

NINJA®

QB1004Q
OWNER'S GUIDE

Master Prep® Professional



www.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 NUTRI NINJA® MASTER PREP® PROFESSIONAL.

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 OR INJURY:

- 1 ⚠ CAUTION:** Blade assemblies are sharp. Handle with care. When handling the blade assemblies, always hold by the upper shaft.
- 2 ⚠ CAUTION:** Blade Assembly is removable and not locked in place. If pouring with the splash guard removed, always remove the Blade Assembly first. If using pour spout, make sure the splash guard is secure on the jar by firmly pressing on the splash guard.
- 3 ⚠ CAUTION:** Do not blend hot liquids.
- 4** To protect against electric shock, **DO NOT** immerse cord, plug or any part of the main unit in water or any other liquids.
- 5 DO NOT** allow the appliance to be used by children. Close attention is necessary when used near children. This is not a toy.
- 6 DO NOT** let cord hang over edge of table or counter, or touch hot surfaces including the stove.
- 7** Never leave an appliance unattended when in use.
- 8 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.

- 9 **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.
- 10 Unplug appliance from outlet when not in use, before putting on or taking off parts and before cleaning.
- 11 **DO NOT** operate this appliance on or near any hot surfaces (such as gas or electric burner, or in a heated oven).
- 12 The use of attachments or accessories including canning jars, not recommended by the manufacturer may result in fire, electric shock or personal injury.
- 13 Always use this appliance on a dry, stable work surface away from water.
- 14 **DO NOT** remove the motor head before the chopping blades have stopped turning.
- 15 **DO NOT attempt to sharpen blades.**
- 16 Immediately release the On/Off pulse button on the motor head in the event that the appliance malfunctions during use.
- 17 To reduce the risk of injury, **NEVER** operate the appliance without the splash guard in place; **DO NOT** try to defeat the interlock mechanism; make sure that the blades are properly assembled before operating the appliance.
- 18 **DO NOT** expose jars to extreme temperature changes.
- 19 **DO NOT** use jars if they are cracked or chipped.
- 20 **DO NOT** use the appliance if blades are bent or damaged.
- 21 **DO NOT** operate the appliance for more than 15 seconds.
- 22 Avoid contact with moving parts at all times. Keep hands, hair, clothing as well as spatulas and other utensils away from pitcher or chopping container during operation to prevent risk of personal injury and/or damage to the appliance. A scraper may be used only when the appliance is not running.
- 23 **DO NOT** overfill.
- 24 **DO NOT** operate the appliance empty.
- 25 If the appliance overheats, a thermal switch will become activated and shut off the motor. To reset, unplug the appliance and let it cool down for approximately 10 minutes before using again.
- 26 **THIS PRODUCT IS INTENDED FOR HOUSEHOLD USE ONLY.** Do not use this appliance for anything other than its intended use. Do not use outdoors.

SAVE THESE INSTRUCTIONS

THIS BOOK COVERS MODEL NUMBERS:

QB1004Q

TECHNICAL SPECIFICATIONS

Voltage: 120V., 60Hz.
Power: 450 Watts
Pitcher Capacity: 1.42 L (48 ounces, 6 cups)
1.18 L (40 ounces, 5 cups)
Bowl Capacity: 470 ml (16 ounces, 2 cups)

