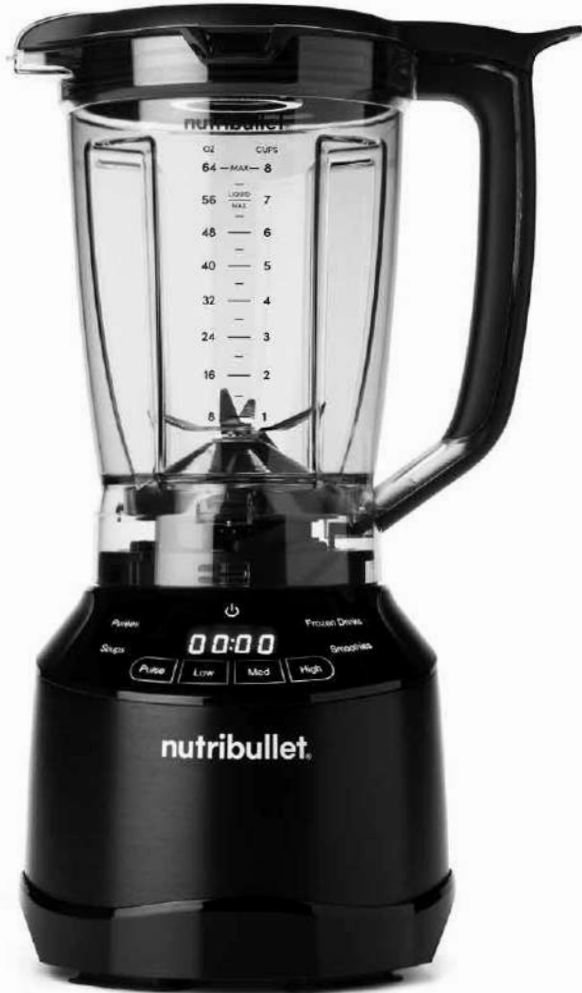


# nutribullet®

SMART TOUCH  
BLENDER™



# User guide.

# Important safeguards.

**Warning! To avoid the risk of serious injury, carefully read all instructions before operating your NutriBullet®.** When using any electrical appliance, basic safety precautions should always be observed, including the following important information.

## ! Save these instructions!

### ● FOR HOUSEHOLD USE ONLY

#### GENERAL SAFETY INFORMATION

- 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. Close supervision is necessary when any appliance is used by or near children. Children should be supervised to ensure that they do not play with the appliance.
- Do not use outdoors.
- **NEVER LEAVE THE NUTRIBULLET® UNATTENDED WHILE IT IS IN USE.**
- **ALWAYS UNPLUG THE NUTRIBULLET® WHEN NOT IN USE.**

#### HEAT & PRESSURE SAFETY

- Always use extreme care and attention when blending hot liquids or hot ingredients. The release of thermal energy from the ingredients and friction from the rotating blades (during the blending process) can further heat and pressurize the mixture. Only operate with vented lid securely attached.
- Allow blender to cool before assembling or disassembling parts and before cleaning the appliance.


**Use extra caution when blending hot liquids and ingredients in the pitcher.**

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

**WARNING!**

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

Before blending hot ingredients, carefully examine the pitcher lid to make sure the vent slots are not obstructed or blocked.

When blending hot liquids, add liquid and solid ingredients to your pitcher below their respective MAX lines. Attach the pitcher lid with the vented lid cap inserted and locked. Press **POWER**  and begin blending by selecting the desired program or if you are using manual speeds, start blending on the **LOW** setting. Once ingredients are integrated, adjust speed as needed.

If the NutriBullet® blends for longer than one minute, friction from the blades can cause ingredients to heat and generate internal pressure inside the vessel. If a blending vessel becomes warm to the touch, turn off the machine and allow the vessel to cool

completely before carefully opening, pointed away from your body to avoid injury.

## **BLADE SAFETY**

**WARNING!**

Blades are sharp! Handle carefully. Use care when handling any blade. To avoid laceration injury, do not handle or touch any blade edge.

