

# NINJA<sup>®</sup>

## CT672A

OWNER'S GUIDE

### SMART SCREEN<sup>®</sup> KITCHEN SYSTEM



# THANK YOU

For purchasing the Ninja® Smart Screen® Kitchen System



## REGISTER YOUR PURCHASE

 [registeryourninja.com](http://registeryourninja.com)

 Scan QR code using mobile device

## RECORD THIS INFORMATION

Model Number: \_\_\_\_\_

Serial Number: \_\_\_\_\_

Date of Purchase: \_\_\_\_\_  
(Keep receipt)

Store of Purchase: \_\_\_\_\_

## THIS BOOK COVERS MODEL NUMBERS:

CT672A

## TECHNICAL SPECIFICATIONS

Voltage: 120V~, 60Hz

Power: 1100 Watts

**PLEASE READ CAREFULLY AND KEEP  
FOR FUTURE REFERENCE.**

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

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# IMPORTANT SAFEGUARDS

HOUSEHOLD USE ONLY • READ ALL INSTRUCTIONS BEFORE USE

	<b>Read and review instructions for operation and use.</b>
	<b>Indicates the presence of a hazard that can cause personal injury, death or substantial property damage if the warning included with this symbol is ignored.</b>
	<b>For indoor and household use only.</b>
<b>When using electrical appliances, basic safety precautions should always be followed, including the following:</b>	

## WARNING

- 1 Read all instructions prior to using the appliance and its accessories.
- 2 Carefully observe and follow all warnings and instructions. This unit contains electrical connections and moving parts that potentially present risk to the user.
- 3 Take your time and exercise care during unpacking and appliance setup. This appliance contains sharp, loose blades that can cause injury if mishandled.
- 4 Upon completion of processing, ensure the blade assembly is removed **BEFORE** emptying container's contents. Remove the blade assembly by carefully grasping the top of the shaft and lifting it from the container. Failure to remove the blade assembly before emptying the container results in a risk of laceration.
- 5 Take inventory of all contents to ensure you have all parts needed to properly and safely operate your appliance.
- 6 Blades are sharp. Handle carefully.
- 7 This product is provided with a Stacked Blade Assembly and a Chopping Blade Assembly. **ALWAYS** exercise care when handling blade assemblies. The blade assemblies are sharp and are **NOT** locked in place in their containers. The blade assemblies are designed to be removable to facilitate cleaning and replacement if needed. **ONLY** grasp the blade assembly by the top of the shaft. Failure to use care when handling the blade assemblies will result in a risk of laceration.
- 8 **ALWAYS** exercise care when handling the Pro Extractor Blades® Assembly. The blades are sharp. **ONLY** grasp the Pro Extractor Blades Assembly by the outer perimeter of the blade assembly base. Failure to use care when handling the blade assembly will result in a risk of laceration.
- 9 Turn the appliance **OFF**, then unplug the appliance from the outlet when not in use, before assembling or disassembling parts, and before cleaning. To unplug, grasp the plug by the body and pull from the outlet. **NEVER** unplug by grasping and pulling the flexible cord.
- 10 Before use, wash all parts that may contact food. Follow washing instructions covered in this instruction manual.
- 11 Before each use, inspect blade assemblies for damage. If a blade is bent or damage is suspected, contact SharkNinja to arrange for replacement.
- 12 **DO NOT** use this appliance outdoors. It is designed for indoor household use only.
- 13 This appliance has a polarized plug (one prong is wider than the other). To reduce the risk of electric shock, this plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. **DO NOT** modify the plug in any way.

