

# NINJA™

## Professional Hand Mixer

**OWNER'S GUIDE**

NJ300W 30



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Illustrations may differ with actual product.

# IMPORTANT SAFETY INSTRUCTIONS

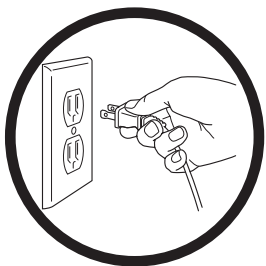
## For Household Use Only

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

**READ ALL INSTRUCTIONS CAREFULLY AND LOOK AT THE ILLUSTRATIONS BEFORE USING YOUR NINJA™ PROFESSIONAL HAND MIXER.**

### **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.**



1. To protect against risk of electrical shock, do not immerse power cord, plug or mixer in water or any other liquid.
2. Remove any accessories from mixer before washing them.
3. Close supervision is necessary when any appliance is used by or near children.
4. Unplug mixer from outlet when not in use, before putting on or taking off accessories, and before cleaning the appliance.
5. **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 EURO-PRO Operating LLC for examination, repair or adjustment. See warranty.
6. Flashing red "0" shown on digital display indicates ready to operate. Avoid contact with moving parts at all times. Keep hands, hair, clothing, as well as spatulas and other utensils away from beaters during operation to prevent personal injury and/or damage to the mixer.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
8. Remove beaters and dough hooks from mixer before cleaning.
9. Make sure that the power cord is positioned safely so that nobody trips or gets tangled in it.
10. **DO NOT** leave appliance unattended while in use.
11. **DO NOT** use outdoors.
12. **DO NOT** let cord hang over the edge of the table, counter or touch hot surfaces including the stove.
13. **DO NOT** place on or near a hot gas or electric burner, or in a heated oven.
14. **DO NOT** use appliance for other than intended household use.
15. The mixer is designed for a maximum of 10 minute continuous use on any speed without interruption (10 minute total time if you are changing speeds in the 10 minute duration). Allow the unit to cool after use.
16. To avoid injury by accidentally switching on the appliance when inserting the beaters or dough hooks, always reduce to speed setting "0" or press the On/Off button, and unplug the appliance before assembling or disassembling.

**NOTE:** An extension cord may be used if you are careful in its use:

1. The electrical rating of the extension cord should be at least as great as the electrical rating of the appliance.
2. An extension cord with the power cord must be arranged so that it will not drape over the countertop or tabletop where they can be pulled on by children or tripped over accidentally.

## SAVE THESE INSTRUCTIONS

## Contents

Thank you for purchasing the Ninja™ Professional Hand Mixer.	Getting Started.....	6
	Using the Ninja™ Professional Hand Mixer .....	8
	Care & Maintenance .....	9
	Important Instructions .....	10
	Hints for Using the Professional Hand Mixer's Speed Settings....	11
	Troubleshooting Guide .....	12
	Warranty.....	13

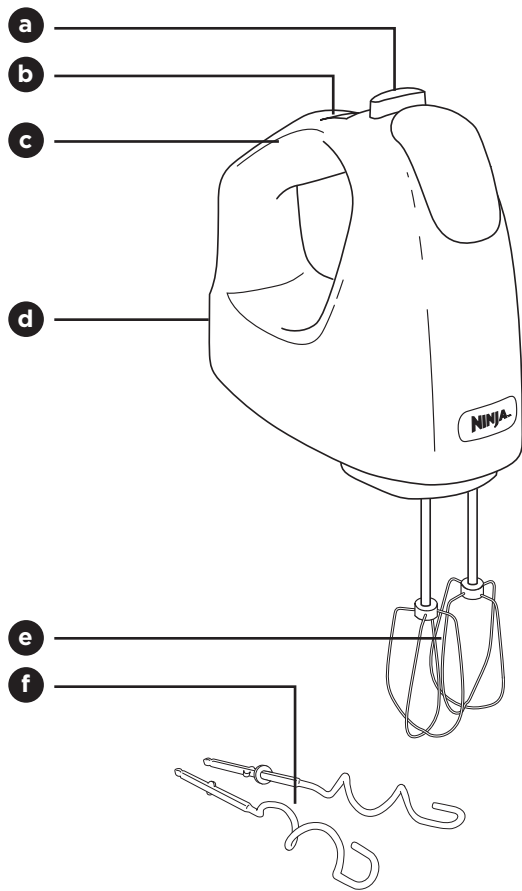
### TECHNICAL SPECIFICATIONS

Voltage: 120V., 60Hz.

