

NINJA®

MC750
OWNER'S GUIDE

3-in-1 Cooking System



www.ninjakitchen.com

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® 3-IN-1 COOKING SYSTEM..

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.

THIS BOOK COVERS MODEL NUMBER:
MC750

TECHNICAL SPECIFICATIONS

Voltage: 120V., 60Hz.
Power: 1200 Watts

WARNING:

TO REDUCE THE RISK OF FIRE, ELECTRIC SHOCK OR INJURY:

- CAUTION: TO REDUCE THE RISK OF ELECTRIC SHOCK, COOK ONLY IN THE POT PROVIDED OR IN CONTAINERS RECOMMENDED BY SharkNinja Operating LLC PLACED ON THE COOKING RACK IN THE PROVIDED POT. DO NOT USE THE APPLIANCE WITHOUT THE REMOVABLE COOKING POT INSIDE.**
- 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.**
- Please note that the appliance may become hot during use. **DO NOT** touch hot surfaces; always use the handles and knobs. Always use oven mitts or pot holders when removing the pot.
- DO NOT** allow the appliance to be used by children. Close attention is necessary when used near children. This is not a toy.
- Remove the power cord from the electrical outlet when not in use, and let cool 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.
- 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.
- DO NOT** operate any appliance with a damaged cord or plug, or after the appliance malfunctions, has been dropped or damaged in any manner. Return the appliance to SharkNinja Operating LLC for examination, repair or adjustment.

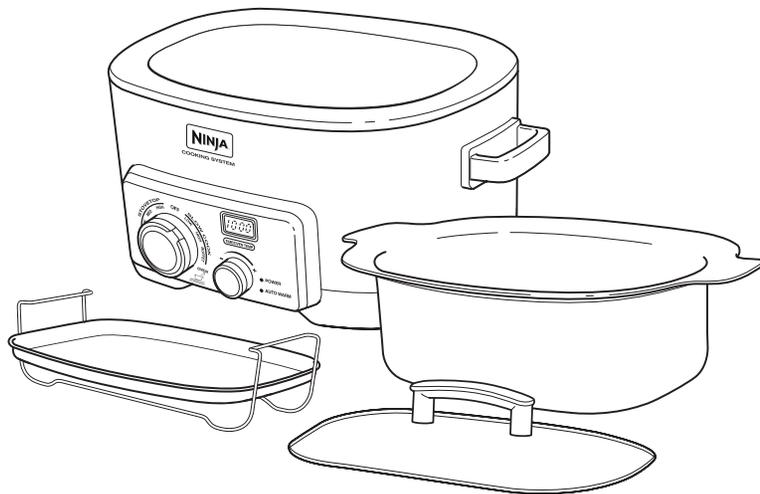
- Please refer to the Cleaning & Maintenance section for regular maintenance of the appliance. Return the appliance to SharkNinja Operating LLC for any other servicing.
- DO NOT** let the power cord touch hot surfaces such as the stove.
- Always use the appliance on a dry, level surface.
- Extreme caution 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.**
- To avoid possible steam damage, place the cooking system away from walls and cabinets during use.
- 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.
- 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 that water does not drip back into the appliance.
- DO NOT** use outdoors or anywhere the cord or unit housing might come into contact with water while in use.
- DO NOT** obstruct the steam release vent during use.
- Always position the steam vent hole in the back of the unit away from you.
- DO NOT** place or operate this appliance on or near any hot surfaces (such as gas or electric burner, stove or in a heated oven).
- The use of attachments or accessories not recommended by the manufacturer may result in fire, electric shock or personal injury.
- DO NOT** use this appliance for deep frying.
- To disconnect, turn the Function Dial to "Off", then remove the plug from the wall outlet.
- This appliance has a cut off switch which will not allow the appliance to heat if the cooking pot is not inserted into the housing or removed while cooking.
- THIS PRODUCT IS INTENDED FOR HOUSEHOLD USE ONLY.** Do not use this appliance for anything other than its intended use. Do not use outdoors.
- To avoid the possibility of the cooking system being accidentally being pulled off the counter top 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.
- Leaving food out too long at room temperature can cause bacteria to grow to dangerous levels that can cause illnesses. In the event of a loss of power, an error message will display on the unit. It is recommended to dispose of any food that has been at room temperature for more than an hour.

