

NINJA®

CS960A
OWNER'S GUIDE

Cooking System with Auto-iQ™



ninjakitchen.com
1-877-646-5288

IMPORTANT SAFETY INSTRUCTIONS

For Household Use Only

WHEN USING ELECTRICAL APPLIANCES, BASIC SAFETY PRECAUTIONS SHOULD ALWAYS BE FOLLOWED, INCLUDING THE FOLLOWING:

READ ALL INSTRUCTIONS BEFORE USING YOUR NINJA® COOKING SYSTEM WITH AUTO-iQ™.

POLARIZED PLUG

⚠ WARNING: To reduce the risk of electric shock, this appliance has a polarized plug (one blade is wider than the other). This plug will fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician to install the proper outlet. **DO NOT** modify the plug in any way.

⚠ WARNING: Extension cords are not recommended for use with this product.

⚠ WARNING:

To reduce the risk of fire, electric shock, serious injury, death, or damage when using this appliance, follow these basic safety precautions.

1 ⚠ CAUTION: To reduce the risk of electric shock, cook only in the pot provided or in a container recommended by SharkNinja placed in the provided pot. **DO NOT** use the appliance without the removable cooking pot inside.




- 2** Read all instructions prior to using the appliance and its accessories.
- 3** **DO NOT** allow young children to operate this appliance or use as a toy. Close supervision is necessary when any appliance is used near children.
- 4** To protect against electrical shock, **DO NOT** submerge the unit or allow the power cord to come into contact with water or any other liquid. If the unit falls into liquid, unplug the power cord from the electrical outlet immediately. **DO NOT reach into the liquid.**
- 5** Please note that the appliance will become hot during use. **DO NOT** touch hot surfaces; **ALWAYS** use the side handles on the cooking system to relocate. **ALWAYS** use oven mitts or pot holders when removing the pot.
- 6** Remove the power cord from the electrical outlet when not in use, before assembling or disassembling parts, and before cleaning. To unplug, grasp the plug and pull from the electrical outlet. **NEVER** pull from the power cord. Allow the appliance to cool before adding or removing parts.
- 7** **DO NOT** abuse the power cord. **NEVER** carry the appliance by the power cord or yank it to disconnect from electrical outlet; instead grasp the plug and pull to disconnect.
- 8** **DO NOT** operate any appliance with a damaged cord or plug, or after the appliance malfunctions, or has been dropped or damaged in any manner. Return the appliance to SharkNinja Operating LLC for examination, repair, or adjustment.
- 9** Please refer to the Cleaning & Maintenance section for regular maintenance of the appliance. Return the appliance to SharkNinja Operating LLC for any other servicing.
- 10** **DO NOT** let the power cord touch hot surfaces such as the stove.


- 11 **ALWAYS** use the appliance on a dry, level surface.
- 12 **Extreme caution must be used when moving an appliance containing hot oil or other hot liquids. ALWAYS use oven mitts or pot holders when moving the cooking system. Allow hot oil to cool prior to removal or cleaning the appliance.**
- 13 To avoid possible steam damage, place the cooking system away from walls and cabinets during use.
- 14 When using this appliance, provide adequate air space above and on all sides for air circulation. On surfaces where heat may cause a problem, use of an insulated heat pad or trivet is recommended.
- 15 **Use extreme caution when removing the lid after cooking. Serious burns can result from the steam inside. ALWAYS lift and tilt the lid away from you when removing, using care to ensure water does not drip back into the appliance.**
- 16 **DO NOT** use outdoors or anywhere the cord or unit housing might come into contact with water while in use.
- 17 **DO NOT** use the appliance for anything other than its intended use.
- 18 **DO NOT** obstruct the steam release vent during use.
- 19 **ALWAYS** position the steam vent hole in the lid away from you.
- 20 **DO NOT** place or operate this appliance on or near any hot surfaces (such as a gas or electric burner or stove or in a heated oven).
- 21 The use of attachments or accessories not recommended by the manufacturer may result in fire, electric shock, or personal injury.
- 22 **DO NOT** use this appliance for deep frying.
- 23 To disconnect, press the Power button to turn the appliance off, then remove the plug from the wall outlet.
- 24 This appliance has a cutoff switch that will not allow the appliance to heat if the cooking pot is not inserted into the housing or removed while cooking.
- 25 **DO NOT** use an extension cord. A short power-supply cord is used to reduce the risk of children grabbing the cord or becoming entangled in it, and to reduce the risk of people tripping over a longer cord.
- 26 To avoid the possibility of the cooking system accidentally being pulled off the countertop or tabletop, which could result in damage to the cooking system or personal injury, **DO NOT** let the power cord hang over the edge of the counter or table.
- 27 Leaving food out too long at room temperature can cause bacteria to grow to dangerous levels that can cause illness. In the event of a loss of power, your unit will shut completely off. It is recommended to dispose of any food that has sat at room temperature for 1 hour without cooking.
- 28 Outlet voltages can vary affecting the performance of your product. To prevent possible illness, use a thermometer to check that your food is cooked to the temperatures recommended by the Food and Drug Administration.
- 29 **THIS PRODUCT IS INTENDED FOR HOUSEHOLD USE ONLY. DO NOT** use this appliance for anything other than its intended use. **DO NOT** use outdoors.
- 30 Intended for countertop use only.
- 31 **WARNING.** Spilled food can cause serious burns. Keep appliance and cord away from children. **NEVER** drape cord over edge of counter, **NEVER** use with an extension cord.