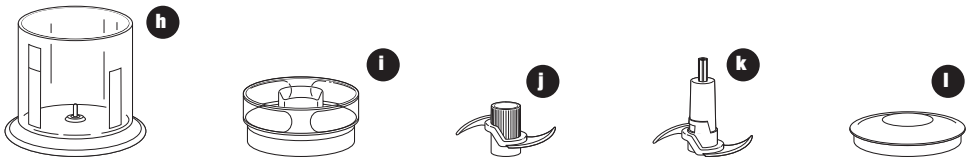
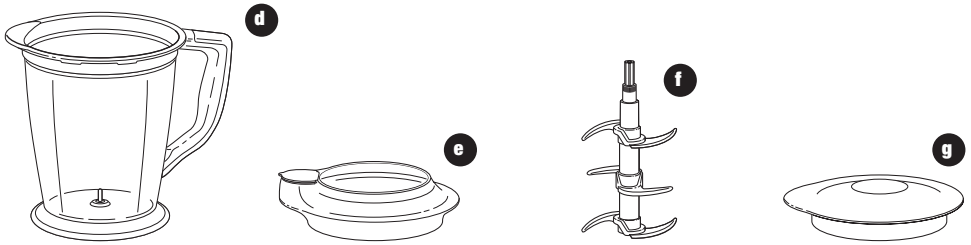
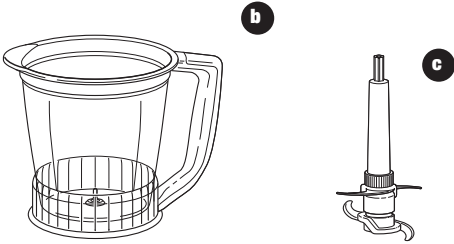
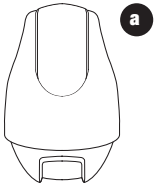


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purchasing
the Ninja®
Master Prep®
Professional.**

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Getting Started

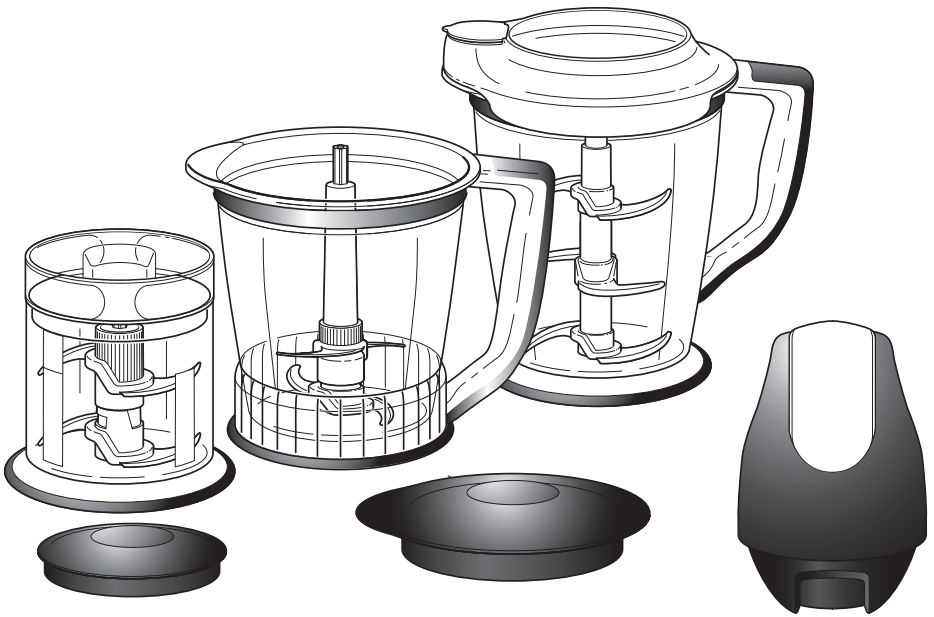


- a** Power Head
- b** Master Prep® Professional 40 oz. Pitcher with Non-Slip Base
- c** Ninja® 4-Blade Assembly
- d** Master Prep® Professional 48 oz. Pitcher with Non-Slip Base
- e** Pitcher Splash Guard
- f** Ninja® 6-Blade Assembly
- g** Pitcher Storage Lid

- h** Master Prep Professional Bowl with Non-Slip Base
- i** Bowl Splash Guard
- j** Upper Chopping Blade Assembly (bowl)
- k** Lower Chopping Blade Assembly (bowl)
- l** Bowl Storage Lid
- m** Power Cord (not shown)

NOTE: Attachments are not interchangeable.

The Ninja® Master Prep® Professional is an indispensable kitchen tool that is perfect for blending, chopping, mixing or pureeing when preparing your favorite recipes. For best results, be sure to carefully read all the instructions contained in the manual before using this appliance.