### **AVOID CONTACT WITH MOVING PARTS!**

Keep hands and utensils out of and away from blades while blending food to reduce the risk of severe personal injury. Only use the provided tamper to direct ingredients to the blades.

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

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

- The cyclonic action® of your NutriBullet® Smart Touch Blender™ requires the use of liquids to make smoothies and other nutritious items. The NutriBullet® Smart Touch

Blender™ is not intended to be used without liquids, or as an ice crusher. **ALWAYS ADD LIQUID to your recipe.**

- **DO NOT USE** the NutriBullet® Smart Touch Blender™ for grinding dry ingredients such as grains, cereal, or coffee, as this may damage the motor and blade.

## PITCHER SAFETY

- Pitcher lid must be locked onto the pitcher in order to operate the unit.
- With recipes that require certain ingredients to be incorporated during blending, first add the base ingredients, seal the pitcher lid with vented lid cap attached, and begin blending. Then, once the ingredients are well mixed, twist open the vented lid cap and carefully pour or drop ingredients into the mixture. If your blended mixture is hot or warm, use caution when opening the vented lid cap. Open the vented lid cap slowly.
- 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.

- If you need to push ingredients closer to the blade, **ONLY USE THE TAMPER PROVIDED** with the NutriBullet® Smart Touch Blender™ configuration. **DO NOT** use any apparatus other than the tamper to push ingredients toward the blade. The tamper is specifically designed not to come in contact with the blade. Spatulas, spoons and other tools can make contact with the blade, which may result in damage to the machine, damage to property, and possible injury.
- **NEVER USE YOUR FINGERS OR ANY PART OF YOUR HAND TO PUSH INGREDIENTS DOWN TOWARD THE BLADE.** Only use the provided tamper.

## ELECTRICAL SAFETY

- WARNING!** Do not use this product in locations with different electrical specifications or plug types. Do not operate with any type of plug adapter or voltage converter device, as these may cause electrical shorting, fire, electric shock, personal injury, or product damage.
- The use of attachments, including canning jars, is not recommended and may cause fire, electric shock, personal injury, or product damage and will void the product's warranty.
  - To avoid the risk of electric shock, never immerse the

cord, plug, or motor base of the NutriBullet® in water or other liquids. Discontinue use if the cord, plug, or motor base is damaged.

- Always **POWER OFF** and **UNPLUG** the NutriBullet® Smart Touch Blender™ when it is not in use or **BEFORE** assembling, disassembling, changing accessories, or cleaning. Do not attempt to handle the NutriBullet® Smart Touch Blender™ until all parts have stopped moving.
- To unplug, grasp the plug and pull from the outlet. Never pull from the power cord.
- **Do not let cord hang over edge of table or counter, or touch hot surfaces.** Do not pull, twist, or damage the power cord. Do not allow the cord to touch hot surfaces, including the stove.
- The Smart Touch Blender™ is ready to operate when unit is plugged in and power icon is illuminated. Avoid inadvertent contact with the touch screen display.
- If the motor stops working, unplug the motor base and let it cool for at least 15 minutes before attempting to use it again. Your NutriBullet® Smart Touch Blender™ has an internal thermal breaker that shuts off the motor when it overheats. The thermal breaker will reset when the unit

is unplugged, and the thermal breaker cools down sufficiently.

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

## STOVE-TOP HEATING SAFETY

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

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

- Do not place any of the NutriBullet® Smart Touch Blender™ parts in a microwave, oven, in a stove top pot, or immerse in boiling water, as this may result in damage to the part.
- Do not place on or near a hot gas or electric burner, or in a heated oven.

## VENTILATION WARNINGS

- To prevent a fire hazard, power base openings (underneath the motor base) should be free of dust or lint and never obstructed with flammable materials such as newspapers, tablecloths, napkins, dish towels, place mats or other similar type materials.
- **CAUTION!** Always operate the NutriBullet® Smart Touch Blender™ on a level surface, leaving unobstructed space beneath and around the motor base to permit proper air circulation. Vents on the bottom of the product are provided for ventilation to ensure reliable motor operation and to prevent overheating.