- 14 **DO NOT** operate any appliance with a damaged cord or plug, or after the appliance malfunctions or is dropped or damaged in any manner. This appliance has no user-serviceable parts. If damaged, contact SharkNinja for servicing.
- 15 This appliance has important markings on the plug blade. The entire supply cord is not suitable for replacement. If damaged, please contact SharkNinja for service.
- 16 Extension cords should **NOT** be used with this appliance.
- 17 To protect against the risk of electric shock, **DO NOT** submerge the appliance or allow the power cord to contact any form of liquid.
- 18 **DO NOT** allow the cord to hang over the edges of tables or counters. The cord may become snagged and pull the appliance off the work surface.
- 19 **DO NOT** allow the unit or the cord to contact hot surfaces, including stoves and other heating appliances.
- 20 **ALWAYS** use the appliance on a dry and level surface.
- 21 **DO NOT** allow children to operate this appliance or use as a toy. Close supervision is necessary when any appliance is used near children.
- 22 This appliance is **NOT** intended to be used by people with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- 23 **ONLY** use attachments and accessories that are provided with the product or are recommended by SharkNinja. The use of attachments, including canning jars, not recommended or sold by SharkNinja may cause fire, electric shock, or injury.
- 24 **NEVER** place a blade assembly on the motor base without it first being attached to its corresponding container (pitcher or cup) with the lid also in place.
- 25 Keep hands, hair, and clothing out of the container when loading and operating.
- 26 During operation and handling of the appliance, avoid contact with moving parts.
- 27 **DO NOT** fill containers past the **MAX FILL** or **MAX LIQUID** lines.
- 28 **DO NOT** operate the appliance with an empty container.
- 29 **DO NOT** microwave any containers or accessories provided with the appliance.
- 30 **NEVER** leave the appliance unattended while in use.
- 31 **DO NOT** blend hot liquids. Doing so may result in pressure buildup and steam exposure that can pose a risk of the user being burned.
- 32 **DO NOT** process dry ingredients with the Single-Serve Blending Cup and Pro Extractor Blades® Assembly, the pitcher and Stacked Blade Assembly, or the processor bowl and Chopping Blade Assembly.
- 33 To reduce the risk of injury, never place Chopping Blade Assembly or discs on base without first putting bowl properly in place.
- 34 **DO NOT** perform grinding operations with the Single-Serve Blending Cup and Pro Extractor Blades® Assembly, the pitcher and Stacked Blade Assembly, or the processor bowl and Chopping Blade Assembly.
- 35 **NEVER** operate the appliance without lids and caps in place. **DO NOT** attempt to defeat the interlock mechanism. Ensure the container and lid are properly installed before operation.

## SAVE THESE INSTRUCTIONS

# IMPORTANT SAFEGUARDS

HOUSEHOLD USE ONLY • READ ALL INSTRUCTIONS BEFORE USE

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- 36** Before operation, ensure all utensils are removed from containers. Failure to remove utensils can cause containers to shatter and potentially result in personal injury and property damage.
- 37** Keep hands and utensils out of containers while chopping to reduce the risk of severe personal injury or damage to the blender/food chopper. A scraper may be used **ONLY** when the blender or processor is not running. When using the processor, always use food pusher to add food. **NEVER** add food by hand.
- 38** If you find unmixed ingredients sticking to the sides of the cup, stop the appliance, remove the blade assembly, and use a scraper to dislodge ingredients.
- 39 DO NOT** open the pitcher's pour spout cap while blender is operating.
- 40** If you find unmixed ingredients sticking to the sides of the pitcher, stop the appliance, remove the lid, and use a spatula to dislodge ingredients. **NEVER** insert your hands into the pitcher, as you may contact one of the blades and experience a laceration.
- 41 DO NOT** attempt to remove the container or lid from the motor base while the blade assembly is still spinning. Allow the appliance to come to a complete stop before removing lids and containers.
- 42** If the appliance overheats, a thermal switch will activate and temporarily disable the motor. To reset, unplug the appliance and allow it to cool for approximately 30 minutes before using again.
- 43 DO NOT** expose the containers and accessories to extreme temperature changes. They may experience damage.
- 44** If using the pitcher's pour spout, hold the cover in place on the container or ensure lid lock is engaged when pouring to avoid risk of injury.
- 45** Remove the Pro Extractor Blades Assembly from the Single-Serve Cup upon completion of blending. **DO NOT** store ingredients before or after blending them in the cup with the blade assembly attached. Some foods may contain active ingredients or release gases that will expand if left in a sealed container, resulting in excessive pressure buildup that can pose a risk of injury. For ingredient storage in the cup, use only Spout Lid to cover.
- 46** The maximum wattage rating for this appliance is based on the configuration of the Pro Extractor Blades Assembly and Single-Serve Cup. Other configurations may draw less power or current.
- 47 DO NOT** submerge the motor base or control panel in water or other liquids. **DO NOT** spray motor base or control panel with any liquid.
- 48 DO NOT** attempt to sharpen blades.
- 49** Turn off the appliance and unplug the motor base before cleaning.
- 50** Unit is intended to create a dough ball. It is **NOT** intended to continuously knead. After dough ball forms, additional kneading should be done by hand on a work surface. If the unit moves excessively on the work surface, remove the dough ball and knead by hand.