SAVE THESE INSTRUCTIONS

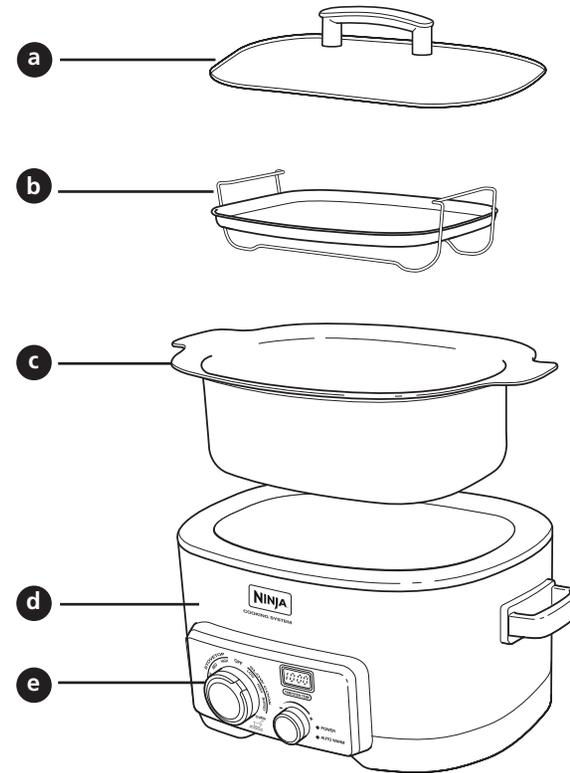
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Getting To Know Your **Ninja®** 3-in-1 Cooking System

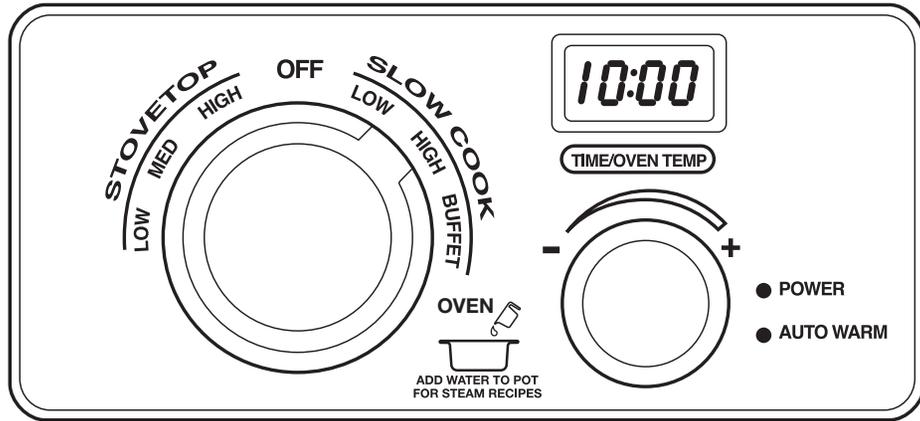


- | | |
|-------------------------|--------------------------|
| a Glass Lid with Handle | d Main Housing |
| b Roasting Rack | e Control Panel |
| c Cooking Pot | f Power Cord (not shown) |

FEATURES:

- Stovetop Settings: Low (simmer), Med (sauté), High (sear)
- Slow Cooker Settings: High, Low, and Buffet
- Auto Warm
- Oven Temperature: 250°F - 425°F
- Digital Oven Controls with Timer
- Auto Warm for Slow Cook function only

Getting to Know the Ninja® 3-in-1 Cooking System Control Panel



Function Dial

Turn the dial to select Stovetop, Slow Cook or Oven mode.

Stovetop - Use the Ninja® 3-in-1 Cooking System as you would a stovetop. You can simmer, sauté, or sear.

Slow Cook - Use the Ninja® 3-in-1 Cooking System as a slow cooker. Select the temperature - low or high and let the cooking system do all the work. When it has finished cooking, it will automatically switch to Auto Warm.

Buffet - Use the Buffet mode after cooking is completed to keep food warm from 30 minutes up to 12 hours.

Oven - Use the Ninja® 3-in-1 Cooking System as you would a regular oven. You can roast, bake or even cook with steam.

LED Display Screen

The LED screen displays the timer settings for the Slow Cook, Buffet and Oven modes. It also displays the oven temperature settings for the Oven mode.