## MEDICAL SAFETY

- The information contained in the User Guide and Recipe Guide is not meant to replace the advice of your physician. Always consult your physician regarding health and nutrition concerns.

## MEDICATION INTERACTIONS:

- If you are taking any medication, especially cholesterol-lowering medication, blood thinners, blood pressure drugs, tranquilizers, or antidepressants, please check with your physician before trying any of the recipes contained in this user guide or recipe guide.

- Avoid blending the following seeds and pits, as they contain a chemical known to release cyanide into the body when ingested: apple seeds, cherry pits, plum pits, peach pits, and apricot pits. Fruit pits may also cause damage to the pitcher.

## ADDITIONAL INSTRUCTIONS FOR PROPER USAGE.

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

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

- Always use genuine NutriBullet® replacement parts. After market parts are not made to NutriBullet's specifications and may damage your unit or cause serious injury.
- Periodically inspect all NutriBullet® components for damage or wear that may impair proper function or present an electrical hazard. Make sure that the power cord and plug are undamaged. Discontinue use and replace blending vessels if you detect cracking, cloudiness, or damage to the plastic. Ensure that the blades rotate freely and that the structure is undamaged. Make sure that the motor base is unobstructed and clean. Follow maintenance recommended in the User Guide and never operate your NutriBullet® with damaged components. If your NutriBullet® malfunctions in any way, immediately discontinue use and contact customer service at **1 (800) 523-5993**.

You may purchase new NutriBullet® cups, pitchers, and easy-twist extractor blades at **nutribullet.com** or by contacting customer service.

Never purchase after market parts for your NutriBullet. Always use genuine NutriBullet replacement parts.

## ! Save these ● instructions!

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

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





# Contents.

- 10 What's included**
- 11 Assembly guide**
- 12 Getting started**
  - 12 Safety guide
  - 12 Pitcher assembly & use
- 16 Blending control panel**
  - 16 Manual speeds
  - 18 Intelligent programs
- 20 Care & maintenance**
  - 20 How to clean the NutriBullet®
  - 21 How to store
- 21 Replacement parts**
- 22 NutriBullet® Smart Touch Blender™ one-year limited warranty**
- 25 Warranty registration**

Thank you for purchasing the  
NutriBullet® Smart Touch Blender™.