SAVE THESE INSTRUCTIONS



REGISTER YOUR PURCHASE

-  registeryourninja.com
-  1-877-646-5288
-  Scan QR code using mobile device

 **TIP:** You can find the model and serial numbers on the QR code label which is located on the back of the unit by the power cord.

RECORD THIS INFORMATION

Model Number: _____

Serial Number: _____

Date of Purchase (Keep receipt): _____

Store of Purchase: _____

TECHNICAL SPECIFICATIONS

Voltage: 120V, 60Hz

Watts: 1200W

PLEASE READ CAREFULLY AND KEEP FOR FUTURE REFERENCE.

These instructions are designed to help you get a complete understanding of your new Ninja® Cooking System with Auto-iQ™.

If you have any questions, please call our customer service line at 1-877-646-5288.

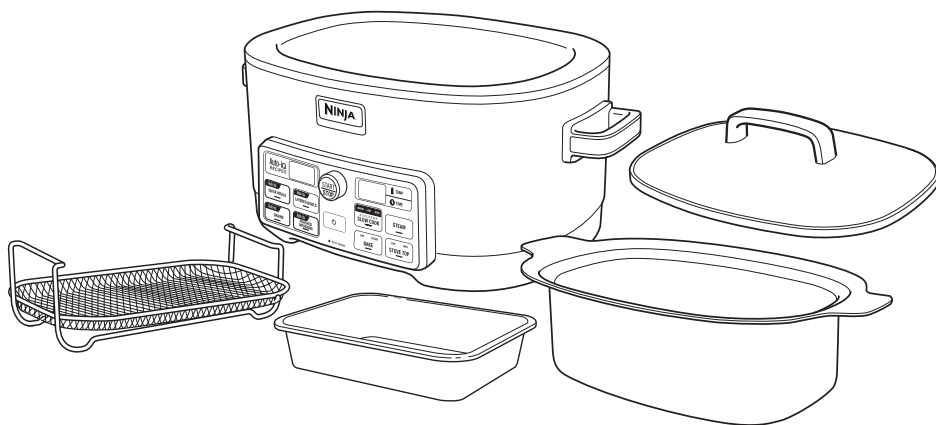


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purchasing the Ninja®
Cooking System with
Auto-iQ™.

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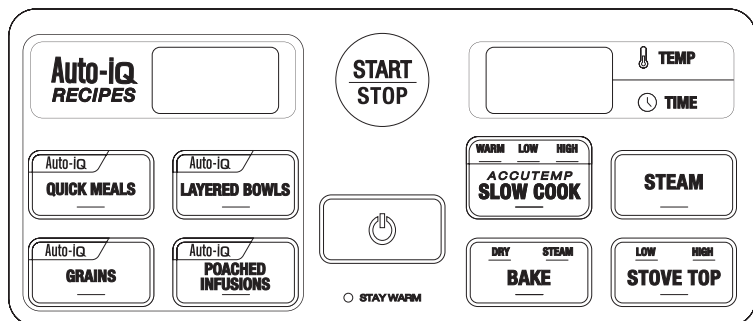
The Ninja® Cooking System with Auto-iQ™ offers a revolutionary new way to cook your foods faster and easier. Easy 1-2-3 electronic controls make preparing meals fun and easy.



FEATURES:

- Auto-iQ Recipes:
 - Quick Meals
 - Layered Bowls
 - Grains
 - Poached Infusions
- Multi-Functional Cooking:
 - ACCUTEMP Slow Cook: Warm, Low, High
 - Steam
 - Bake: Dry, Steam (250°F–425°F)
 - Stove Top: Low, High
- Stay Warm
- Digital Temperature/Time Controls
- Stainless Steel Steaming/Roasting Rack
- Multi-Purpose Pan
- Auto Shutoff

Getting to Know the Ninja® Cooking System with Auto-iQ™ Control Panel



4 Auto-iQ Programs

The included cookbook contains Auto-iQ recipes and charts to make cooking fun and easy.

Auto-iQ Quick Meals: Meals designed for busy people—simply choose a recipe from your cookbook, add the ingredients in the order listed, and dial in the recipe number. Return to a cooked meal in 30 minutes or less.

Auto-iQ Layered Bowls: Meals that build in layered flavors. Once you choose a recipe from your cookbook, saute and sizzle the first batch of ingredients using the Stove Top function. Then add the second batch of ingredients and dial in the recipe number.

