

nutribullet®

TRIPLE PREP
SYSTEM



User guide.

Important safeguards.

When operating your nutribullet® Triple Prep System, remember:

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

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

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

! Save these instructions! ! FOR HOUSEHOLD USE ONLY

GENERAL USE AND SAFETY

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



WARNING: **EXTREME CAUTION** should be exercised when using hot, warm, or carbonated ingredients. **NEVER** blend

hot, warm, or carbonated ingredients in the Cup as it may pressurize the contents and may erupt upon opening, causing serious bodily injuries or damage. **ONLY USE THE BLENDING PITCHER** and Vented Pitcher Lid to blend hot, warm, or carbonated ingredients.

- Do not use the nutribullet® for other than its intended purpose.
- Do not leave or put non-food items in any of the

attachments when blending. Doing so may damage the unit or crack or shatter the attachment, resulting in bodily injury or damage.

- Close supervision is necessary when any appliance is used by or near children to ensure they do not play with the appliance. Keep cord out of reach of children.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless they are closely supervised and instructed concerning use of the appliance by a person responsible for their safety.

• NEVER LEAVE THE NUTRIBULLET® UNATTENDED WHILE IT IS IN USE.

- Do not place or operate your nutribullet® on uneven or unstable surfaces.
- The risk of fire, shock or damage to nutribullet® during cleaning can be reduced by taking the following precautions:
 - Turn off your device and unplug before cleaning.

– Only clean the exterior of your device.

– Clean your device with a dry cloth.

- Do not attempt to clean the Motor Base by immersing in water or other cleaning liquids. Only gently wipe and dry with a clean cloth.
- Do not place any nutribullet® part or accessory in a microwave, conventional oven, air fryer, or stovetop pot, or immerse in boiling water, as this will damage the part.
- Do not place or operate your nutribullet® on or near a hot gas or electric burner, or in a heated oven.



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

- **NEVER** place any nutribullet® parts or accessories in the freezer or use as a storage container in the freezer.
- Make sure your nutribullet® is powered off and the motor

and blades are completely stopped before removing or cleaning unit.

- Remove and safely discard any packaging material or promotional labels before using the appliance for the first time.
- Do not operate if any of the parts and accessories are damaged in any manner which may impair proper function or create a safety hazard. Contact Customer Service for assistance at: **1 (800) 523-5993**.
- Do not use parts or accessories from other manufacturers or different models of nutribullet® or magic bullet® products. Use of parts and accessories **NOT** specifically designed for your nutribullet® Triple Prep System may damage your unit or cause serious injury.
 - Use only genuine nutribullet® attachments/accessories specifically designed for your nutribullet® Triple Prep System. Aftermarket parts are not made to nutribullet® specifications and may damage your unit or cause serious injury.
- **DO NOT USE OUTDOORS.**

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

- To unplug, grasp the plug and pull from the outlet. Never pull from the power cord. Always **POWER OFF** and **UNPLUG** the unit and wait until the Blades or Discs come to a complete stop before assembling, disassembling, changing accessories, or cleaning.
- The use of attachments including canning jars not recommended or sold by the manufacturer may cause fire, electric shock or injury.
- 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.

BLENDING WITH NUTRIBULLET® CUPS

- **AVOID HEATING AND OVER-PRESSURIZING CUP.**



WARNING! NEVER blend hot, warm, or carbonated ingredients or liquid in the nutribullet® Cup! Friction from the rotating

blades can cause contents to heat and pressurize, which may result in eruption upon opening. Eruption of the hot contents and exposed blade may cause serious bodily injuries or property damage. **ONLY USE THE BLENDING PITCHER AND VENTED PITCHER LID TO BLEND HOT, WARM OR CARBONATED INGREDIENTS.** Risk of thermal burn injury due to excessive pressure in the container. **Do not blend hot liquids when using CLOSED-TOP Cups.**

- **NEVER** blend hot or warm ingredients in the nutribullet® Cups.
 - Starting with hot or warm ingredients allows more heat and pressure to build up when blending. This can cause the Cup to separate from the blade, potentially expelling hot ingredients and exposing the blade, both of which can cause injuries.
 - Only blend room-temperature or refrigerated ingredients (21°C/70°F or cooler). After blending, transfer mixture to a stovetop pot to heat and eat.
- **Do not blend for more than one minute.**
 - Blending causes ingredients to heat up, which builds

pressure in the Cup over time. Continuous blending for more than one minute may cause the Cup to separate from the blade, exposing the blade or expelling heated ingredients — both of which can cause injury.

- Do not run consecutive blending cycles. Allow contents to settle at least 10 to 15 minutes before running another blending cycle. **DO NOT** attempt to open the Cup if it feels hot or warm to the touch. See **CUP CAUTION** section for details.
- **Do not blend anything carbonated or effervescent — no bubbles.**
 - Carbonated and effervescent ingredients (soda, baking powder, baking soda, yeast, some batters, cake mix, dry ice, or other things that become bubbly) release gasses that increase pressure within the Cup. Pressure from released gases can cause a sealed nutribullet® Cup to separate, resulting in possible injury and/or property damage. **Note: Some protein powders include efferevscent ingredients. Always check supplement ingredients before adding.**

- **Do not overfill.**

- Filling above the MAX line can result in leakage. The cyclonic action of the nutribullet® requires space to extract effectively. Exceeding the MAX line can result in leakage and may create a dangerous pressurization which can cause the Cup and Extractor Blade assembly to separate, resulting in possible injury and/or property damage.

- **DO NOT leave blended foods inside a sealed Cup.**

- Blended mixtures can spoil and ferment, increasing pressure when left in the Cup.
- Use the To-Go Lid or transfer to vented container for storage after blending.