# What's included.



**1 pitcher with  
integrated blade**



**1 pitcher lid  
with lid cap  
& pour spout**

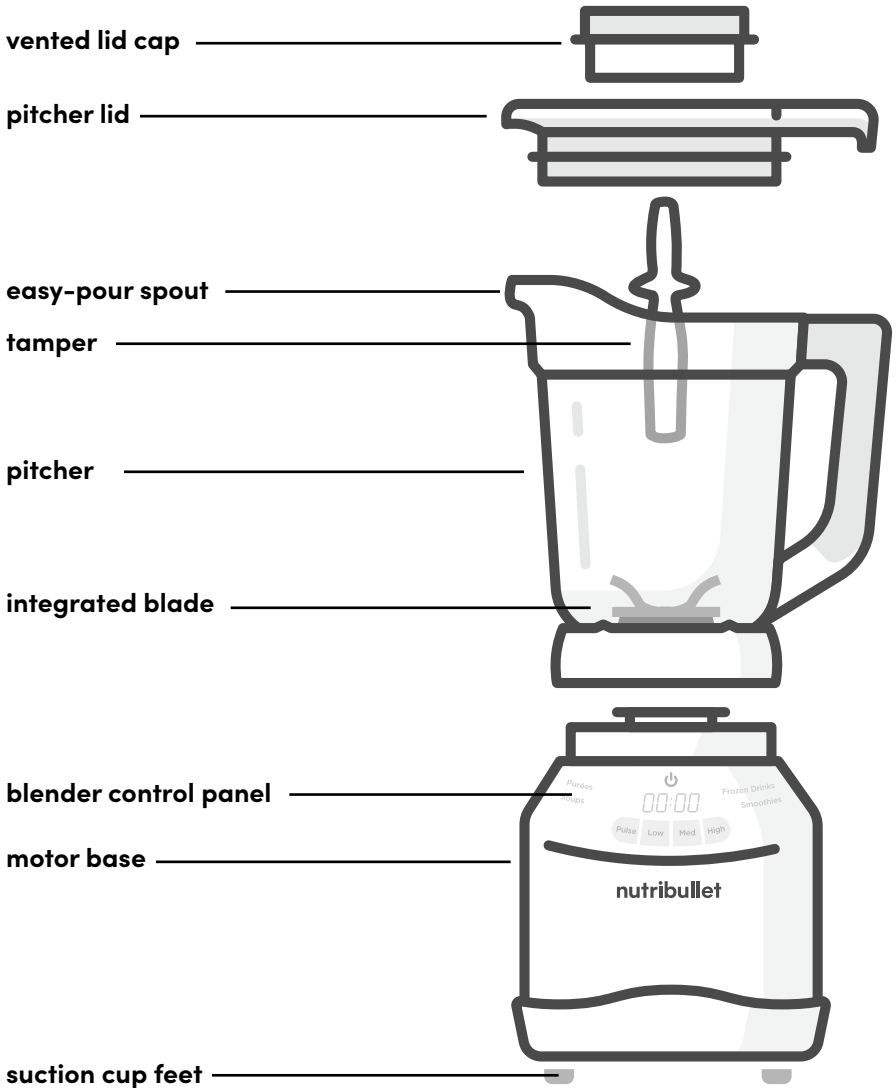


**1 motor base**



**1 tamper**

# Assembly guide.



# Getting started.

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


- Make sure the base is plugged in for use.
- Never run the appliance while empty.
- Appliance accessories are not intended to be used in the microwave as it may damage the accessories.
- **Never** leave the appliance unattended while in use.



**Use extra caution when blending hot liquid or ingredients in the pitcher.**

### WARNING!

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

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

Always use care when opening the pitcher lid after blending hot ingredients making sure that excess pressure has been released.

## Pitcher assembly & use.

Review all warning and caution statements in the Important Safeguards section (pg 2-7) and on the previous page before proceeding to Step 1.

1



Place the motor base on a clean, dry, level surface such as a counter or table.

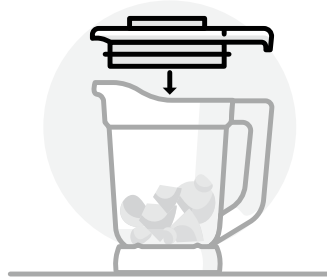
2



Place the pitcher on a clean, dry, level surface. Add the ingredients to the pitcher, making sure they do not exceed the MAX line.

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

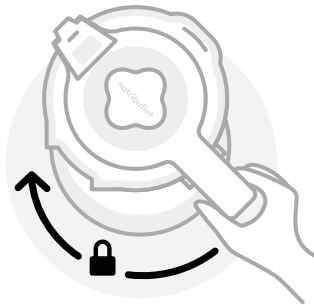
3



Place the lid on top of the pitcher and press down firmly until locked in place. Place the lid cap over the lid opening, then press down and twist until locked in place.

**NOTE:** The motor will not run unless the lid is locked in place.

4




Place the pitcher (lid-side up) onto the motor base and twist clockwise to lock it into place. When you hear the click, it's locked and ready to blend.

**NOTE:** You may need to twist the pitcher slightly until you feel it settle into the grooves on top of the base.

5



Plug the power cord into an electrical outlet and press **POWER**  to turn on the blender. Once the pitcher is fully locked and the unit is plugged in, the **Blending Control Panel** will illuminate and the unit will be ready to operate.