Auto-iQ Grains: Programs that deliver perfectly cooked grains in small or large batches—just follow the chart in your cookbook for amounts and program numbers.

Auto-iQ Poached Infusions: Programs that enable you to flawlessly poach eggs, fish, chicken, fruit, and more—you can even make homemade stock. Simply follow the chart in your cookbook for ingredient amounts and program numbers.

4 Manual Functions

ACCUTEMP Slow Cook: Provides worry-free temperature control so you can slow cook with confidence. Just select the time and temperature (Warm, Low, or High), and let the cooking system do the work.

NOTE: Use the Warm setting to keep food warm from 30 minutes to 12 hours. Use the Slow Cook Warm setting ONLY to keep already-hot, fully cooked food warm. DO NOT attempt to cook cold or room-temperature ingredients on the Slow Cook Warm setting.

Steam: Use this function with the steaming/roasting rack to steam vegetables, fish, and more.

Bake: Your cooking system can be used as a versatile oven with a controllable range of temperatures you set from 250°F to 425°F. Use Dry Bake as a regular oven for roasts and more. Use Steam Bake for desserts and delicate treats.

Stove Top: Use the cooking system just as you would a stove top to sear, saute, simmer, and brown ingredients.

Auto-iQ Recipes Display Screen:

This display screen will display the Auto-iQ recipe number while in cooking mode.

TEMP/TIME Display Screen

This screen displays the countdown timer for the ACCUTEMP SLOW COOK, BAKE, and STEAM modes. It also displays the temperature setting for the Bake mode. For Auto-iQ Quick Meals and Layered Bowls, it will display the countdown timer. For Auto-iQ Recipes Grains it will display “On”. A countdown timer will begin as soon as there is 5 minutes left in the program. For Auto-iQ Recipes Poached Infusions, it will display “P” indicating the unit is pre-heating.

TEMP or TIME Button

Use the TEMP or TIME button to toggle between the temperature and time. Temperature can be set only in Bake mode. Time can be set in ACCUTEMP Slow Cook, Bake, and Steam modes (but not in Stove Top mode).

Adjustment Knob

Use the adjustment knob to set the countdown timer in Slow Cook, Steam, and Bake modes, and set the temperature in Bake mode. Also use this dial to select Auto-iQ recipe numbers.

START/STOP

For the unit to start cooking, press the Start/Stop button located on the adjustment knob after you have selected your desired Auto-iQ recipe number. Once you have chosen a manual function, after 3 seconds the unit will automatically begin cooking.

STAY WARM Light

The cooking system will go into auto-warming mode when the cooking time in Slow Cook, Bake, Steam, and all Auto-iQ modes is over.

Preparing to Use the Ninja® Cooking System with Auto-iQ™

Before using the cooking system for the first time:

- 1 Review ALL warning and caution statements on pages 1 and 2 before proceeding to Step 2.
- 2 Carefully remove all the parts from the box. Wash the cooking pot, glass lid, multi-purpose pan, and steaming/roasting rack, with warm, soapy water. The cooking pot, steaming/roasting rack, and lid may also be washed in the dishwasher. The multi-purpose pan **IS NOT** dishwasher safe.
DO NOT place the main housing in water or in the dishwasher. Wipe it clean with a damp cloth.
- 3 When ready to use, place the cooking pot inside the main housing. **NEVER** use the cooking system without the cooking pot inserted into the housing.
- 4 Plug the unit into a wall outlet, the power button will illuminate. If you do not press the Power button, it will go into idle mode after 5 minutes.
- 5 Press the Power button to turn on the unit. The Temp/Time display will show 0:00.
- 6 The Temp/Time display will continue to show 0:00 until you select an Auto-iQ program or a manual function. Read on for step-by-step instructions for using each Auto-iQ program and manual function.
- 7 Follow recipe instructions in your cookbook on placement of the multi-purpose pan inside the cooking pot. **DO NOT** place it directly into the main housing.

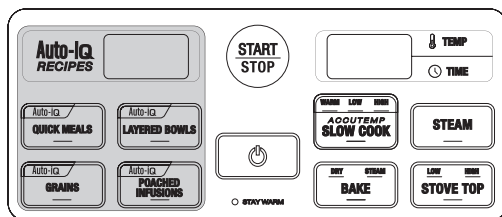
Step-by-Step Instructions for Using the Auto-iQ™ Programs

⚠ WARNING: Place the vent hole on the lid facing away from you.

⚠ WARNING: Use oven mitts when moving the unit, opening the lid, and inserting or removing food.

NOTE: For all Auto-iQ programs, when the countdown timer reaches zero, the unit will beep 3 times and then switch to Stay Warm for up to 12 hours. Alternately, you can press the START/STOP button to stop cooking prior to the end of your set program (the unit will NOT switch to Stay Warm in this case). If you press the START/STOP button accidentally, you can press it again within 5 seconds to resume the set program time.