CUP CAUTION

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

1. **LEAVE ALONE, DO NOT OPEN.** Leave the Cup where it is and do not touch it or allow others to touch it.
2. Do not attempt to disengage the Cup from the Motor Base. **DO NOT** attempt to separate the Cup from the Extractor Blade by applying heat or force, or prying apart the components, which may crack or shatter the Cup resulting in bodily injury.
3. Do not continue to blend.
4. Allow the Cup to cool for at least 30 minutes.
5. After 30 minutes, check if the Cup is completely cooled. If still warm, allow to cool more.
6. If cool to the touch, slowly disengage the Cup from the Motor Base.
7. With the Cup pointed away from your face and body, use a towel and slowly untwist the the Extractor Blade from the Cup to gently release any residual pressure.



WARNING! **NEVER** attempt to separate the Cup from the Extractor Blade by forcing or prying apart the components or applying heat, which may crack or shatter the Cup,

resulting in bodily injury. If you are unable to untwist the Extractor Blade from the Cup, contact Customer Service.



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

CUP SAFETY

Proper Cup use is important for the safe operation of your nutribullet®. Using the Cup inconsistent with these instructions may result in bodily injury, property damage, or damage to your unit. Remember, **NEVER** blend hot, warm, or carbonated ingredients or liquid in the nutribullet® Cup!

- **ALWAYS** securely tighten the Extractor Blade to the Cup to prevent leakage.
- Always make sure the Cup is securely locked on the Motor Base before blending.

The motor will not turn on unless the Cup is set in the locked position.

- Do not overfill or exceed the MAX line. Exceeding the MAX line can result in leakage.
- Do not remove the Cup while the unit is in operation.
- **NEVER** operate your nutribullet® Cup if empty.
- Do not attempt to disengage the Cup from the Motor Base if the Cup starts to leak during blending. Leakage can indicate that the Cup is about to separate from the blade, which can expose the blade and cause laceration injuries. If you notice leaking, immediately unplug the unit and allow the motor to come to a complete stop before removing the Cup from the Motor Base.
- Do not crush ice or overfill the Cup with ice. Your nutribullet® is not intended to be used as an ice crusher. Overfilling the Cup with ice may cause the ice to wedge into the blade, stopping and overheating the motor.
- Always use sufficient liquid ingredients when blending.
- Do not place any nutribullet® parts or accessories on the

bottom rack or use the heat/sanitize cycle of your dishwasher.

- Cups, To-Go Lids, and other nutribullet® parts or accessories are **NOT** microwave-safe.
- Do not use the Extractor Blade as a storage lid, as it is not vented. Your blended mixture can ferment, increasing pressure within the Cup, which may cause separation that can lead to bodily injury and property damage. Use the To-Go Lid or transfer to a vented container for storage after blending.
- Do not leave any non-food items in the Cup when blending. Remove all utensils from the Cup.
- Do not blend stone fruit in this appliance unless pits/seeds have been removed. Fruit pits may damage the Cup, potentially resulting in shattering and personal injury. In addition, apple seeds and the pits of cherries, plums, peaches, and apricots contain a chemical known to release cyanide into the body when ingested.
- Periodically inspect your nutribullet® Cup for damage or wear that may impair

proper function or create a safety hazard.

- 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.
- Periodically inspect your Extractor Blade. If the blades do not rotate freely or if the gasket is missing or damaged, immediately discontinue use and contact Customer Service.
- Do not use after-market replacement parts for your nutribullet®. 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.

USING THE BLENDING PITCHER



WARNING: ONLY USE THE BLENDING PITCHER WITH THE VENTED PITCHER LID TO BLEND HOT, WARM, OR CARBONATED INGREDIENTS. Hot or warm

ingredients release gases that can pressurize the Cup or sealed container. This can cause the Cup to separate, which may expel hot contents and expose the Blade, both of which can cause bodily injury and property damage.

- **NEVER** use your nutribullet® Cups to blend hot, warm, or carbonated ingredients or liquids. Doing so may cause the Cup to separate expelling hot contents or expose the blade causing severe bodily injury or damage.
- **ALWAYS** affix the vented Pitcher Lid to the Blending Pitcher with the spout down and closed before blending to prevent ingredients from splashing or hot ingredients from splattering, which may cause burns, bodily injuries or property damage.
- After blending hot ingredients or liquids, exercise caution when opening the Pitcher Lid, being mindful of escaping hot steam or splattering of hot ingredients.
- Do not overfill the Blending Pitcher beyond the MAX line.



WARNING: NEVER open the Pitcher Lid or Spout while blending. To incorporate ingredients during blending **ONLY**,

OPEN THE VENTED CAP

and carefully pour or drop ingredients into the mixture. When adding ingredients to already hot ingredients or liquids, be mindful of escaping hot steam or splattering of hot ingredients.

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

BLENDING PITCHER SAFETY

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

- Operate the Blender Pitcher with the Pitcher Lid securely locked in place and the spout closed.
- Before blending, check that the vent slots on the Pitcher Lid are clear and unobstructed. Clogged or obstructed vent slots will pressurize the contents that may cause hot steam or splatter on hot contents when opened.

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

- Keep hands and utensils, other than the tamper provided, out of container while blending to reduce the risk of severe injury to persons or damage to the blender. The cover must remain in place when using the tamper through the cover opening. A scraper may be used but must be used only when the blender is not running.

- **ONLY USE THE TAMPER PROVIDED** with your nutribullet® to push ingredients closer to the blade. 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.

- Do not use any apparatus other than the provided Tamper to push down ingredients. The Tamper is specifically designed not to come in contact with the blade.
- **NEVER USE** spatulas, spoons, or other tools that may contact the spinning blade. Doing so can damage the unit, shatter the Blending Pitcher, or cause severe bodily injury or property damage.