TIME/OVEN TEMP Button

Use the TIME/OVEN TEMP button to toggle between the Time and Temperature when using the Oven mode.

Adjustment Dial

Use the Adjustment dial to set the count down timer in Slow Cook mode or to change the time and temperature when using the Oven mode.

Auto Warm

The Ninja® 3-in-1 Cooking System will go into auto warm when the set cooking time in Slow Cook mode is over.

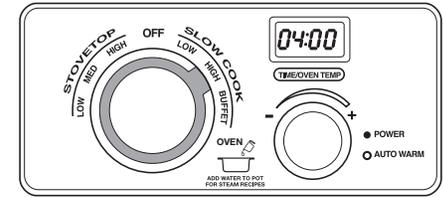
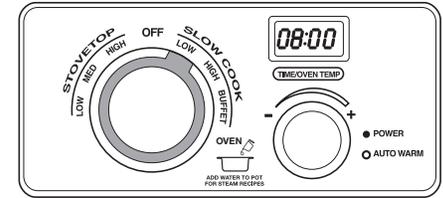
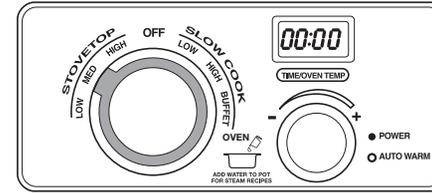
Preparing to Use the Ninja® 3-in-1 Cooking System

Before using the cooking system for the first time:

- 1 Review **ALL** warning and caution statements before proceeding to number 2.
- 2 Carefully remove all the parts from the box. Wash the cooking pot, roasting rack and glass lid with warm, soapy water. The cooking pot, roasting rack and glass lid can be washed in the dishwasher. 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 the wall outlet.
- 5 The cooking system will not turn "On" as long as the Function Dial is in the "Off" position.
- 6 When ready to start the appliance, turn the Function Dial to the function that you want. The red Power light will light up indicating that the appliance is on.
- 7 Follow instructions on the following pages on how to use the different functions.

Using the Different Functions

⚠ 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 that water drips back into the cooking pot.



Stovetop:

- 1 Place the cooking pot inside the housing.
- 2 Place the food that you wish to cook inside the pot in an even layer for best results.
- 3 Set the Function Dial to the desired Stovetop mode to get the appliance heated. The LED Display will show "On" and the Power light will turn on.
- 4 When you have finished using the unit, turn the Function Dial to "Off" and then unplug the unit and allow it to cool completely before handling.

NOTE: The appliance will not function if the cooking pot is not inside the main housing.

TIP: When you want to sear meats, set the Stovetop to "High".

To sauté vegetables, set the Stovetop to "Med" or "High".

Slow Cook:

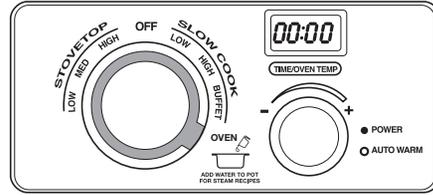
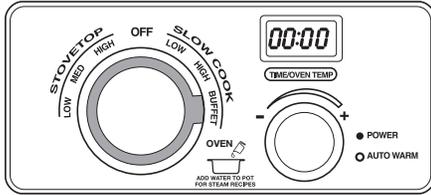
The 6 qt. capacity makes this an ideal slow cooker for the entire family. The Low and High settings automatically switch to Auto Warm after cooking is complete to keep the food warm. Use the Stovetop function on "High" to sear meats and vegetables before slow cooking to enhance flavors and create gourmet meals.

Do not exceed the top of the cooking pot when filling with food. This could result in the food boiling over.

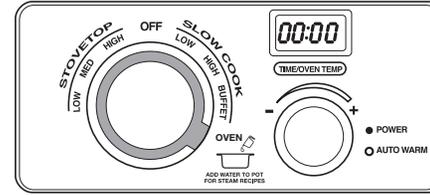
- 1 Place the cooking pot inside the housing.
- 2 Place the ingredients into the cooking pot and place the lid on top.
- 3 Plug the unit into the electrical outlet.
- 4 Turn the Function Dial to either Low or High under Slow Cook depending on the recipe instructions. The LED Display will show "8:00" or "4:00" depending on the slow cook setting that is selected and the Power Light will turn on.
- 5 The Display Screen will show "8:00" hours for Low setting and "4:00" hours for High setting. Turn the Adjustment Dial to set the desired time. The time will increase or decrease in 30 minute increments for up to 12 hours. The timer will begin counting down after 3 seconds. Do not lift the lid continuously while cooking.
- 6 After the cooking process is done, the unit will switch to Auto Warm for up to 12 hours.
- 7 When you have finished using the unit, turn the Function Dial to "Off" and then unplug the unit and allow it to cool completely before handling.