NOTE: For all Auto-iQ programs, when you are ready to turn off the unit, press the Power button. The Temp/Time display will show the word OFF. If you accidentally press the Power button, you can press it again within 5 seconds to resume all prior settings.



Auto-iQ Recipes:

Please reference your cookbook for detailed ingredients, directions, and recipe numbers. Place the cooking pot into the main housing of the unit. Then plug in the unit and turn it on.

• Quick Meals

- 1 Place the cooking pot into the unit's main housing. Plug in the unit and press the Power button to turn it on.
- 2 Choose a Quick Meals recipe from the included cookbook and add your ingredients to the cooking pot.
- 3 Press the QUICK MEALS button.
- 4 Turn adjustment knob to select the Auto-iQ recipe number.
- 5 Once you have selected the recipe number, press START/STOP to start the cooking time.

• Layered Bowls

- 1 Place the cooking pot into the unit's main housing. Plug in the unit and press the Power button to turn it on.
- 2 Choose a Layered Bowls recipe from the included cookbook.
- 3 Follow the Stove Top directions in the recipe to saute and brown the first batch of ingredients.

NOTE: See the following page for detailed instructions on using the Stove Top function.

- 4 Add the remaining ingredients.
- 5 Press the LAYERED BOWLS button.
- 6 Turn the adjustment knob to select the Auto-iQ recipe number.
- 7 Once you have selected the recipe number, press START/STOP to start the cooking time.

• Grains

- 1 Place the cooking pot into the unit's main housing. Plug in the unit and press the Power button to turn it on.
- 2 Choose the type and amount of grains from the Grains Chart in the cookbook.
- 3 Place ingredients in the pot according to the directions on the Grains Chart in your cookbook.

- 4 Press the GRAINS button.
- 5 Turn the adjustment knob to select the program number listed in your cookbook.
- 6 Once you have selected the recipe number, press START/STOP to start the cooking time.
- 7 The TIME/TEMP Display screen will display "On". A countdown timer will begin as soon as there is 5 minutes left in the Grains program.

• Poached Infusions

- 1 Place the cooking pot into the unit's main housing. Plug in the unit and press the Power button to turn it on.
- 2 Choose your desired ingredients from the Poached Infusions Section in the cookbook.
- 3 Before placing ingredients inside the pot, please refer to the directions on the Poached Infusions Chart in the cookbook.
- 4 Press the POACHED INFUSIONS button.
- 5 Turn the adjustment knob to select the program number listed in the Poached Infusions in your cookbook.
- 6 Once you have selected the recipe number, press START/STOP.
- 7 For some select Auto-iQ Recipes Poached Infusions, it will display "P" indicating the unit is pre-heating. Please refer to the cookbook on exact instructions.
- 8 As soon as the program is preheated, the unit will beep three times and display "Add".
- 9 Add your ingredients to poach, and press the flashing Start/Stop button.

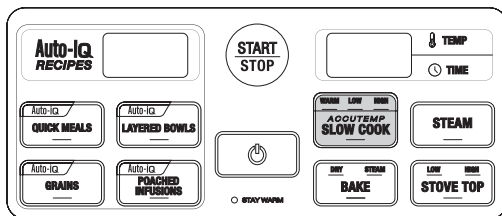
Stay Warm and Auto-iQ Auto Shutoff for Auto-iQ Programs:

As a safety feature, the unit will automatically shut off based on the setting that has been selected.

When in any of the Auto-iQ modes, at the end of the cooking cycle the unit will automatically switch to Stay Warm for 12 hours. At the end of the 12 hours, the unit will automatically shut off.

Step-by-Step Instructions for Using Manual Functions

- ⚠ WARNING:** Place the vent hole on the lid facing away from you.
- ⚠ WARNING:** Use oven mitts when moving the unit, opening the lid, and inserting or removing food.
- ⚠ CAUTION:** Use extreme caution when removing the lid after cooking. Serious burns can result from the steam inside. **ALWAYS** lift and tilt the lid away from you when removing, using care to ensure water drips back into the cooking pot.



ACCUTEMP Slow Cook Low and High:

- 1 Place the cooking pot into the unit's main housing. Plug in the unit and press the Power button to turn it on.
- 2 Place ingredients in the cooking pot. Cover the pot with the lid.
NOTE: DO NOT fill the pot more than 2/3 full.
- 3 Press the ACCUTEMP SLOW COOK button to select either LOW or HIGH. The button will default to HIGH. Pressing the button again will set it to WARM. Pressing it a third time will set it to LOW. Pressing it a fourth time will cycle it back to HIGH.
NOTE: The Temp/Time display will default to 4:00 (hours) on the High setting and 8:00 on the Low setting. You can increase or decrease the time by 15-minute increments from 30 minutes up to 12 hours by using the adjustment knob.
NOTE: The temperature function is not available in Slow Cook mode.
NOTE: If you lift the lid while cooking, it could result in heat loss that will require a longer cooking time.
- 4 Once you have selected LOW or HIGH and set your desired cooking time, the START/STOP button will illuminate and the unit will begin the cooking cycle after 3 seconds. You can also press the START/STOP button before 3 seconds is up to start cooking.
- 5 When the countdown timer reaches zero, the unit will beep 3 times and then switch to Stay Warm for up to 12 hours. Alternately, you can press the START/STOP button to stop cooking prior to the end of your set time (the unit will NOT switch to Stay Warm in this case).
NOTE: If you press the START/STOP button accidentally, you can press it again within 5 seconds to resume the set cooking time.
- 6 When you are ready to turn off the unit, press the Power button. The Temp/Time display will show the word OFF.
NOTE: If you accidentally press the Power button, you can press it again within 5 seconds to resume all prior settings.