FOOD PROCESSOR SAFETY

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



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

- **NEVER** use excessive force on the Dual-Size Food Pusher to push food down the Feed Chute. This may overheat the motor or damage the Work Bowl. For best results, start your Food Processor before placing food into the Feed Chute.
- Do not overload the Feed Chute with ingredients that may overheat the motor or damage the Work Bowl. Wait until food naturally moves down the Feed Chute and into the Work Bowl before adding more food.
- **NEVER** put hands, fingers or utensils in the Feed Chute or Work Bowl. Only use the provided Dual-Size Food Pusher to push food down the Feed Chute.
- **NEVER** place hands or utensils near moving Blades or Discs while processing food to reduce the risk of severe injury to persons or damage to the food processor. A scraper may be used but must be used only when the food processor is not running.
- **NEVER** store exposed Blade attachments or Discs in the Work Bowl. Exposed Blades can present a dangerous hazard, resulting in injury. Always cover stored

attachments with the Work Bowl Lid.

- A scraper or spatula may be used **BUT ONLY WHEN THE APPLIANCE IS POWERED OFF.**
- Be certain cover is securely locked in place before operating appliance.
- Do not fill the Work Bowl above the marked maximum fill line to avoid risk of injury due to damage to the cover or bowl.

GENERAL BLADE AND DISC SAFETY



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

Do not touch the sharp edges of the Blades or Discs. To avoid laceration injury, do not handle or touch any sharp parts of the Blade or Disc.

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

- Do not use the Blades or Discs for grinding dry ingredients such as grains, cereal, or coffee, as this may damage the motor and/or the Blades and Discs. Use of dry ingredients may cause the motor to overheat.
- Do not remove the Cup, Blending Pitcher, or Work Bowl until Blades have come to a complete stop. Removing before the Blades come to a complete stop can cause damage to the attachments or unit.
- Always **POWER OFF** and **UNPLUG** the unit and wait until the Blades or Discs come to a complete stop before assembling, disassembling, changing accessories, or cleaning.
- Do not overload the Cup, Blending Pitcher, Food Chute, or Work Bowl, as this may result in the Blades or Discs ceasing to function. If this occurs, turn off the unit,

empty some of the contents, reattach, and resume.

- To reduce the risk of injury, never place cutting Blade or Discs on the Motor Base without first putting bowl properly in place.
- **AVOID CONTACT WITH MOVING PARTS!** Do not attempt to defeat any safety interlock mechanisms. Keep hands and utensils out of and away from the Blades or Discs to reduce the risk of severe personal injury or damage to the unit.
- **NEVER** place the Blades or Discs or any nutribullet® part or accessory on the bottom rack, or use the heat/sanitize cycle of your dishwasher when cleaning.
- Periodically inspect the Blades and Discs for damage. **DO NOT** use any Blade or Disc if damaged and contact Customer Service.
- Periodically inspect your Extractor Blade and Pitcher Blade. If the blades do not rotate freely or are damaged, immediately discontinue use and contact Customer Service. If the gasket to the Extractor Blade is missing or damaged, discontinue use and contact Customer Service. We recommend

replacing the Extractor Blade every 6 months (depending on use), or as needed for optimal performance.

- Do not use after-market replacement parts for your nutribullet®. 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.

ELECTRICAL SAFETY

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

- Do not use the unit in countries or locations with different electrical specifications or plug types.
- Do not use the unit with a voltage converter device, as it may cause electrical shorting, fire, electric shock resulting in personal injury or product damage.

- Do not use the unit in an area that is wet, or anywhere it could become wet.
- Do not attempt to plug the unit into an electrical outlet with wet hands.
- Avoid contact with the touchscreen display when the power icon is illuminated to prevent inadvertent and unexpected operation of the unit.
- Do not use the cord, plug, or Motor Base if it has been immersed in water or other liquids. Any significant spillage on, under, or around the Motor Base should be cleaned and dried before plugging in and using the unit.
- Do not modify the electrical cord in any way.
- Do not operate any unit with a damaged electrical cord or plug. The electrical cord and plug are not suitable for replacement. If damaged, the appliance should be replaced. Contact Customer Service for assistance at: **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 a table or counter.
- Do not pull, twist, or damage the power cord.
- Overloading the unit may overheat the motor and engage the thermal breaker. If the internal thermal breaker shuts off the motor, unplug the Motor Base and let it cool for an hour before attempting to use it again. The thermal breaker will reset when the unit is unplugged and the thermal breaker cools down.
- Always **UNPLUG** your nutribullet® when it is not in use, and when assembling, disassembling, changing accessories, or cleaning.
- **NEVER** pull from the power cord to unplug. To unplug, grasp the plug and pull from the outlet.
- Use of incompatible parts or aftermarket parts may result in damage to your nutribullet® or create safety hazards that may cause personal injury or damage. When ordering replacement parts, always use genuine nutribullet® parts and accessories from **nutribullet.com** or contact

Customer Service at
1 (800) 523-5993.

VENTILATION

- **NEVER** obstruct the ventilation openings on the bottom of the Motor Base of your nutribullet® Triple Prep System. Openings on the bottom of the Motor Base should be free of dust and lint and never obstructed. Obstructing the ventilation openings may overheat the motor, presenting a fire hazard that may cause serious personal injury, death, or property damage.
- **ALWAYS** operate the nutribullet® on a level surface, leaving unobstructed space beneath and around the Motor Base to permit proper air circulation. Slots on the bottom of the Motor Base are provided for ventilation to ensure reliable operation and to prevent the motor from overheating.
- **NEVER** place your nutribullet® on top of flammable materials such as newspapers, tablecloths, napkins, dishtowels, place mats, or other similar type of materials.