450 Watt Power Head

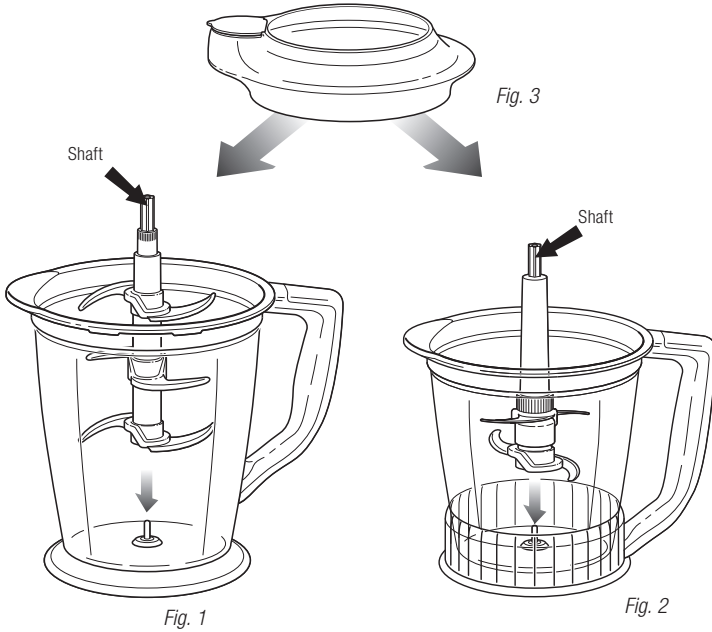
The 450 watt Power Head operates on 120V., 60Hz. electrical power. **NEVER** allow the Power Head to become wet when plugged into an electrical outlet.

- ⚠ WARNING:** The Power Head should never be immersed in water or any other liquid.
- ⚠ CAUTION:** Make sure that the Power Head is unplugged from the electrical outlet and that the Blade Assembly has stopped turning before attaching or removing any accessory.
- ⚠ CAUTION:** Blade Assemblies are sharp! Use extreme caution when handling the Blade Assemblies. Always hold them by the shaft. Do not attempt to sharpen blades.

IMPORTANT: Never run the appliance empty.

Using the Ninja® Master Prep® Professional Pitchers

- ⚠ **WARNING:** Never leave the appliance unattended while in use.
 - ⚠ **WARNING:** Remove utensils prior to processing.
 - ⚠ **CAUTION:** Handle the Blade Assemblies with care, as the blades are very sharp.
 - ⚠ **CAUTION:** Do not blend hot liquids.
- IMPORTANT:** Make sure that the Power Head is plugged in for use.
IMPORTANT: Never run the appliance empty.

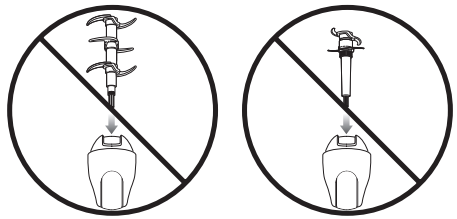


- 1 Place the Master Prep Professional pitcher on a clean, dry, level surface.
- 2 Holding the blade assembly by the shaft, place it onto the spindle pin inside the Master Prep Professional Pitcher.
 - Use the Ninja 6-Blade Assembly in the 48 oz. Pitcher. (fig. 1)
 - Use the Ninja 4-Blade Assembly in the 40 oz. Pitcher. (fig. 2)

IMPORTANT: Place blade assembly inside the container carefully as blades are sharp.

- 3 Add the ingredients to be processed into the Ninja Master Prep Professional pitcher.
- 4 Place the pitcher splash guard onto the top of the Ninja Master Prep Professional pitcher. (fig. 3)

IMPORTANT: Never add ingredients into the Ninja Master Prep Professional pitcher before placing the blade assembly in first.



- ⚠ **WARNING:** DO NOT try to place the Blade Assembly onto the Power Head and then into the Master Prep Professional pitcher.