Stay Warm and Auto Shutoff for ACCUTEMP Slow Cook Low and High:

As a safety feature, the unit will automatically shut off based on the setting that has been selected.

When in the ACCUTEMP Slow Cook Low or High modes, at the end of the cooking cycle the unit will automatically switch to Stay Warm for 12 hours. At the end of the 12 hours, the unit will automatically shut off.

ACCUTEMP Slow Cook Warm

NOTE: Use ACCUTEMP the Slow Cook Warm setting ONLY to keep already-hot, fully cooked food warm. DO NOT attempt to cook cold or room-temperature ingredients on the ACCUTEMP Slow Cook Warm setting.

- 1 Place the cooking pot into the unit's main housing. Plug in the unit and press the Power button to turn it on.
- 2 Place the cooked, hot food into the cooking pot and cover with the lid.
NOTE: DO NOT fill the pot more than 2/3 full.
- 3 Press the ACCUTEMP SLOW COOK button. It will default to HIGH. Press it 1 more time to select WARM.
NOTE: The Temp/Time display will default to 6:00 (hours) on the WARM setting. You can increase or decrease the time by 15-minute increments from 30 minutes up to 12 hours by using the adjustment knob.
NOTE: The temperature function is not available in Slow Cook mode.
- 4 Once you have selected WARM, after 3 seconds your unit will start. You can also press the START/STOP button before 3 seconds is up to start warming.
- 5 When the countdown timer reaches zero, the unit will beep 3 times and then switch to Stay Warm for up to 12 hours. Alternately, you can press the START/STOP button to stop warming prior to the end of your set time (the unit will NOT switch to Stay Warm in this case).
NOTE: If you press the START/STOP button accidentally, you can press it again within 5 seconds to resume the set warming time.
- 6 When you are ready to turn off the unit, press the Power button. The Temp/Time display will show the word OFF.
NOTE: If you accidentally press the Power button, you can press it again within 5 seconds to resume all prior settings.

Stay Warm and Auto Shutoff for ACCUTEMP Slow Cook Warm:

As a safety feature, the unit will automatically shut off based on the setting that has been selected.

When in the ACCUTEMP Slow Cook Warm mode, the unit will automatically switch to Stay Warm for 12 hours. At the end of the 12 hours, the unit will automatically shut off.

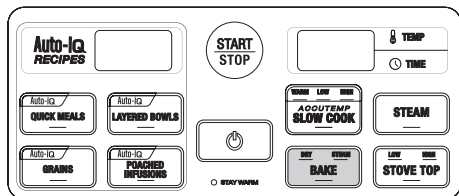
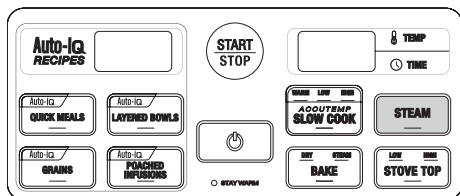
Step-by-Step Instructions for Using Manual Functions - cont.

⚠ WARNING: Place the vent hole on the lid facing away from you.

⚠ WARNING: Use oven mitts when moving the unit, opening the lid, and when inserting or removing food.

NOTE: Foods or sauces that are high in sugar (like barbecue sauce) or oils with a low smoke point (like olive oil) are prone to burning when exposed to high heat. To avoid burning these foods when cooking them in Bake mode, limit cook time for high-sugar foods and/or use oils with higher smoke points (like canola, peanut, sunflower, and safflower oils).

NOTE: When roasting meats on the steaming/roasting rack in Bake mode, drippings can burn. To avoid burning, add water to the cooking pot so it reaches just below the rack. As the water will evaporate over the baking time (the higher the heat, the faster the water will evaporate), maintain the water level so it catches the drippings and doesn't let them burn.



Steam:

Refer to the Steaming Chart on the next page for recommended steaming times, liquid amounts, and seasoning ideas.

- 1 Place the cooking pot into the unit's main housing. Plug in the unit and press the Power button to turn it on.
- 2 Add water to the cooking pot according to the Steaming Chart on the following page. Then cover the pot with the lid.
- 3 Press the STEAM button.
- 4 Press the TIME button once to set the time according to the Steaming Chart located on page 13. The time is adjustable in 1-minute increments from 1 minute to 1 hour by turning the adjustment knob.