MEDICAL SAFETY

- 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 medications, especially cholesterol lowering medication, blood thinners, blood pressure drugs, tranquilizers, or antidepressants, please check with your physician before trying any of the recipes contained in the Recipe Guide or published online.

ALWAYS follow recommended maintenance and care instructions in the User Guide. **NEVER** operate your nutribullet® with damaged components. If your nutribullet® malfunctions in any way, immediately discontinue use and contact Customer Service at: **1 (800) 523-5993**. If you have any comments, questions, or concerns, please go to **nutribullet.com** or call Customer Service.

! Save these instructions!

Contents.



2	Important safeguards
18	What's included
20	Assembly guide
20	Blender
21	Food processor
22	Control panel
26	Using your nutribullet® Triple Prep System
26	Blending
27	Using the nutribullet® single-serve cup
29	Using the nutribullet® blending pitcher
32	Using the nutribullet® food processor
33	Chopping blade
36	Dough blade
39	Reversible slice/shred disc
42	Care & maintenance
46	nutribullet® Triple Prep System one-year limited warranty
49	Product registration

Thank you for purchasing the nutribullet® Triple Prep System.

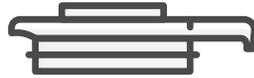
What's included.



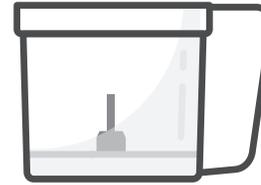
motor base



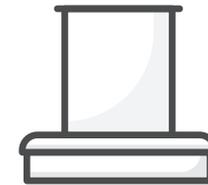
64oz blending pitcher with blade



pitcher lid with spout



7-cup processing work bowl



work bowl lid with feed chute



chopping blade



32oz single-serve cup



24oz single-serve cup



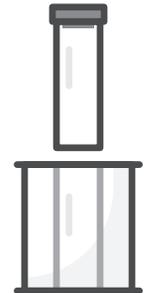
2 to-go lids



dough blade



reversible slice/shred disc



dual-size food pusher



extractor blade



blade adaptor

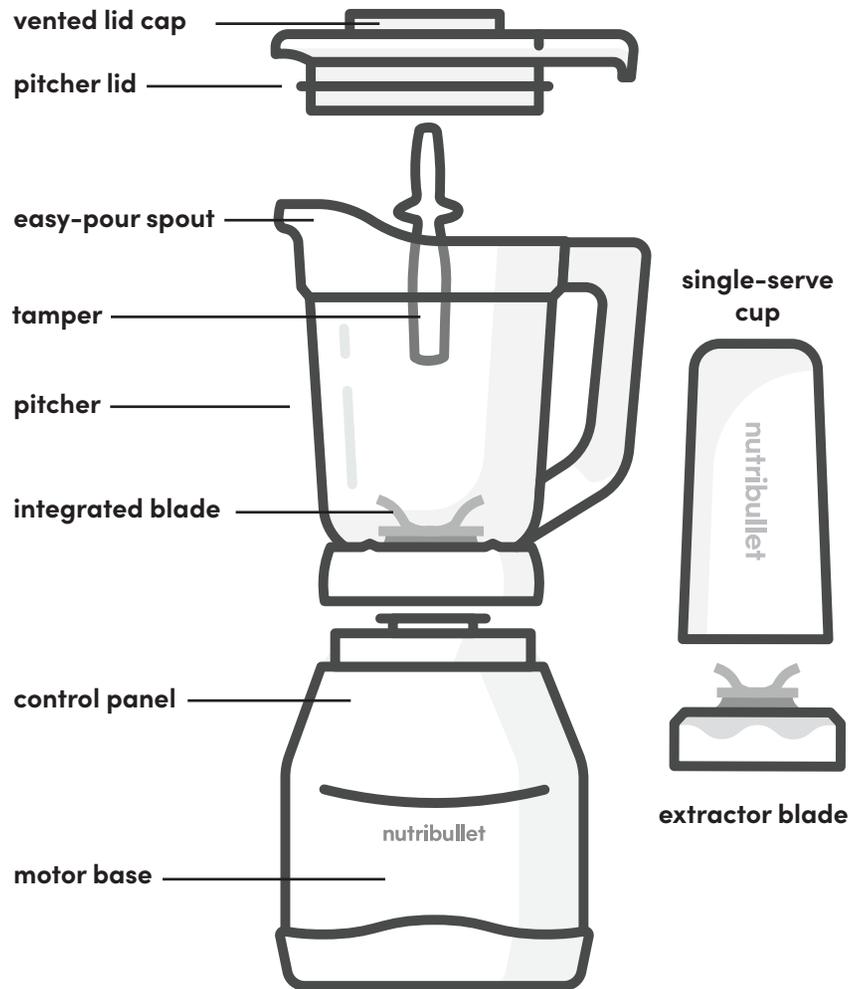


tamper

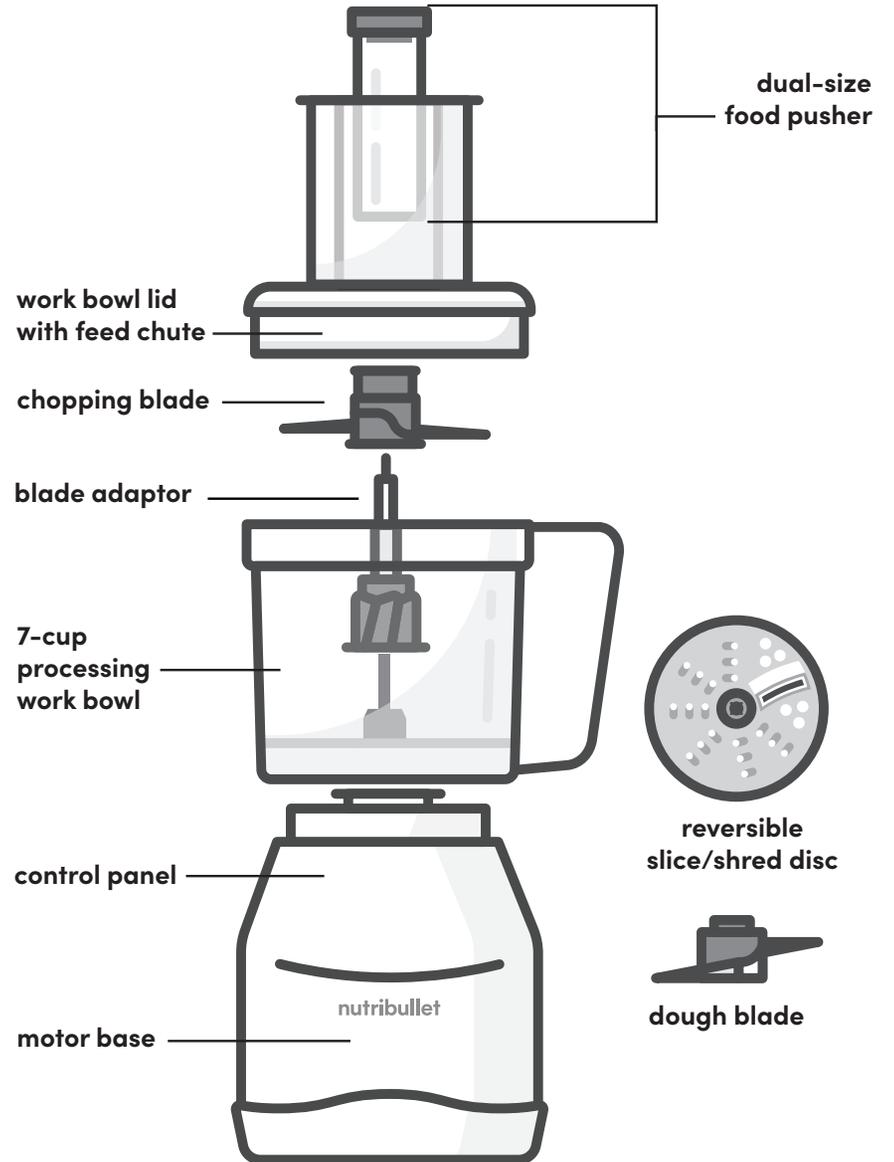
Product configurations may vary. To see our full list of nutriBullet® accessories, please visit [nutribullet.com](https://www.nutribullet.com)

Assembly guide.

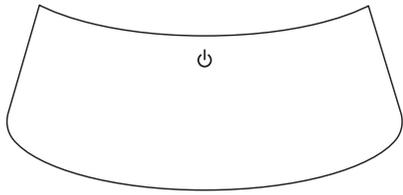
Blender.



Food processor.



Control panel.



OFF/ON

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



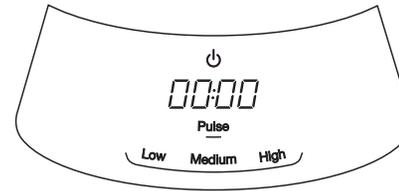
TIMER

When using a Speed:

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

When using program presets:

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



MANUAL SPEEDS

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

Low speed: Continuous Low speed blending or processing.

Medium speed: Continuous Medium speed blending or processing.

High speed: Continuous High speed blending or processing

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



SINGLE SERVE MODE

Preset programs for using Single-Serve Cups:

Dressing: Use for small-batch dressings for salads.

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

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



BLENDER PITCHER MODE

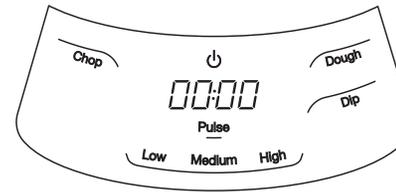
Preset programs for using the Blending Pitcher:

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

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

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

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



FOOD PROCESSING MODE

Preset programs for food processing:

Chop: Use for chopping fresh ingredients like onions.

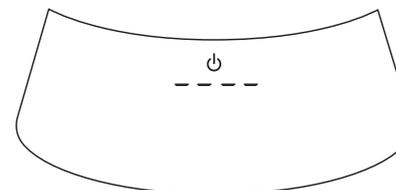
Dough: Use for mixing small batches of dough, like pizza or tortilla dough.

Dip: Great for mixing salsas and other chunky dips.



SLEEP MODE

All lighted programs and speeds will be dim in **Sleep Mode**, except for the **Power Button** and the **Timer** display. The **Power Button** will blink in **Sleep Mode**, indicating that it must be pressed in order to wake speeds and programs on the display interface. Once a program has completed for any of the attachments, or a manual speed has been stopped, the display interface will go into **Sleep Mode**. To wake the display interface up, simply tap on the flashing **Power Button**. Once awoken, you may proceed to select any speed or program for use. To turn the unit off, press the flashing **Power Button** twice consecutively.



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

Using your Triple Prep System: blending.

nutribullet® Single-Serve Cup.



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

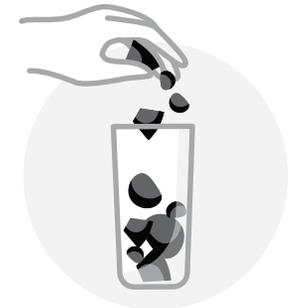
Use only the **Blender Pitcher** and vented **Pitcher Lid** to blend your hot, warm, or carbonated ingredients.