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**SAVE THESE INSTRUCTIONS**

# GETTING TO KNOW YOUR NINJA® SMART SCREEN™ KITCHEN SYSTEM

## WELCOME!

Congratulations on your purchase. Use this instruction manual to learn about the great features of your Ninja Smart Screen Kitchen System. From assembly to use to maintenance, you will find it all in here.

There are a variety of accessories that are compatible with this blender series.

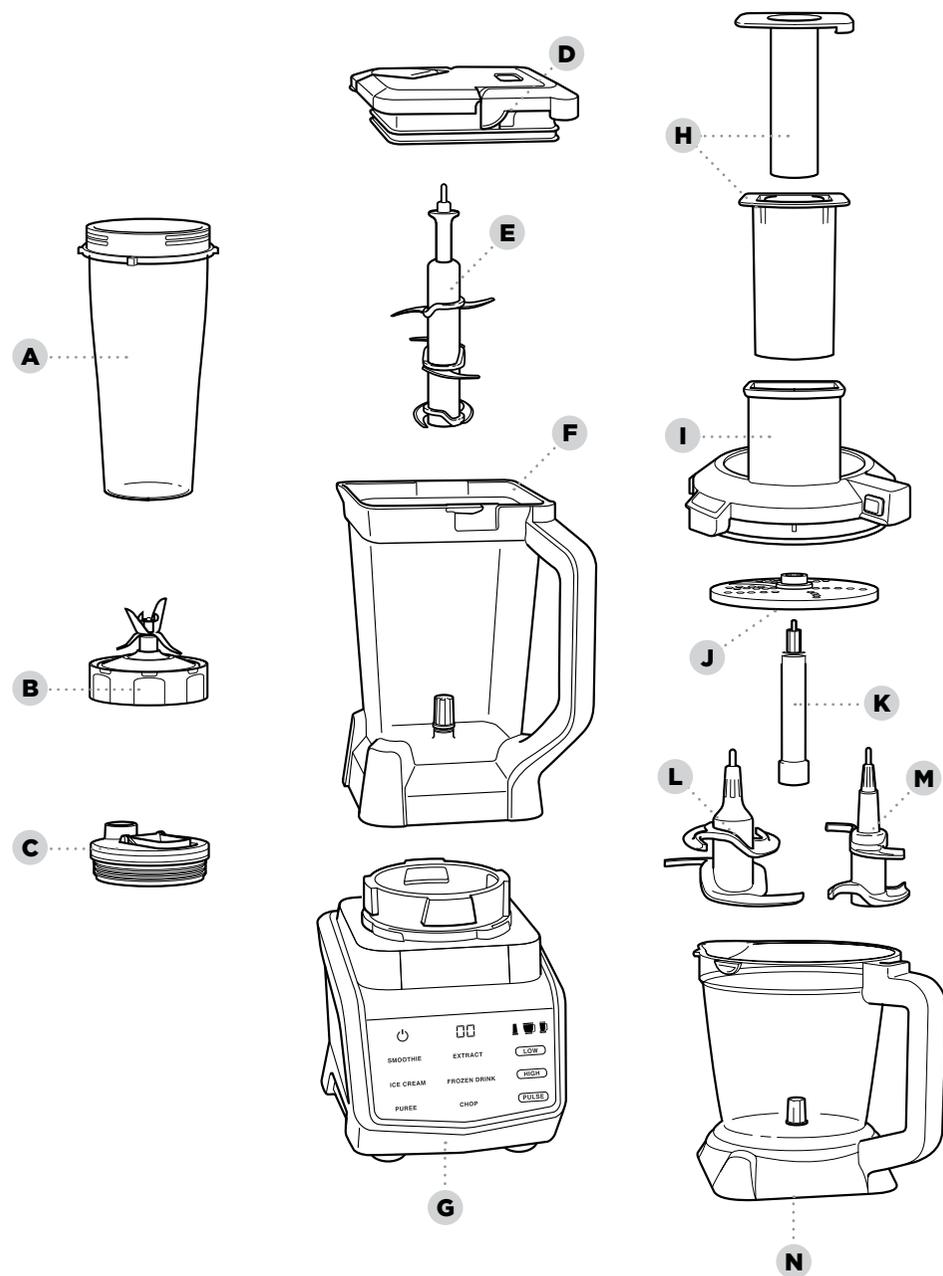
**NOTE:** The top flap of your box shows the select accessories that are included with your model.