NOTE: The temperature function is not available in Steam mode.

- 5 Once you have set the steaming time, the unit will begin the steaming cycle after 3 seconds. You can also press the START/STOP button before 3 seconds is up to start the steaming cycle. The unit will beep and the Temp/Time display will read "P:" to signify the unit is preheating.
- 6 While the unit preheats, arrange your ingredients on the steaming/roasting rack.
- 7 When the water is fully boiling, the unit will beep and timer will begin to count down.
- 8 CAREFULLY open the lid away from you and use oven mitts to place the rack in the pot.
- 9 Check food occasionally during steaming, and remove it promptly when done to avoid overcooking.
- 10 When the countdown timer reaches zero, the unit will beep 3 times and then switch to Stay Warm for up to 12 hours. Alternatively, you can press the Power button to stop cooking prior to the end of your set time (the unit will not switch to Stay Warm in that case).

NOTE: If water runs out before the timer shows 0:00, the unit will pause. If water is added, the unit will begin to bring it to a boil, at which point the timer will continue where it left off.

⚠ CAUTION: DO NOT add any liquids to the main housing of the unit.

Auto Shutoff for Steam:

As a safety feature, the unit will automatically shut off based on the setting that has been selected.

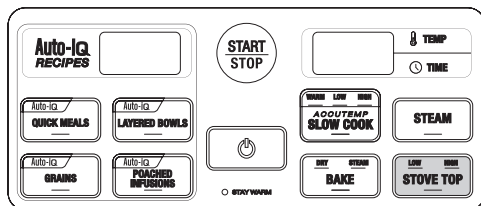
Bake:

- 1 Place the cooking pot into the unit's main housing. Plug in the unit and press the Power button to turn it on.
- 2 Place your ingredients on the steaming/roasting rack and place it in the cooking pot. Cover the pot with the lid.
- 3 Press the BAKE button to select either DRY or STEAM. The button will default to DRY. Pressing the button again will set it to STEAM. Pressing it a third time will cycle it back to DRY.
- 4 The Temp/Time display will read 350°F. Turn the adjustment knob left to decrease the temperature and right to increase it. The temperature adjusts in 25°F increments down to 250°F and up to 425°F.
- 5 Press the TIME button once to set the cooking time. The time will default to 1:00 and can be adjusted in 5-minute increments from 5 minutes up to 6 hours using the adjustment knob.
- 6 Once you have selected the temperature and time, the unit will begin the baking cycle after 3 seconds. You can also press the START/STOP button before 3 seconds is up to start cooking.

⚠ WARNING: Place the vent hole on the lid facing away from you.

⚠ WARNING: Use oven mitts when moving the unit, opening the lid, and when inserting or removing food.

NOTE: Foods or sauces that are high in sugar (like barbecue sauce) or oils with a low smoke point (like olive oil) are prone to burning when exposed to high heat. To avoid burning these foods when cooking them in Stove Top High mode, limit cook time for high-sugar foods and/or use oils with higher smoke points (like canola, peanut, sunflower, and safflower oils).



7 The temperature and time can be adjusted during the cooking cycle. Press the TEMP or TIME button to switch between the two, and then use the adjustment knob as you did when choosing your initial settings.

8 When the countdown timer reaches zero, the unit will beep 3 times and then switch to Stay Warm for up to 12 hours. Alternately, you can press the START/STOP button to stop cooking prior to the end of your set time (the unit will NOT switch to Stay Warm in this case).

NOTE: If you press the START/STOP button accidentally, you can press it again within 5 seconds to resume the set cooking time.

9 When you are ready to turn off the unit, press the Power button. The Temp/Time display will show the word OFF.
NOTE: If you accidentally press the Power button, you can press it again within 5 seconds to resume all prior settings.
TIP: For best results, remove foods immediately after the bake time is complete to avoid overcooking.

⚠ CAUTION: Be alert when handling hot foods to keep from being burned.

⚠ CAUTION: Take care when removing the steaming/roasting rack.

Stay Warm and Auto Shutoff for Bake:

As a safety feature, the unit will automatically shut off based on the setting that has been selected.

When in the Oven Dry or Steam modes, at the end of the cooking cycle the unit will automatically switch to Stay Warm for 12 hours. At the end of the 12 hours, the unit will automatically shut off.

Stove Top:

1 Place the cooking pot into the unit's main housing. Plug in the unit and press the Power button to turn it on.
2 Place the ingredients you want to sear, saute, brown, or simmer into the pot in an even layer.

3 Press the STOVE TOP button to select either LOW or HIGH. The button will default to HIGH. Pressing the button again will set it to LOW. Pressing it a third time will cycle it back to HIGH.

TIP: To sear meats or saute vegetables, set to HIGH.

NOTE: The Temp/Time display will show the word ON. The temperature and timer functions are not available in Stove Top mode.