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

Using the nutribullet® Single-Serve Cup.



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

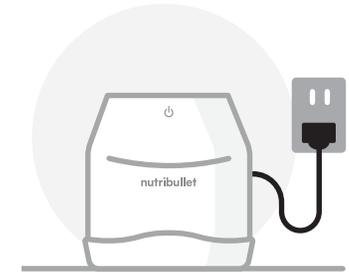


- 2 Place ingredients into the nutribullet® Cup.
- WARNING!** Do not overfill! To avoid leakage, do not add ingredients beyond the **MAX** line.



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

WARNING! Extractor Blade is sharp. Handle with care.



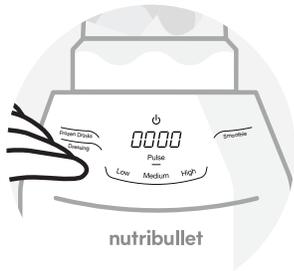
- 4 Plug the **Motor Base's** power cord into an electrical outlet.



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



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



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



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

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

nutribullet® Blending Pitcher.



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

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

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

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

- Only use the **Tamper** to push ingredients closer to the blade. Never use your hand or other utensils.

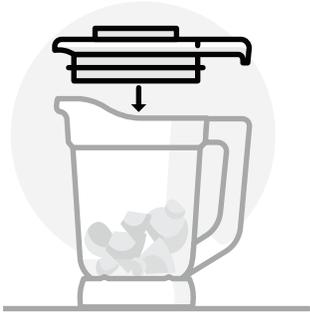
Using the Blender Pitcher.



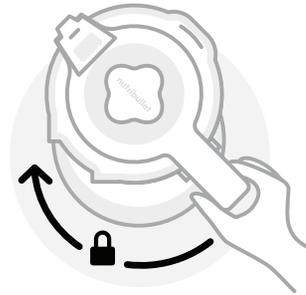
1 Place the **Motor Base** on a clean, dry, and level surface.



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



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



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



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



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

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



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



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

Using your Triple Prep System: food processing.

nutribullet® Food Processor.



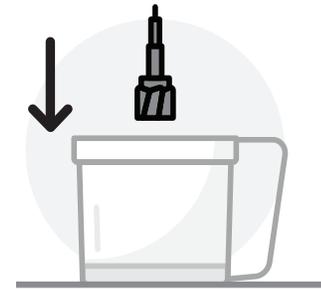
WARNING! Using the **Food Processor** inconsistent with the instructions contained in this User Guide may result in bodily injury, property damage, or damage to your unit. To reduce the risk of severe injury to persons or property damage, always keep in mind:

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

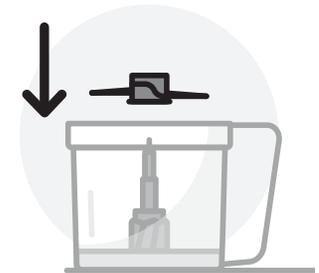
- Do not overload the **Feed Chute**. Allow food to move down the **Feed Chute** naturally.
- **NEVER** put hands, fingers, or utensils inside the **Feed Chute** or **Work Bowl**.
- **NEVER** store exposed **Blade Attachments** or **Discs** in the **Work Bowl**.
- A scraper or spatula may be used, but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

Using the Chopping Blade:

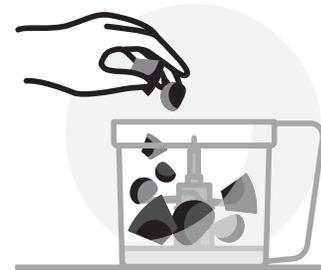
chop, mix, and mince food.



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



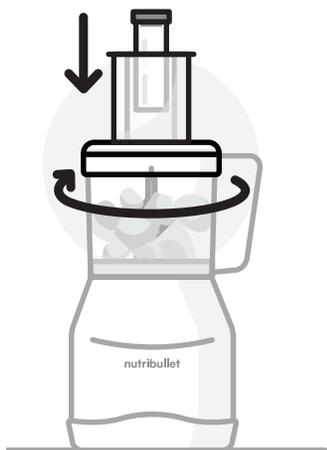
- 2 Place the **Chopping Blade** onto the **Blade Adapter** shaft.
- WARNING!** Blades and Discs are sharp. Handle with care.



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



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



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

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



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



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



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

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



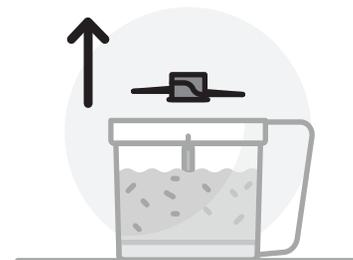
- 7** Select and hold **Pulse** for manual chopping.



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



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

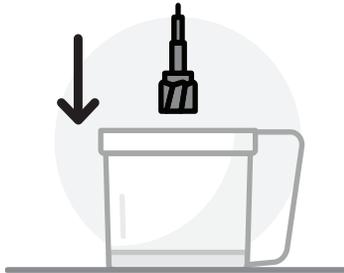


- 12** Carefully remove the **Chopping Blade** by only touching the plastic areas. Use a spoon or spatula to transfer chopped ingredients from the **Work Bowl**.

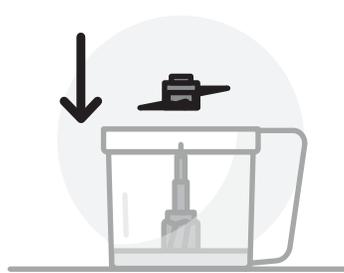
WARNING! Keep fingers from the **Blade's** sharp edges!