**NOTE:** If pitcher lid and pitcher are not fully secured onto the base, control panel will not illuminate.



6

**To begin blending**, select a manual speed or program on the **Blending Control Panel**. To pause blending, press the current speed or program once, the unit will stop running and the timer will pause. **To resume blending**, press a manual speed or the same program again.



**NOTE:** Go to the blending control panel section on pages 16-19 for speed and program definitions, images, and other information.

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



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



When you have reached your desired consistency, stop the appliance by pressing **POWER** . If you are using a program, you will hear a beep when the program has completed. Wait for the blades to stop turning. The unit will enter idle-mode. The timer will reset and the **Blending Control Panel** will remain illuminated. Press **POWER**  again to turn off the unit completely and the illuminated display will turn off.



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

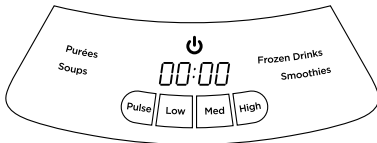


**WARNING:** Blades are sharp. Never insert your hands into the pitcher.




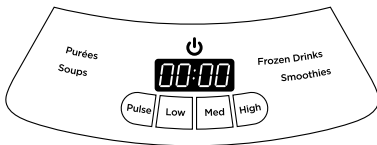
**NOTE:** Press up with your thumb on the tab near handle first to loosen pitcher lid for easy removal!

# Blending control panel: manual speeds.



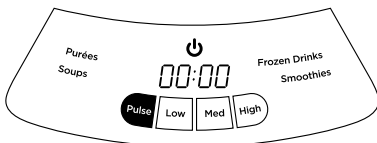
## TURNING ON/OFF

The power button controls the master power of the appliance. When pitcher with pitcher lid is locked in place, pressing **POWER**  will indicate the motor is powered on and the **Blending Control Panel** will illuminate.



## TIMER

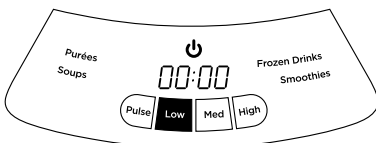
**When using a blending speed:** timer starts at zero (00:00) and increases during operation, showing time elapsed since blending began. **When using program presets:** timer counts down during operation until program is completed.



## PULSE

Use to control chopping and processing.

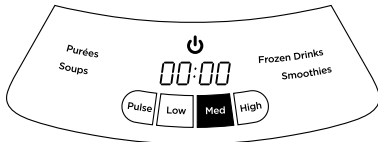
 **WARNING: DO NOT** use this setting with hot ingredients.



## LOW SPEED

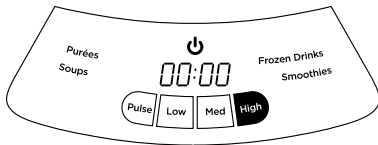
Use to mix thin batters, gravies and marinades. Or, to scramble eggs, process cooked foods and uncooked fruits.





## MEDIUM SPEED



Use to cream soups, blend sauces and spreads, or mix dips. Also great for grinding nuts, making mixed drinks, powdered drinks or milkshakes.



## HIGH SPEED

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

## TO SELECT A SPEED

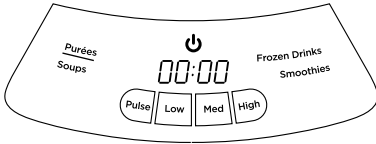
Press the desired speed once to turn on. The selected speed will illuminate and the rest of the speeds will dim. To toggle to another blending speed, press the inactive, dimmed speed desired. To pause blending at any point, press the active speed, the motor will stop and the timer will pause counting. To resume blending, press a manual speed button again. To return to main blending control panel, press **POWER**  once. To fully power down after pausing, press **POWER**  twice and unplug the unit.

## PULSE

Press and release the **PULSE** button to chop ingredients. If you hold the **PULSE** button down, it will continue to run until you release it. Do not hold and run the pulse continuously for more than one minute.