4 Once you have selected LOW or HIGH, the unit will begin the cooking cycle after 3 seconds. You can also press the START/STOP button before 3 seconds is up to start cooking.

5 When you have finished cooking your ingredients, press the START/STOP button to stop cooking.

NOTE: If you press the START/STOP button accidentally, you can press it again within 5 seconds to resume cooking.

NOTE: The Stay Warm function is not available in Stove Top mode.

6 When you are ready to turn off the unit, press the Power button. The Temp/Time display will show the word OFF.

NOTE: If you accidentally press the Power button, you can press it again within 5 seconds to resume all prior settings.

Auto Shutoff for Stove Top:

As a safety feature, the unit will automatically shut off based on the setting that has been selected.

When set to Stove Top High, the unit will automatically shut off after 1 hour. When set to Stove Top Low, the unit will automatically shut off after 4 hours.

Steaming Chart

VEGETABLE	SIZE/PREPARATION	STEAMING TIME	WATER	SEASONING IDEAS
Artichokes	whole	25–40 minutes	4 cups	olive oil, lemon zest
Asparagus	whole spears	7–13 minutes	3 cups	olive oil
Beans, green	whole	6–10 minutes	2 cups	garlic, minced
Beans, wax	whole	6–10 minutes	2 cups	Italian seasoning
Beets	whole, unpeeled	35–50 minutes	4 cups	garlic, minced
Beet greens	coarsely chopped	7–9 minutes	2 cups	thyme
Broccoli	trimmed stalks	1–5 minutes	2 cups	olive oil
Broccoli	florets	5–7 minutes	2 cups	olive oil
Brussels sprouts	whole, trimmed	8–15 minutes	3 cups	thyme
Cabbage	cut in wedges	6–10 minutes	2 cups	lemon juice
Carrots	¼ inch slices	7–10 minutes	2 cups	maple syrup
Carrots, baby	whole	7–10 minutes	2 cups	honey and ginger
Cauliflower	florets	5–10 minutes	2 cups	lemon juice
Celery stalks	½ inch slices	5–7 minutes	2 cups	sesame seeds
Corn on the cob	whole, husks removed	4–7 minutes	2 cups	garlic butter
Kale	trimmed	5–8 minutes	2 cups	olive oil and garlic
Leeks	trimmed, cut in half	5–8 minutes	2 cups	vinaigrette
Okra	whole, trimmed	6–8 minutes	2 cups	sautéed scallions
Onions, pearl	whole	8–12 minutes	2 cups	lemon juice
Parsnips	peeled, ½ inch slices	7–10 minutes	2 cups	Italian seasoning
Peas, green	fresh or frozen shelled	2–4 minutes	2 cups	mint and lemon juice
Peas, sugar snap	whole pods, trimmed	5–6 minutes	2 cups	mint and lemon juice
Potatoes, all	½ inch slices	8–12 minutes	2 cups	parsley dill
Potatoes, new	whole	15–20 minutes	4 cups	parsley or rosemary
Potatoes, sweet	½ inch chunks	8–12 minutes	3 cups	honey
Scallions	½ inch slices	3–5 minutes	2 cups	olive oil and lemon zest
Spinach	whole leaves	3–5 minutes	2 cups	olive oil and garlic
Squash, butternut	peeled, ½ inch cubes	7–10 minutes	2 cups	maple syrup
Turnips	½ inch slices	8–12 minutes	3 cups	Italian seasoning
Turnip greens	coarsely chopped	4–8 minutes	2 cups	olive oil and garlic
Swiss Chard	coarsely chopped	3–5 minutes	2 cups	olive oil and garlic
Zucchini	1 inch slices	5–8 minutes	2 cups	olive oil and Italian seasoning

Hints & Tips:

- 1 Cooking times may vary based on the selected temperature, the current temperature of the cooking pot and the temperature of the ingredients.
- 2 **ALWAYS** use nonstick utensils in the cooking pot and the multi-purpose pan. Metal utensils may damage the non-stick coating.
- 3 For even browning, make sure that the food is in an even layer on the bottom of the cooking pot.
- 4 Cooking time can be adjusted any time during cooking in Accutemp Slow Cook, Bake, or Steam modes. You can toggle between temperature and time by pressing the TEMP or TIME buttons on Bake Mode. Turn the adjustment knob to change the time or temperature.
NOTE: You cannot adjust cooking times in AUTO-iQ™ Mode.
- 5 Cooked foods may not brown or crisp on top as much as in a conventional oven. Instead foods will brown on the bottom and crisp on the bottom and sides.
- 6 If you do not manually set a temperature and time, the unit will automatically start at the default temperature and time after 3 seconds for the manual programs.
- 7 Multiple modes may be required to cook recipes. To change modes during cooking cycles, simply press the cooking function button to select the new desired mode. Once the new mode is selected, begin the programming process.
NOTE: You cannot change into a new cooking mode once an Auto-iQ program has started.
- 8 If the cooking pot is removed during the manual settings, the unit will beep and flash saying “POT”. If you do not place the pot back into the housing after 5 minutes, the unit will cancel the program and unit will shut off. If the cooking pot is removed during any AUTO-iQ setting, the unit will beep and flash saying “POT”. If you do not place the pot back into the housing after 30 seconds, the unit will cancel the program and unit will shut off.
- 9 For best results, remove foods immediately after the cook time is complete to avoid overcooking.
- 10 **Use oven mitts, roast lifters, or tongs when removing food. The pot is HOT.**
- 11 For smaller foods that might not sit evenly on the steaming/roasting rack, we recommend steaming in a parchment or foil pouch.
NOTE: If using foil, increase cooking time by 50% of what is recommended.
- 12 When adding heavier foods like corn on the cob to the steaming/roasting rack, place them on the middle of the rack and work your way to the edges.
- 13 When steaming delicate food like dumplings or tamales, it is best to add ingredients before preheating.
- 14 **ALWAYS use caution when removing lid.** It is best to remove the lid tilting away from you.