⚠ CAUTION: Blade Assemblies are removable and not locked in place. If using pour spout, make sure the splash guard is secure on the jar by firmly pressing on the splash guard.

⚠ CAUTION: Blade Assemblies are removable and not locked in place. If pouring with the splash guard removed, always remove the Blade Assembly first.

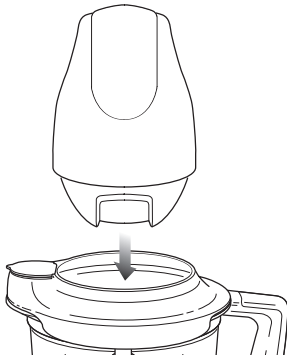
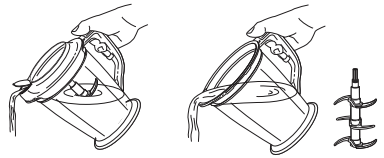


Fig. 4

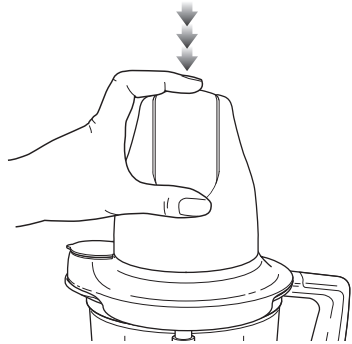


Fig. 5

5 Place the power head on top of the pitcher splash guard making sure that it is securely in place. (fig. 3) **DO NOT** attempt to operate the appliance without the safety splash guard in place.

6 To start the appliance, plug the power cord into the electrical outlet, securely hold power head while operating and press on the on/off pulse button located on the top of the power head. (fig. 4)

7 Hold the Ninja® Master Prep® Professional pitcher firmly while depressing the on/off pulse button to ensure the unit stays in place.

NOTE: DO NOT operate the appliance continuously for more than 15 seconds at a time.

8 To stop the appliance, remove your fingers from the on/off pulse button.

9 In order to obtain a better quality of chopping, operate the appliance by using the “pulse” method.

10 Make sure that the Blade Assembly has stopped completely before removing the power head.

11 If the ingredients stick to the side of the Master Prep Professional pitcher, stop the appliance, remove the power head and the splash guard. Use a spatula to dislodge the pieces and then replace the splash guard and the power head. Continue processing.

12 Depending on the consistency of the contents, use the pouring spout to empty liquid contents.

13 For thicker consistencies, first remove splash guard and Blade Assembly (by its shaft), then empty contents of the Ninja Master Prep Professional pitcher.

HINTS & TIPS FOR USING YOUR NINJA MASTER PREP PROFESSIONAL

- To crush ice into snow, start by using short pulses to break up large chunks. Continue until snow is achieved.

Using the Ninja® Master Prep® Professional Bowl

- ⚠ **WARNING:** Never leave the appliance unattended while in use.
 - ⚠ **WARNING:** Remove utensils prior to processing.
 - ⚠ **WARNING:** DO NOT crush ice in Master Prep Professional Bowl or damage may occur to the unit.
 - ⚠ **CAUTION:** Handle the Chopping Blade Assembly with care, as the blades are very sharp.
 - ⚠ **CAUTION:** Blade assembly is loose and not locked in place. Make sure to remove the Chopping Blade Assembly before emptying contents of processor bowl.
 - ⚠ **CAUTION:** Do not blend hot liquids.
- IMPORTANT:** Make sure that the Power Head is plugged in for use.
IMPORTANT: Never run the appliance empty.