Using the Dough Blade:

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



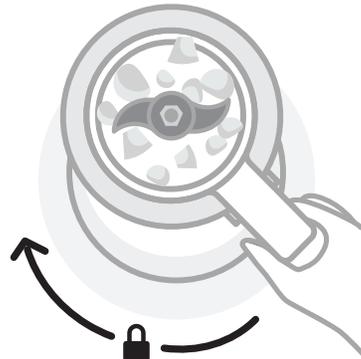
- 1 Place the **Work Bowl** on a flat, clean, and dry surface. Place the **Blade Adapter** atop the central shaft and push the **Adapter** down to secure into place.



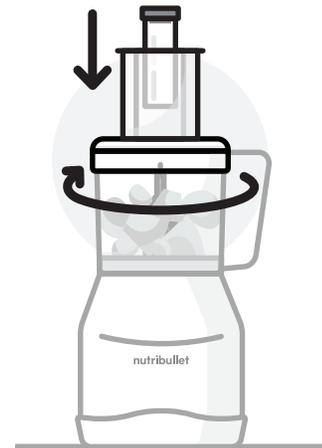
- 2 Place the **Dough Blade** onto the **Blade Adapter** shaft.



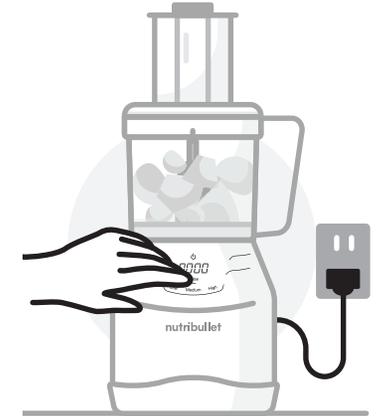
- 3 Prep ingredients as necessary and add to the **Work Bowl**.



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



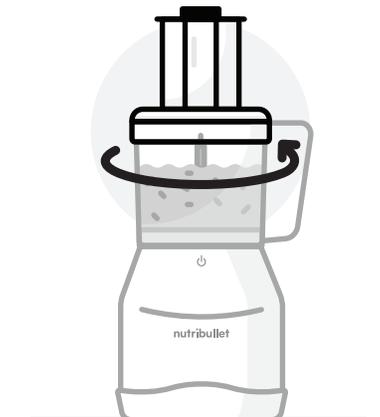
- 5 Place the **Work Bowl Lid** atop the **Work Bowl**. Twist the **Lid** clockwise and line up the arrows to lock into place. Insert the **Food Pusher** into the **Lid's Feed Chute**.



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



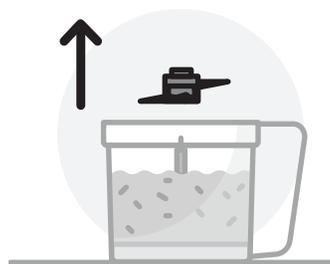
- 7 Once the dough begins to take shape, switch the food processor to the **Dough** or **Low** setting. Do not select a higher speed, as this can overwork the dough.



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



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



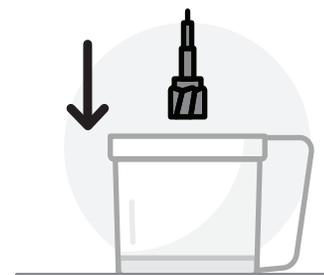
- 10** Carefully remove the **Dough Blade**.

Using the Reversible Slice/Shred Disc:

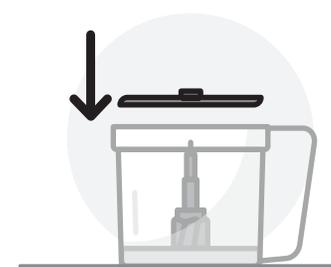
slice or shred ingredients.

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

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



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



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

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

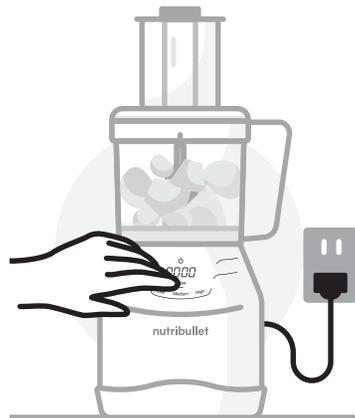
WARNING! Blades and Discs are sharp. Handle with care.



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



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



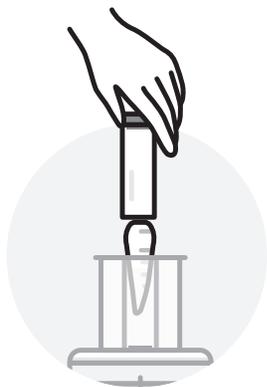
- 5** Plug in the **Motor Base**. The **Control Panel** will illuminate the food processor menu. Select the **High** setting.



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



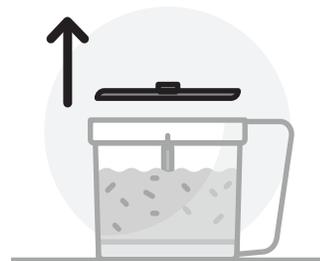
- 8** Twist the **Work Bowl** counter-clockwise to unlock and remove it from the **Motor Base**.



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

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

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



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

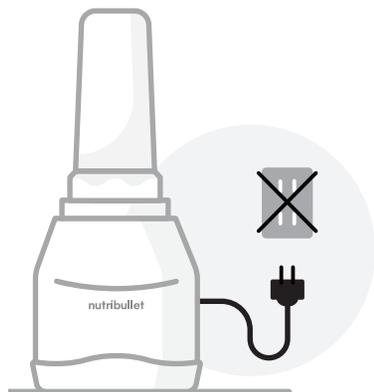
! **WARNING!** Blades and Discs are sharp. Handle with care.