Troubleshooting Guide

PROBLEM	POSSIBLE SOLUTION
“Pot” Appears on the Display Screen	Cooking pot is not inside the main housing. Insert the cooking pot.
“E02” or “E03” Appears On The LED Display	Ninja® Cooking System with Auto-iQ™ is not functioning. Please contact customer service at 1-877-646-5288.

Cleaning & Maintenance

The Ninja® Cooking System with Auto-iQ™ should be cleaned thoroughly after every use.

- 1 Unplug the unit from the wall outlet before cleaning.
- 2 **NEVER** immerse the main housing in water or any other liquid.
- 3 To clean the main housing and the control panel, wipe them clean with a damp cloth.
- 4 The cooking pot, steaming/roasting rack, and glass lid can be washed in the dishwasher or by hand with warm, soapy water. The multi-purpose pan is not dishwasher safe. Wash with warm, soapy water.
- 5 Dry all parts after each use.
- 6 If food residue is stuck on the cooking pot, fill the pot with water and allow to soak before cleaning. **DO NOT** use scouring pads on the multi-purpose pan or the cooking pot. If scouring is necessary, use a non-abrasive cleanser or liquid detergent with a nylon pad or brush.
- 7 Please return the unit to SharkNinja Operating LLC for any other servicing.

NOTE: After usage, the exterior of the cooking pot may produce a black film when cleaned. This is due to oxidation and occurs from normal usage.

Replacement Parts

To order additional parts and accessories, please visit our website ninjaccessories.com or contact customer service at 1-877-646-5288.



Shark | NINJA

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

SharkNinja warrants that the unit shall be free from defects in material and workmanship for a period of 1 year from the date of purchase when it is used under normal household conditions and maintained according to the requirements outlined in this instruction manual, subject to the following conditions and exclusions.

What is covered by my warranty?

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

What is not covered by my warranty?

Our Customer Service and Product Specialists are available to provide all the warranty service options available to you, including the possibility of upgrading to our VIP Warranty Service Options for select product categories.

1. Normal wear and tear of wearable parts (including lid, removable pot, rack, pan) which require regular maintenance and/or replacement to ensure the proper functioning of your unit are not covered by your warranty.
2. Any unit that has been tampered with or used for commercial purposes.
3. SharkNinja will cover the cost for the customer to send the unit to us for repair or replacement. A fee of \$19.95 for return shipping costs will be charged at the time of return shipment of the repaired or replacement unit.
4. Damage caused by misuse, abuse, or negligent handling, or damage due to mishandling in transit.
5. Consequential and incidental damages.
6. Defects caused by or resulting from damages from shipping or from repairs, service, or alteration to the product or any of its parts which have been performed by a repair person not authorized by SharkNinja.
7. Products purchased, used or operated outside of North America.

Problems with your unit/How to get service:

If your appliance fails to operate properly while in use under normal household conditions within the warranty period, visit ninjakitchen.com for product care/maintenance self-help. Our Customer Service and Product Specialists are also available at 1-877-646-5288 to assist with product support and warranty service options.

How to initiate a warranty claim:

You can call 1-877-646-5288 to have a Customer Service specialist assist you. Please note, you must call 1-877-646-5288 to initiate a warranty claim. Return and packing instruction information will be provided at that time.

For Customer Service hours, visit ninjakitchen.com

Replacement parts are available for purchase at ninjaaccessories.com. For more information on what is classified as wearable and non-wearable parts, please visit ninjakitchen.com/warranty

This warranty gives you specific legal rights, and you may also have other rights that vary from state to state.

Some states do not permit the exclusion or limitation of incidental or consequential damages, so the above may not apply to you.



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

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

Ninja, is a registered trademark of SharkNinja Operating LLC.

AUTO-IQ is a trademark of SharkNinja Operating LLC.

For SharkNinja U.S. Patent information visit sharkninja.com/USPatents.

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