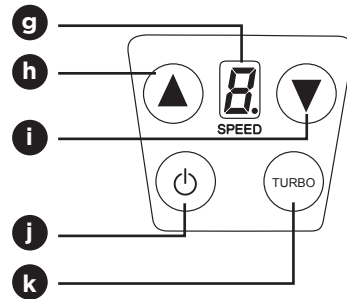
Power: 130 Watts



## Getting Started



### CONTROL PANEL



- a Attachment Eject Button
- b Control Panel
- c Handle
- d Heel Rest
- e Beaters (x 2)
- f Dough Hooks (x 2)

- g Digital Speed Display
- h Speed Increase Button
- i Speed Decrease Button
- j On/Off Button
- k Turbo Button
- l Power Cord (not shown)

The Ninja™ Professional Hand Mixer is designed to effortlessly mix, knead, blend and whip fresh ingredients into your favorite creations. Offering 9 speeds and Turbo Boost, the Ninja™ Professional Hand Mixer also features Sensor Feedback Control to maintain your speed no matter the consistency of the ingredients. The body is sealed smooth to prevent food build up and make cleanup easy. For best results, be sure to read all instructions in manual before using this appliance.



### FEATURES:

- **Sensor Feedback**  
Maintains speed while the consistency of ingredients changes
- **Boost**  
Creates a burst of speed with the push of a button
- **Digital Control Panel**  
One handed operation with easy to read LED display
- **Easy to Clean**  
The mixer base and body are sealed smooth to eliminate food trapping
- **Attachment Release Button**  
Extra large and conveniently located
- **Heel Rest**  
The mixer can easily sit upright when not in use
- **Professional Stainless Steel Attachments**  
Includes Beater Set and Dough Hook Set - both dishwasher safe

## Using the Ninja™ Professional Hand Mixer

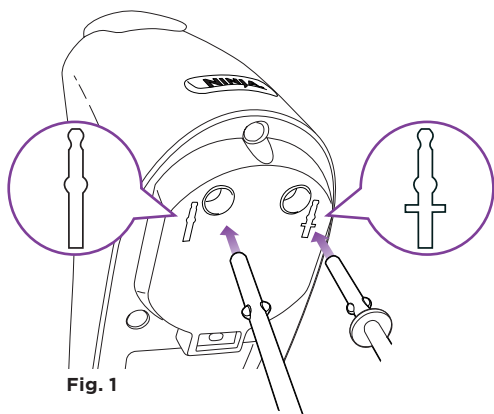


Fig. 1

### BEFORE FIRST USE

- 1 Remove all packaging material and labels from the appliance.
- 2 Wash the beaters and dough hooks in lukewarm, soapy water or in the dishwasher on the top rack. Rinse and dry them thoroughly. Wipe the housing of the mixer with a damp cloth and dry with a paper or cloth towel.

**⚠ CAUTION: DO NOT** immerse unit, plug or power cord in water or any other liquid.

### HOW TO ASSEMBLE

**⚠ CAUTION:** To avoid injury when inserting or removing beaters or dough hooks, always turn the appliance 'Off' and unplug before assembling.

- 1 Select a set of attachments:  
Use the **beaters** to mix liquids such as creams, to combine dry ingredients, for confectionery dough, etc.  
Use the **dough hooks** for kneading doughs.
- 2 Turn the mixer over so that the openings and illustrations on the bottom are visible. Insert the selected attachment with the locator ring into the opening with the corresponding illustration. (Fig. 1)
- 3 Insert the attachment with a slight twisting motion to engage the beater drive tabs. When the attachments are fully inserted and in place, you will hear a click.
- 4 Insert the second attachment in the same manner as above.

## Care & Maintenance

### CLEAN AFTER USE

**⚠ WARNING:** Never immerse the Professional Hand Mixer, plug or power cord into water or any other liquid.

- 1 Ensure that the mixer is turned 'Off' and unplugged before removing accessories and cleaning.
- 2 Clean immediately after use to avoid caked on food. Wash the beaters and dough hooks in lukewarm, soapy water or in the dishwasher on the top rack. Rinse and dry them thoroughly. Wipe the housing of the mixer with a damp cloth and dry with a paper or cloth towel. Wipe any food off the power cord using a dry cloth.

**⚠ IMPORTANT: DO NOT** use scouring pads, harsh detergents or abrasive cleaners to clean main unit to prevent damage to the finish.

### HOW TO STORE

- 1 Ensure that your mixer is clean and dry. Wrap cord loosely around unit and store in a cool, dry area along with the attachments where it will not be hazardous or damaged

**NOTE:** For any other servicing, please contact EURO-PRO Customer Service at 1-800-798-7398.

### HOW TO USE

**⚠ WARNING:** Never operate the appliance without all the parts in place. Make sure that all parts are properly assembled.

**⚠ WARNING: ALWAYS** avoid contact with moving parts while unit is in operation. Keep hands, hair, clothing, spatulas and other utensils away from beaters and dough hooks during operation. Failure to do so could result in serious injury.

