base on hand when you call, so we may better assist you. A Customer Service Specialist will

review your Ultra Plus+ Rapid Extractor Blade issue with you and provide you with further guidance.

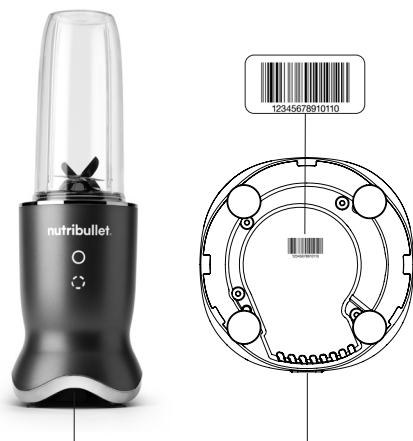
How state law applies.

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.

Product registration.

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

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



*** How to find serial number under the Motor Base.**

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