To purchase more accessories and find great recipes, visit [ninjakitchen.com](http://ninjakitchen.com).

## PARTS

- A** 20 oz. Single-Serve Cup
- B** Pro Extractor Blades® Assembly
- C** Spout Lid
- D** Pitcher Lid
- E** Stacked Blade Assembly
- F** 72 oz.\* Pitcher
- G** Motor Base with Touchscreen (power cord not shown)
- H** Two-Part Pusher for Feed Chute Lid
- I** Feed Chute Lid
- J** Reversible Slicing/Shredding Disc
- K** Disc Spindle
- L** Chopping Blade Assembly
- M** Dough Blade Assembly
- N** Precision Processor® Bowl

\*64 oz. max liquid capacity



## BEFORE FIRST USE

**IMPORTANT:** Review all warnings on pages 4-7 before proceeding.

### DID YOU KNOW?

- You can take your drinks on the go using the spout lids.
- The cups, lids, and blade assembly are BPA free and dishwasher safe.

**NOTE:** Handle the Pro Extractor Blades® Assembly by grasping around the perimeter of the blade assembly base.

**NOTE:** All attachments are dishwasher safe. It is recommended that the cups, lids, and blade assembly be placed on the top rack of the dishwasher. Ensure blade assembly and lid are removed from the cup before placing in the dishwasher. Exercise care when handling blade assembly.

- 1 Remove all packaging materials from the appliance. Exercise care when unpacking blade assembly. The blade assembly is sharp.
- 2 Wash cups, lids, and blade assembly in warm, soapy water using a dishwashing utensil with a handle to avoid direct contact with the blades. Exercise care when handling blade assembly, as the blades are sharp.
- 3 Thoroughly rinse and air-dry all parts.

## CONTROL PANEL

### WHAT IS AUTO-IQ® TECHNOLOGY?

Intelligent pre-set programs combine unique blending and pausing patterns that do the work for you. Once a pre-set program is selected, it will start immediately. Touch the selected program again to pause it.

### AUTO-IQ PROGRAMS FOR THE PITCHER



 Touch the Power symbol to turn your unit on or off.

### AUTO-IQ PROGRAMS:

#### SMOOTHIE

Make super-smooth, sippable drinks and shakes from fresh or frozen fruit, milk, liquids, and ice.

#### ICE CREAM

Create delicious and scoop-able frozen desserts like ice cream or sorbet.

#### PUREE

Create anything from silky smooth sauces to the perfect hummus.

#### FROZEN DRINK

Turn ice, juices, and fruit into expertly blended frozen drinks.

### MANUAL SETTINGS:

#### LOW and HIGH

Use HIGH or LOW to blend ingredients to your preferred consistency. Once selected, these functions will run continuously for 60 seconds. They will not run in conjunction with pre-set programs.

#### PULSE

Use PULSE by touching and releasing the button to pulse ingredients to your desired texture and consistency. This function operates only when the button is touched. Use short touches for short pulses, and longer touches for longer pulses.

## CONTROL PANEL - CONT.

### AUTO-IQ® PROGRAMS FOR THE SINGLE-SERVE CUP



 Touch the Power symbol to turn your unit on or off.