- 1 Plug the mixer into the electrical outlet.
- 2 Press the On/Off button to turn the mixer 'On'. A red "0" will flash on the digital display. Use your thumb to press the speed increase button (▲) to increase to the desired speed setting. There are nine (9) different speed settings. The speed setting will be shown on the digital display.

**NOTE:** For recipes that call for multiple and thicker ingredients, we suggest that you start at the lowest speed and then increase as needed using the speed increase button.

**⚠ IMPORTANT:** Ensure that the beaters or dough hooks are completely free to move in your mixture without resistance in order not to strain the motor.

- 3 When a burst of power is needed while mixing, hold down the turbo button to mix at the highest speed. The digital display will show a "t". Release the turbo button to return to the previous speed setting.
- 4 When you have finished mixing, press the On/Off button to turn the mixer 'Off' and unplug.
- 5 Remove the attachments by pressing the eject button and pulling them straight out.

**⚠ WARNING: DO NOT** attempt to eject the attachments while unit is 'On'.

## Important Instructions

ALWAYS	NEVER
<b>ALWAYS</b> make sure that your hands are dry before handling the plug or switching 'On' the appliance.	<b>NEVER</b> place your hand in the bowl while the mixer is in operation.
<b>ALWAYS</b> unplug unit from the electrical outlet when not in use or when removing accessories and before cleaning.	<b>NEVER</b> use this appliance outdoors. <b>NEVER</b> use this appliance for other than its intended purpose. This appliance is for household use only.
<b>ALWAYS</b> remove the beaters or dough hooks from the mixer before washing.	<b>NEVER</b> use harsh, abrasive or caustic cleaners to clean this appliance.
<b>ALWAYS</b> avoid contact with moving parts while unit is in operation. Keep hands, hair, clothing spatulas and other utensils away from beaters and dough hooks during operation.	<b>NEVER</b> allow children to use this appliance unsupervised.
<b>ALWAYS</b> clean appliance with damp cloth after every use.	<b>NEVER</b> leave this appliance unattended while in use.
	<b>NEVER</b> eject attachments with the unit operating.
	<b>NEVER</b> let the power cord hang over the edge of a table or counter, touch hot surfaces or become knotted.

## Hints for Using the Professional Hand Mixer's Speed Settings

SPEED	SUGGESTED USES
0	Mixer is ready to operate
1	<ul style="list-style-type: none"> <li>Stir to combine and aerate dry ingredients</li> <li>Start mixing procedure (frostings, etc.)</li> <li>Stir liquids (sauces, gravies, etc.)</li> <li>Mix muffin batter</li> <li>Add, nuts, chips, dried fruit to batters</li> </ul>
2	<ul style="list-style-type: none"> <li>Stir liquids into dry, or dry into liquids</li> <li>Use to cream sugar and cold butter (not frozen)</li> <li>Mash potatoes or squash</li> </ul>
3	<ul style="list-style-type: none"> <li>Mix cake or pancake batter</li> <li>Add dry and liquid ingredients one at a time</li> <li>Cream soft butter and sugar</li> </ul>
4	<ul style="list-style-type: none"> <li>Combine heavy mixtures (cookie dough)</li> <li>Whip already mashed potato or squash</li> <li>Add eggs</li> </ul>
5	<ul style="list-style-type: none"> <li>Mix quick breads</li> <li>Dense cream cheese</li> </ul>
6	<ul style="list-style-type: none"> <li>Mix batter breads</li> <li>Creamy butter frostings</li> </ul>
7	<ul style="list-style-type: none"> <li>Finish mixing cake and other batters</li> <li>Whip heavy cream or mousse</li> <li>Beat whole eggs or egg yolks</li> </ul>
8	<ul style="list-style-type: none"> <li>Further beat egg yolks to aerate and give volume</li> <li>Beat egg whites</li> </ul>
9	<ul style="list-style-type: none"> <li>Beat meringue mixtures</li> </ul>

**NOTE: DO NOT** operate non-stop for over ten (10) minutes.

## Troubleshooting Guide

Model  
NJ300W 30

**EURO-PRO** 

### WARRANTY

Please go to our website [www.ninjakitchen.com](http://www.ninjakitchen.com) for further details.

#### TROUBLESHOOTING

If your Professional Hand Mixer fails to operate, follow these instructions:

- 1 Make sure the plug is securely plugged into the electrical outlet.
- 2 Make sure the electrical outlet is working. Unplug the appliance, check your fuse box or circuit breaker box and replace the fuse or reset the breaker as necessary, then plug the appliance back in.
- 3 If the problem persists, contact Customer Service at 1-800-798-7398, Monday to Friday between 8:30 A.M. - 5:00 P.M. Eastern Standard Time, or visit our website at [www.ninjakitchen.com](http://www.ninjakitchen.com).