Using the Different Functions - cont.

⚠ 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 that water drips back into the cooking pot.



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Buffet

Use the Ninja® 3-in-1 Cooking System Buffet mode to keep food warm from 30 minutes up to 12 hours.

- 1 Place the cooking pot inside the housing.
- 2 Place the cooked food inside the cooking pot and cover with the lid.
- 3 Plug the unit into the electrical outlet.
- 4 Turn the Function Dial to Buffet.
- 5 Time is pre-set to "6:00" hours. Turn the Adjustment Dial to set the desired time that you want the food kept warm.
- 6 When you have finished using the unit, turn the Function Dial to "Off" and unplug the unit. Allow it to cool completely before handling.

Oven

Variable temperatures from 250° to 425° make this an ideal oven for roasting meats and vegetables and for baking. The programmable timer can be set in 5 minute intervals for up to 6 hours.

Using the Oven mode for Roasting:

- 1 Place the cooking pot inside the housing.
 - 2 Place the food on the Roasting rack and lower into the cooking pot. Cover with the lid.
 - 3 Plug the unit into the electrical outlet.
 - 4 Turn the Function Dial to Oven. The Power light will illuminate.
 - 5 The Display Screen will show "350". Turn the Adjustment Dial to set the temperature. The temperature will adjust in 25° increments up to 425°. Press the Time/Oven Temp button once and then turn the Adjustment Dial to set the cooking time. The time is pre-set at "1:00" hour and will increase in 5 minute increments up to a total of 6 hours.
 - 6 The timer will begin counting down after 3 seconds. The time and temperature can be adjusted during the cooking cycle. Press the Time/Oven Temp button and then turn the Adjustment Dial to change the time or the temperature.
 - 7 Once cooking is complete the timer will blink for 2 minutes. At the end of the 2 minutes, the power will shut off.
- ⚠ Caution: Be alert when handling hot foods to keep from being burned.**
- 8 When you have finished using the unit, turn the Function Dial to "Off", unplug the unit and allow it to cool completely before handling.

Steam Infused Cooking:

Steam Infused Cooking cooks foods fast and healthy all by the introduction of steam during the cooking process. The Steam Roasting technique can be applied to a variety of meats you would traditionally roast in your oven. Some cuts of meat benefit from searing **BEFORE** roasting while other cuts benefit from searing **AFTER** roasting, refer to the recipes in the included Inspiration Guide.

- 1 Place the cooking pot inside the housing.
 - 2 No preheating is required when searing before roasting.
 - 3 Most meats can be seared for less than 10 minutes. You do not want to cook the meat, simply brown the meat to add color. Remove meat from pot.
 - 4 Add water to the bottom of the cooking pot. In general, 1 cup of water equals 10 minutes of steam time.
 - 5 Place meat onto the Roasting Rack and set the Roasting Rack into pot.
 - 6 If additional water is required during the cooking process, cautiously lift the lid away from you and add room temperature water. Water should **NOT** exceed the roasting rack or touch the food as that will result in poaching.
- ⚠ Caution: Take care when placing hot meats on roasting rack.**
- ⚠ CAUTION: DO NOT add any liquids to the base of the main housing of the appliance.**

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. 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 or roasting rack.
- 4 Cooking time and temperature can be adjusted at any time during the cooking cycle in Slow Cook and Oven. Press the Time/Oven Temp button and turn the Adjustment Dial to adjust.
- 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 preset temperature and time.
- 7 Multiple modes may be required to cook recipes. To change modes during cooking cycles, simply turn the Function Dial to select the new desired mode. Once the new mode is selected, begin the programming process.
- 8 If the cooking pot is removed during the cooking cycle and then placed back into the unit, the cooking process will continue as though it was not interrupted.

