

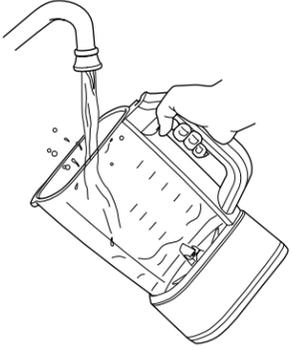
Stir Alert

To avoid surprises during the cooking process, your blender will beep 3 times to let you know it's about to stir.

CLEAN PROGRAM

7-minute program combines heat with rapid pulses to easily remove stuck-on ingredients from nonstick cooking surface.

1



Give the pitcher a quick rinse before running the CLEAN program.

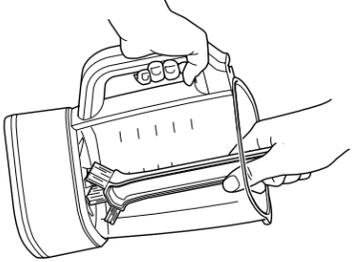
2



2 SMALL DROPS OF SOAP
3 CUPS OF WATER

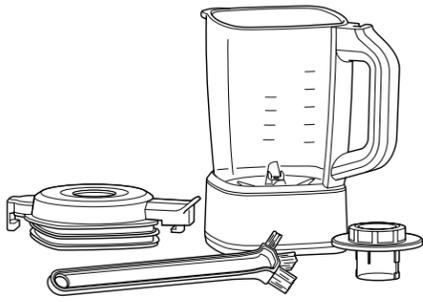
Fill pitcher with 24 oz. of water plus 2 small drops of soap. Once lid and center cap are secure, press CLEAN.

3



Discard water from the pitcher and use the included cleaning brush to remove any remaining residue.

4



Dry all parts and accessories thoroughly before storing.

TIP FOR BEST CLEANING RESULTS:

If there is food residue stuck on the pitcher, fill it with warm water and soap, and allow to soak before running the CLEAN program. DO NOT immerse the pitcher in liquid.



DISHWASHER

Lid, center cap, tamper, and cleaning brush are top-rack dishwasher safe.

DO NOT put the pitcher in the dishwasher.



HAND-WASHING

Wash pitcher, center cap, and tamper with warm soapy water. When washing under the blades, use the included cleaning brush.

DO NOT submerge the bottom of pitcher.



Please make sure to read the enclosed Ninja® Owner's Guide prior to using your unit.

NINJA®
Foodi™
BLENDER
COLD & HOT

LET'S GET
STARTED

What's In The Box



Before First Use

LID

ASSEMBLE

Position lid tab to the right of the handle and push down. Rotate tab clockwise so arrows align.

DISASSEMBLE

Rotate lid tab counterclockwise and lift up.

CENTER CAP

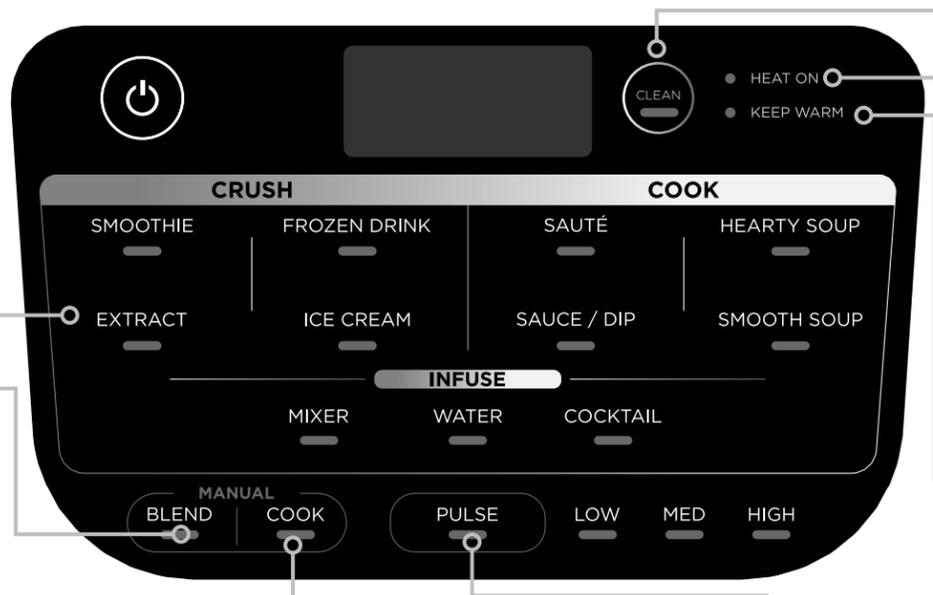
Insert center cap into the lid, then turn clockwise to lock.