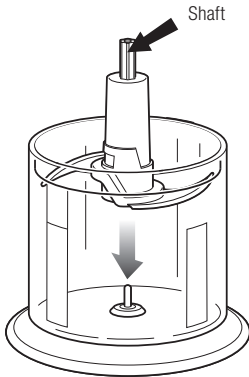


Fig. 1

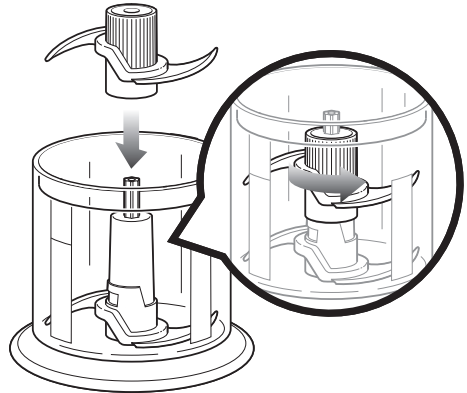


Fig. 2

- 1 Place the Master Prep Professional Bowl on a clean, dry, level surface.
- 2 Holding the Lower Chopping Blade Assembly by the shaft, place it over the spindle pin inside the Master Prep Professional Bowl. (fig. 1)
- 3 Carefully insert the Upper Chopping Blade Assembly over the Lower Chopping Blade Assembly rotating it until it locks onto the Lower Chopping Blade Assembly. (fig. 2)

IMPORTANT: Always assemble the Chopping Blade Assembly inside the container.



- ⚠ **WARNING:** DO NOT try to place the Chopping Blade Assembly onto the Power Head and then into the Master Prep Professional Bowl.

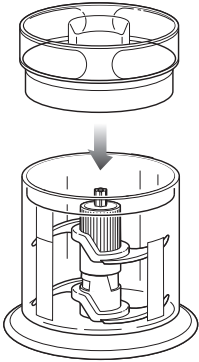


Fig. 3

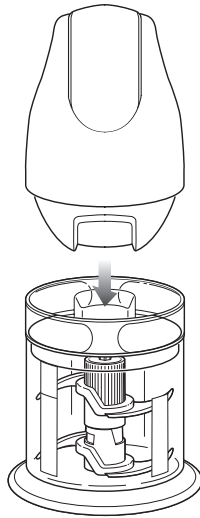


Fig. 4

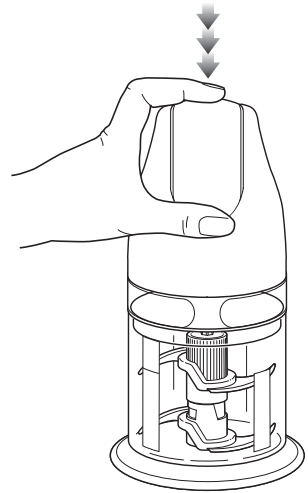


Fig. 5

- 4 Place the food that you want to process into the Master Prep Professional Bowl.

IMPORTANT: Never add ingredients into the Master Prep Professional Bowl before placing the blade assembly in first.

NOTE: DO NOT add more than 2 cups dry or 1 cup liquid ingredients as this will strain the motor and may cause overflow.

- 5 Place the splash guard on the bowl. (fig. 3)
- 6 Place the Power Head on top of the splash guard making sure that it is securely in place. (fig. 4) **DO NOT** attempt to operate the appliance without the safety splash guard in place.
- 7 To start the appliance, plug the power cord into the electrical outlet, securely hold Power Head while operating and press on the on/off pulse button located on the top of the Power Head. (fig. 5)
- 8 Hold the Master Prep® bowl firmly while depressing the on/off pulse button to ensure the unit stays in place.

NOTE: DO NOT operate the appliance continuously for more than 15 seconds at a time. Be careful not to over process. For coarsely chopped foods, use repeated short pulsing action until the desired consistency is reached.
- 9 To stop the appliance, remove your fingers from the on/off pulse button.

- 10 In order to obtain a better quality of chopping, operate the appliance by using the "pulse" method.

- 11 Make sure that the Chopping Blade Assembly has stopped completely before removing the Power Head.
- 12 If the ingredients stick to the side of the Master Prep® Professional bowl, stop the appliance, remove the Power Head and the splash guard. Use a spatula to dislodge the pieces and then replace the splash guard and the Power Head. Continue processing.
- 13 Blade assembly is loose and not locked in place. Remove the blade assembly by its shaft before you empty the contents of the Master Prep Professional Bowl.