#### AUTO-IQ PROGRAMS:

##### SMOOTHIE

Make super-smooth, sippable drinks and shakes from fresh or frozen fruit, milk, liquids, and ice.

##### EXTRACT

Ideal for tough, leafy, or fibrous whole fruits and vegetables, including their skins, seeds, and stems.

##### FROZEN DRINK

Turn ice, juices, and fruit into expertly blended frozen drinks.

#### MANUAL SETTINGS:

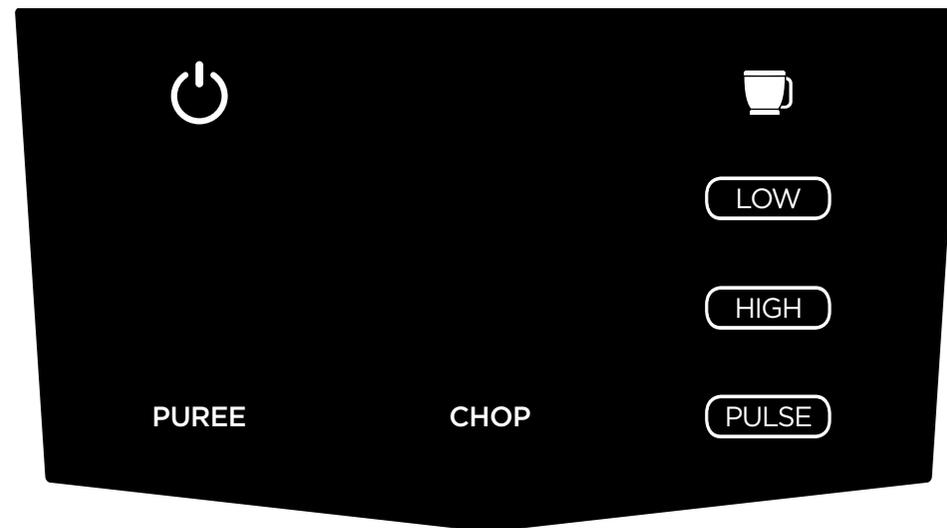
##### LOW and HIGH

Use HIGH or LOW to blend ingredients to your preferred consistency. Once selected, these functions will run continuously for 60 seconds. They will not run in conjunction with pre-set programs.

##### PULSE

Use PULSE by touching and releasing the button to pulse ingredients to your desired texture and consistency. This function operates only when the button is touched. Use short touches for short pulses, and longer touches for longer pulses.

### AUTO-IQ® PROGRAMS FOR THE PRECISION PROCESSOR® BOWL



 Touch the Power symbol to turn your unit on or off.

#### AUTO-IQ PROGRAMS:

##### PUREE

Create anything from silky smooth sauces to the perfect hummus.

##### CHOP

Timed pulses and pauses to give you consistent chopping results.

#### MANUAL SETTINGS:

##### LOW and HIGH

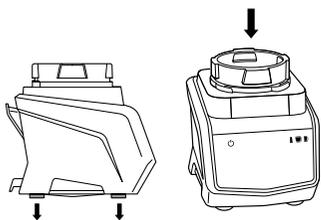
Use HIGH or LOW to blend ingredients to your preferred consistency. Once selected, these functions will run continuously until turned off. They will not run in conjunction with pre-set programs.

##### PULSE

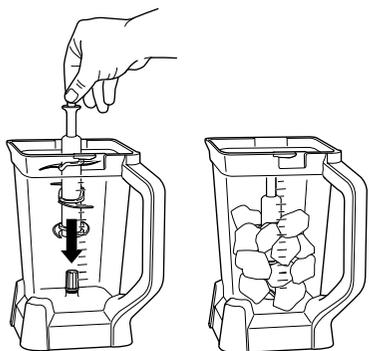
Use PULSE by touching and releasing the button to pulse ingredients to your desired texture and consistency. This function operates only when the button is touched. Use short touches for short pulses, and longer touches for longer pulses.