PROBLEM	POSSIBLE SOLUTION
“Err” Appears on the Display Screen	Turn the function dial to “OFF” and then turn dial to desired cooking mode. If the unit displays “Err” for a prolonged period of time due to power failure, dispose of the food for health and safety reasons. Call Customer Service at 1-877-646-5288 .
“E01” Appears on the Display Screen	Cooking pot is not inside the cooking system housing. Insert the cooking pot.
“E02” or “E03” Appears On The LCD Display	<i>Ninja</i> ® 3-in-1 Cooking System is not functioning. Please contact customer service at 1-877-646-5288 .

Cleaning & Maintenance

The *Ninja*® 3-in-1 Cooking System should be cleaned thoroughly after every use.

- 1 Unplug the unit from the wall outlet and let cool.
- 2 Never immerse the main housing in water or any other liquid.
- 3 To clean the main housing and the control panel, wipe it clean with a damp cloth.
- 4 Wash the cooking pot, roasting rack and glass lid with warm, soapy water. The cooking pot, roasting rack and glass lid can be washed in the dishwasher.
- 5 Dry all parts after each use.
- 6 If food residue is stuck onto the cooking pot, fill the pot with water and allow to soak before cleaning. **DO NOT** use scouring pads. 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:
www.ninjakitchen.com or feel free to contact customer service: **1-877-646-5288**.

ONE (1) YEAR LIMITED WARRANTY

SharkNinja Operating LLC warrants this product to be free from material defects and workmanship for a period of one (1) year from the date of purchase when utilized for normal household use, subject to the following conditions, exclusions and exceptions.

The liability of **SharkNinja Operating LLC** is limited solely to the cost of the repair or replacement of the unit at our option. This Limited Warranty does not cover normal wear of parts and does not apply to any unit that has been tampered with or used for commercial purposes. This Limited Warranty does not cover damage caused by misuse, abuse, negligent handling or damage due to faulty packaging or mishandling in transit. This Limited Warranty does not cover damage or defects caused by or resulting from damages from shipping or repairs, service or alteration to the product or any of its parts, which have been performed by a repair person not authorized by **SharkNinja Operating LLC**.

If your appliance fails to operate properly while in use under normal household conditions within the warranty period, return the complete appliance and accessories, freight prepaid. For assistance with warranty service options or customer support, please call our customer care and product specialists at , call 1-877-646-5288 or visit our website www.ninjakitchen.com.

If the appliance is found to be defective in material or workmanship, **SharkNinja Operating LLC** will repair or replace it free of charge. Proof of purchase is required and a fee of \$ 19.95 will apply to cover the cost of return freight. *

This Limited Warranty is extended to the original purchaser of the unit and excludes all other legal, implied and/or conventional warranties. The responsibility of **SharkNinja Operating LLC** if any, is limited to the specific obligations expressly assumed by it under the terms of this Limited Warranty. In no event is **SharkNinja Operating LLC** liable for incidental or consequential damages to anyone of any nature whatsoever. Some states do not permit the exclusion or limitation of incidental or consequential damages, so the above may not apply to you.

This Limited Warranty gives you specific legal rights, and you may also have other rights which vary from state to state or from province to province.

***IMPORTANT: Carefully pack item to avoid damage in shipping. Be sure to include proof of purchase date and to attach tag to item before packing with your name, complete address and phone number with a note giving purchase information, model number and what you believe is the problem with the item. We recommend you insure the package (as damage in shipping is not covered by your Limited Warranty). Mark the outside of your package “ATTENTION CUSTOMER SERVICE”.**

Product Registration

Please visit www.ninjakitchen.com or call **1-877-646-5288** to register your new *Ninja*® product within ten (10) days of purchase. You will be asked to provide the store name, date of purchase and model number along with your name and address.

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

SharkNinja Operating LLC
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Ninja is a registered trademark of SharkNinja Operating LLC.
For SharkNinja U.S. Patent information visit <http://www.sharkninja.com/USPatents>.
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.

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NINJA®

Thank you for purchasing
your new Ninja®!

If you have any questions, we are here to help!

CALL US

Toll Free: **1-877-646-5288**

Our team is available:

Mon-Sat, 7am - 11pm EST &

Sun, 9am - 8pm EST

ONLINE

Visit us online at www.ninjakitchen.com.

Or find us on Facebook: fb.me/ninjakitchen



For product demos visit our YouTube channel
at: www.youtube.com/EPNinjaKitchen.

 YouTube