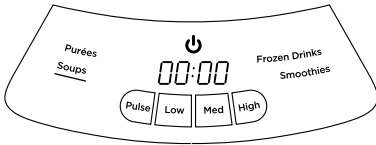
**NOTE:** If the unit stops running and power and timer display are flashing, your device may be overheated. Unplug your device and wait 15 minutes. Plug back in to reset.

# Blending control panel: intelligent programs.



## PURÉES

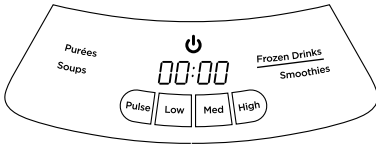
Delivers a perfectly smooth texture — ideal for dips, sauces and spreads of all kinds.



## SOUPS

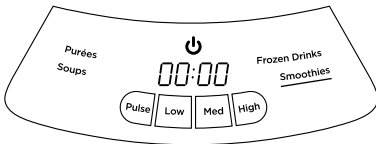
Blends sweet or savory ingredients into the silkiest of ready to heat soups and chilled gazpachos.

**NOTE:** The **Soup program** does not heat the ingredients you are blending.



## FROZEN DRINKS



Perfect for ice-blended mocktails or cocktails, and frappe style drinks.



## SMOOTHIES

Easily turn fresh or frozen fruits and vegetables into sippable nutritious smoothies.

## TO SELECT A PROGRAM

Press the desired program to turn on. The selected program will illuminate and the rest of the blending control panel will disappear. The program will start to run, and timer will countdown until the program is complete. When the program is complete, there will be an audible alert and main blending control panel will be illuminated. To pause a program before completion, press the active program. The motor will stop and the timer will pause counting. To resume the program, press the program button again. To return to main blending control panel, press **POWER**  once. To fully power down, press **POWER**  twice and unplug the unit.

Our intelligent programs are expertly designed to give you the perfect results every time. During each program, the unit may pulse, change speeds, and blend as needed until the program is complete.

**NOTE:** If the unit stops running and power and timer display are flashing, your device may be overheated. Unplug your device and wait 15 minutes. Plug back in to reset.

# Care & maintenance.

## Here's how to clean the NutriBullet®:

### STEP 1:

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

### STEP 2:

Detach the pitcher from the motor base.

### STEP 3:

Clean the individual components (motor base, pitcher) as recommended on the following pages.

### MOTOR BASE:

- To avoid risk of injury, **NEVER** attempt to clean the actuator system on the motor base while the NutriBullet® Smart Touch Blender™ is plugged in.
- Do not attempt to remove any pieces from the motor base.
- Use a sponge or dish cloth dampened with warm soapy water to wipe down the motor base until clean.
- To clean leakage residue from the motor base, wipe with a damp sponge and warm water.
- If necessary, you may use a small brush to scrub the actuator system area to ensure it's clean.



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

### NUTRIBULLET® PITCHER:



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

- The pitcher is top-rack dishwasher-safe. We recommend rinsing and briefly scrubbing it with a dish brush to remove any remaining debris before placing in the dishwasher. **NEVER** use the sanitize cycle to wash the pitcher — heat this high can warp the plastic.
- If preferred, hand-wash the pitcher with soap and water. Stuck-on ingredients might require extra scrubbing

from a dish brush or sponge. The blades are sharp. Use caution to not touch blades while hand-washing pitcher.

- Regularly check the structure of the pitcher and twisting threads for cracking, crazing, or breakage. If damaged, replace immediately to prevent possible personal injury.

#### **TAMPER**

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

#### **How to store:**

Store the NutriBullet® pitcher upright with the pitcher lid secured on top. Do not place anything on top of the pitcher lid. Store remaining pieces in a safe place where they will not be damaged and won't cause harm.