HINTS & TIPS FOR USING YOUR NINJA® MASTER PREP PROFESSIONAL

- The Chopping Blade Assembly can be used for chopping meat, fish, vegetables, cheese etc.
- For mincing, chopping and pureeing, increase the length of pulses.
- For coarse chopping, use short, quick pulses and monitor food texture.
- Pre-cut larger pieces to make them fit into the Master Prep®. When chopping hard foods (e.g. meat, cheese) cut into 1-inch cubes.

Care & Maintenance

HOW TO CLEAN

- ⚠ CAUTION: Make sure that the Power Head is unplugged from the power source before inserting or removing any attachment and before cleaning.**
 - ⚠ CAUTION: DO NOT immerse the Power Head into water or any other liquid.**
 - ⚠ CAUTION: Handle the blade assemblies with care, as the blades are very sharp.**
- 1 Separate/remove all parts from each other.
 - 2 Clean the Power Head with a damp cloth and wipe dry.
 - 3 Place the pitcher, bowls, splash guards, lids and blade assemblies in the dishwasher. Place the lids and blade assemblies on the top rack.

OR

- 4 Carefully hand wash pitcher, bowls, splash guards, lids and blade assemblies in warm, soapy water with a soft cloth.
- Please call customer service if any servicing needs to be performed on the appliance at 1-877-646-5288.

HOW TO STORE

- 1 Place the Chopping Blade Assembly inside the Bowl and the Ninja® 6-Blade Assembly inside the Pitcher. Place the splash guards on the containers. Store the rest of the attachments in a safe place where they will not be damaged and will not cause a hazard.

RESETTING THE MOTOR THERMOSTAT

The Ninja® Master Prep® Professional features a unique safety system which prevents damage to the unit's motor and drive system should you inadvertently overload your appliance. If the appliance is being overloaded, the motor will stop. To reset the appliance, follow the resetting procedure below:

- 1 Unplug the appliance from the electrical outlet.
- 2 Remove the Power Head and splash guard and empty the container and ensure that no food is jamming the blade assembly.
- 3 Allow the appliance to cool for approximately 10 minutes.
- 4 Replace the splash guard and Power Head onto the container and re-plug the appliance into the electrical outlet.
- 5 Proceed to use the appliance as before making sure not to exceed the recommended maximum capacities.

Troubleshooting Guide

PROBLEMS	POSSIBLE REASONS & SOLUTIONS
Motor Doesn't Start or Blade Assembly Doesn't Rotate.	<p>Check that the bottom of motor head is clean and there is no food blocking connection when placing on containers.</p> <p>There is too much food in the container.</p> <p>The unit has overheated or overloaded. Unplug and wait approximately 10 minutes before using again.</p> <p>Make sure the splash guard is securely on container.</p> <p>Make sure the Power Head is securely placed on splash guard.</p> <p>Check that the plug is securely inserted into the electrical outlet.</p> <p>Check fuse or breaker. Replace fuse/reset breaker.</p>
Food is Unevenly Chopped.	<p>Either you are chopping too much food at one time, or the pieces are not small enough. Try cutting the food into smaller pieces of even size and processing smaller amounts per batch.</p>
Food is Chopped Too Fine or is Too Watery.	<p>The food has been over processed. Use brief pulses or process for shorter time. Let blade assembly stop completely between pulses.</p>
Food Collects On Splash Guard or On the Sides of the Master Prep Professional Pitcher or Master Prep Professional Bowl.	<p>You may be processing too much food. Turn the machine off. When the blade assembly stops rotating, remove the Power Head and the splash guard. Remove some of the food being processed.</p>
You Cannot Achieve Snow From Solid Ice.	<p>Do not use ice that has been sitting out or has started to melt. Be sure to use short pulses in the beginning to break up large pieces.</p>

Replacement Parts

ORDERING REPLACEMENT PARTS

To order additional parts and attachments, 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

US: Newton, MA 02459

CAN: Ville St-Laurent, QC H4S 1A7

1-877-646-5288

www.ninjakitchen.com

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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.

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

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