PITCHER

Set the pitcher into the base with the Ninja® logo facing forward.



Using the Unit



AUTO-iQ PROGRAMS
Automated blending and heating patterns deliver expert results at the touch of a button.

MANUAL BLEND MODE
Select BLEND then LOW, MED, or HIGH. Blend settings will run for 1 minute unless manually stopped.

MANUAL COOK MODE
Select COOK then LOW, MED, or HIGH. Cook settings will run for 1 hour unless manually stopped.

PULSE
Short bursts of power to stir ingredients during manual operation.
TIP: Incorporate pulses when manually cooking to promote even cooking.

CLEAN
One-touch cleaning.

HEAT ON
Light will illuminate if the chosen function uses heat.

KEEP WARM
Turns on once heated program is complete to keep contents warm up to 1 hour.

Chicken Noodle Soup

PREP: 15 MINUTES
COOK TIME: 30 MINUTES
MAKES: 3-4 SERVINGS

INGREDIENTS

- 1 small onion, peeled, cut in 1-inch pieces
- 2 stalks celery, cut in 1-inch pieces
- 2 carrots, peeled, cut in 1-inch pieces
- 3 1/2 cups chicken stock
- 1/2 teaspoon kosher salt
- 1/4 teaspoon ground black pepper
- 1/4 teaspoon dried thyme
- 1 cup uncooked chicken, cut in 1-inch pieces
- 1 cup dry egg noodles

NOTE: Don't have or want egg noodles? Leave them out and skip steps 4 and 5. Chicken Vegetable Soup is just as delicious.



Auto-iQ® Programs

Automatic programs incorporate unique blending and heating patterns that allow you to make a variety of foods and beverages at the touch of a button.

CRUSH EST. PROGRAM TIME: 1 MINUTE		COOK EST. PROGRAM TIME: 30 MINUTES, SAUTE: 5 MINUTES	
<p>SMOOTHIE Blend fruit, liquids, dairy, and more.</p>	<p>FROZEN DRINK Create frozen drinks like margaritas and blended coffee.</p>	<p>SAUTÉ Boost flavors of onions and garlic before making soups, sauces, or dips.</p>	<p>HEARTY SOUP Create textured soups.</p>
<p>EXTRACT Ideal for tough ingredients like seeds, leafy greens, and whole fruits.</p>	<p>ICE CREAM Use your favorite frozen fruit and dairy to make sorbets and frozen treats.</p>	<p>SAUCE/DIP Create creamy sauces, dips, purees, and fondue.</p>	<p>SMOOTH SOUP Make smooth or pureed soups.</p>
INFUSE EST. PROGRAM TIME: 10 MINUTES			
<p>MIXER Use sweet or savory ingredients to create bold-flavored concentrates to add to spirits, mocktails, and even marinades.</p>	<p>WATER Transform fruits, herbs, teas, and spices into warm tonics and flavored waters.</p>	<p>COCKTAIL Infuse liquors for craft cocktails.</p>	



1 Place onion, celery, carrot, and stock in the pitcher.



2 Add spices and chicken and secure the lid.



3 Select HEARTY SOUP.



4 With 6 minutes remaining on the program, remove lid to pause the unit. Add egg noodles to pitcher.



5 Replace lid and press HEARTY SOUP to resume program.



6 When program is complete, ensure internal temperature of chicken is 165°F, then serve.

For more charts, see the included Inspiration Guide.