---

# Replacement parts.

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

# NutriBullet® Smart Touch Blender™ one- year limited warranty.

## LIMITED WARRANTY FOR NUTRIBULLET®

**NutriBullet's limited warranty obligations are confined to the terms set forth below:**

NutriBullet, LLC ("NutriBullet") warrants this NutriBullet® against defects in materials and workmanship for a period of one year from the date of original retail purchase. This limited warranty is valid only in the country in which the product is purchased and comes with the product at no extra charge, however shipping and processing fees will be incurred for returns, replacements and or refunds.

If a defect exists, and NutriBullet® is obligated under this limited warranty, at its option NutriBullet® will (1) repair the product at no charge, using new or refurbished replacement parts, (2) exchange the product with a product that is new or that has been manufactured

from new or serviceable used parts and is at least functionally equivalent to the original product, or (3) refund the purchase price of the product. A replacement product assumes the remaining warranty of the original product. A repaired product has a one-year warranty from the date of repair. When a product or part is exchanged, any replacement item becomes your property and the replaced item becomes NutriBullet's property. When a refund is given, your product becomes NutriBullet's property.

## OBTAINING WARRANTY SERVICE

For limited warranty service, simply call our customer service department at 1 (800) 523-5993 or contact us via email from our website at [nutribullet.com](http://nutribullet.com), simply click the contact us link, fill out and submit the customer contact form and we will be glad to help you. When you contact our

customer service department you will be asked for your name, address, telephone number and to provide proof of the original purchase (receipt) containing a description of the product(s), purchase date, and the appropriate NutriBullet® serial number(s). Before you send your product for limited warranty service please make sure to keep a copy of all relevant documents for your files (receipt, etc.). It is always recommended to purchase product insurance and tracking services when sending your product for service. Remember, shipping and processing fees will be incurred and are not covered by the one-year limited warranty.

## **EXCLUSIONS & LIMITATIONS**

This NutriBullet® One-Year Limited Warranty applies only to NutriBullet® products distributed by or for NutriBullet® that can be identified by the “NutriBullet” trademark, trade name, logo and bar code. NutriBullet® Smart Touch Blender™ One-Year Limited Warranty does not apply to any other products that may appear to be authentic, but were not distributed/sold by NutriBullet, LLC.

Normal wear and tear is not covered by this limited warranty.

This limited warranty applies to consumer use only, and is void when the product is used in a commercial or institutional setting.

This limited warranty extends only to the original consumer purchaser and is not transferable. In addition, proof of purchase must be demonstrated.

Repair or replacement of the product (or, if repair or replacement is not feasible, a refund of the purchase price) is the exclusive remedy of the consumer under this limited warranty. NutriBullet, LLC shall not be liable for any incidental or consequential damages for breach of this limited warranty or any implied warranty on this product.

This limited warranty gives you specific legal rights, and you may also have other rights which vary from state to state. NutriBullet® is not liable for any damage to products not covered by this warranty (e.g., cups, book, User Guide).

This limited warranty does not apply: (a) to damage caused by accident, abuse, misuse, or misapplication; (b) to damage caused by improper maintenance (including unauthorized parts service);

(c) to a product or a part that has been modified in any way; (d) if any NutriBullet® serial number or trademark has been removed or defaced; and or (e) if the product has been used with an adapter/converter.

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

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

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

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



# Warranty registration.

Please visit [nutribullet.com/warranty-registration](http://nutribullet.com/warranty-registration) or call **1 (800) 523-5993** to register your new NutriBullet® Smart Touch Blender™. You will be asked to enter the **Serial Number\*** of your product, along with the purchase date and place of purchase.

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



**How to find serial number  
under the motor base.**



**1 (800) 523-5993 | [nutribullet.com](http://nutribullet.com)**

NutriBullet, LLC | [www.nutribullet.com](http://www.nutribullet.com) | All rights reserved.

NutriBullet® and the NutriBullet logo are trademarks of CapBran Holdings, LLC registered in the U.S.A. and worldwide.

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.

**201117\_NBF50420**