Care & maintenance.



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

- Always power off and unplug your nutribullet® when not in use or when assembling, disassembling, changing accessories, or cleaning.
- Always wait until the motor comes to a complete stop before handling or removing any attachment.
- Do not place any nutribullet® part, accessory, or attachment in the microwave, they are not microwave-safe.
- Do not leave Blade or Discs exposed when storing. Blades and Discs are sharp, always cover.
- **NEVER** wash your nutribullet® part or accessory using the sanitize or heat cycle of your dishwasher. Doing so can warp the part, which can create hazardous conditions during use that may result in bodily injury or property damage.
- Do not attempt to clean the Motor Base by immersing in water or other cleaning liquids. Gently wipe and dry with a clean cloth.
- Do not place any parts or accessories in a microwave, conventional oven, air fryer, or stovetop pot, or immerse in boiling water to clean or sanitize, as this will damage the part.
- Make sure that the Motor Base ventilation openings are unobstructed and clean.
- Periodically inspect your nutribullet® Triple Prep System components for damage or wear that may impair proper function or present a safety hazard. Never operate your nutribullet® with damaged parts or components:
 - Discontinue use if you detect cracking, cloudiness, warping, or damage to the Cups, Blending Pitcher, or Work Bowl.
 - Discontinue use if the Extractor Blade does not rotate freely or if the gasket is missing or damaged. Continued use with a damaged blade or use inconsistent with these instructions may result in bodily injury, property damage, or damage to your unit.
- **NEVER** attempt to use your nutribullet® if it malfunctions or is damaged or compromised in any way. Immediately contact customer service at: **1 (800) 523-5993**.
- **Do not** use the Extractor Blade if it does not rotate freely. Depending on use, it is recommend that the Extractor Blade be replaced at least every 6 months, depending on use.
- **NEVER** use after-market replacement parts for your nutribullet® Triple Prep System. Aftermarket parts are not made to nutribullet® specifications and may damage your unit or cause serious injury. Use only genuine nutribullet attachments/accessories specifically designed for your nutribullet® Triple Prep System. For questions concerning replacement parts, contact Customer Service at: **1 (800) 523-5993**.



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



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

EXTRACTOR BLADES:

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

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

MOTOR BASE:

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

OTHER ACCESSORIES:

The following components are dishwasher-safe:

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

Rinse or scrub beforehand to remove any debris.

BLENDING PITCHER:

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

TAMPER:

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

WORK BOWL:

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

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

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

STUCK INGREDIENTS:

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

STORAGE:

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

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

For replacement parts.

Periodically inspect your nutribullet® for damage or wear. Never operate if any of the parts and accessories are damaged in any manner which may impair proper function or create a safety hazard. Contact Customer Service for assistance at: **1 (800) 523-5993**.

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

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

nutribullet® Triple Prep System 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.

nutribullet® is obligated under this limited warranty, at its option nutribullet® will (1) repair the product at no charge, using new or refurbished replacement parts, (2) exchange the product with a product that is new or that has been manufactured from new or serviceable used parts and is at least functionally equivalent to the original product, or (3)

refund the purchase price of the product. A replacement product assumes the remaining warranty of the original product. A repaired product has a one-year warranty from the date of repair. When a product or part is exchanged, any replacement item becomes your property and the replaced item becomes nutribullet's property. When a refund is given, your product becomes nutribullet's property.

OBTAINING WARRANTY SERVICE

For limited warranty service, simply call our customer service department at 1 (800) 523-5993 or contact us via email from our website at nutribullet.com, simply click the contact us link, fill out and submit the customer contact form and we will be glad to help you. When you contact our customer service department you will be asked for your name, address, telephone number and to provide proof of the original purchase (receipt) containing a description of the

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

EXCLUSIONS & LIMITATIONS

This nutribullet® One-Year Limited Warranty applies only to nutribullet® products distributed by or for nutribullet® that can be identified by the "nutribullet" trademark, trade name, logo and bar code. nutribullet® Triple Prep System 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.

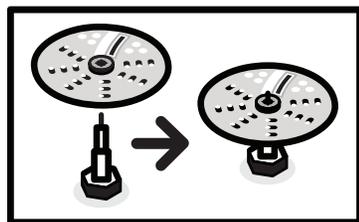
Some states and provinces do not allow the exclusion or limitation of incidental or consequential damages or exclusions or limitations on the duration of implied warranties or conditions, so the above limitations or exclusions may not apply to you. This warranty gives you specific legal rights, and you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

Product registration.

Please visit nutribullet.com/shop/accessories or call **1 (800) 523-5993** to register your new nutribullet®. 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 a 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.



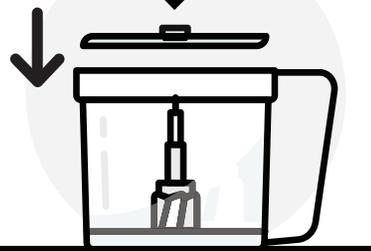
How to find serial number under the Motor Base.



STOP!

FOR DISC BLADE USE:

The markings on the **Disc Attachment** and **Blade Adaptor** **MUST** line up. The disc will sit toward the **TOP** of the **Work Bowl**.



FOR DISC BLADE USE

FOR DISC BLADE STORAGE:

The markings on the **Disc Attachment** and **Blade Adaptor** will **NOT** line up, the disc will sit **LOWER** on the **Blade Adaptor** within the **Work Bowl**.



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

WARNING! Blade and disc attachments are very sharp. Use extreme care when handling. Keep fingers away from the blade's sharp edges. Always use the center hub and plastic areas when handling the blades.

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