# USING THE TOTAL CRUSHING® PITCHER

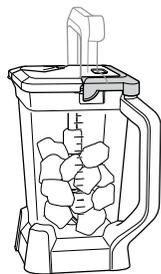
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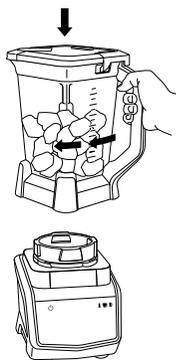
- 1 Place the unplugged motor base on a clean, dry, level surface such as a countertop or table. Press downward on the motor base to adhere the suction cups to the work surface. Plug the motor base into a wall outlet.



- 2 Set the pitcher on a level surface and add ingredients, making sure not to exceed the MAX LIQUID line. Place the stacked blade assembly on the spindle in the pitcher.
- 3 Add ingredients, making sure to not exceed the MAX LIQUID line marked on the side of the pitcher.

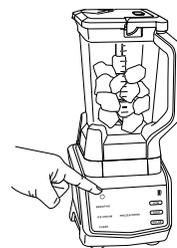


- 4 Place the lid on the pitcher, aligning the triangle symbol located on the lid with the triangle symbol located on the pitcher's handle. Press down on the handle until it clicks into place. The triangle symbols **MUST** be aligned for the lid to lock onto place and the unit to operate.

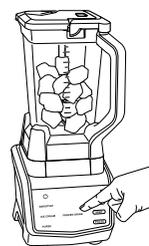


- 5 Lower the pitcher onto the motor base. Align the pitcher so the handle is to the right, in a diamond position. Then rotate the pitcher clockwise until it clicks into place.

**NOTE:** The Smart Screen™ Motor Base can detect which container is on the motor base. Only the functions available for a particular container will illuminate on the touchscreen.



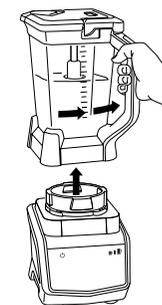
- 6 When the unit is connected to power and the container is correctly locked onto the motor base, touch the Power symbol to turn unit on. The available program buttons will illuminate and the unit will be ready for use.



- 7 If using a pre-set program, first select the program that best suits your recipe. The pre-set feature will automatically stop the appliance at the end of the program. To pause the unit at any time, select the currently active setting a second time. Reference page 11 for program descriptions.



- 8 If not using a pre-set program and ingredients have reached your desired consistency, stop the appliance by selecting the manual setting, and wait for the appliance to come to a complete stop.



- 9 When blending is complete, rotate pitcher counterclockwise to remove from motor base and place on a level surface.

## USING THE SINGLE-SERVE CUP

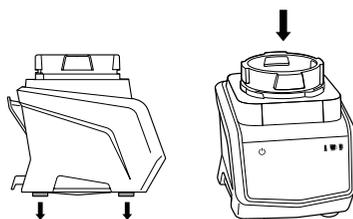
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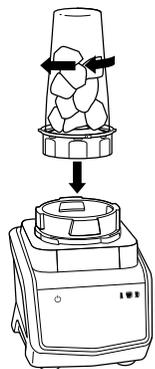
- 1** Add ingredients to the Single-Serve Cup. **DO NOT** add ingredients past the **MAX LIQUID** line on the cup.



- 2** Place the Pro Extractor Blades® Assembly on the top of the cup and turn clockwise to seal.



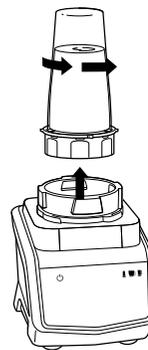
- 3** Place the unplugged motor base on a clean, dry, level surface such as a countertop or table. Press downward on the motor base to adhere the suction cups to the work surface. Plug the motor base into a wall outlet.



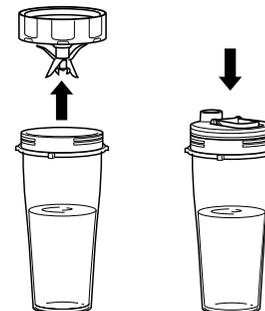
- 4** Turn the Single-Serve Cup upside down and install on the motor base. Align the tabs on the cup with the slots on the base, then twist until it clicks into place. Touch the Power symbol to turn unit on. The available program buttons will illuminate and the unit will be ready for use.



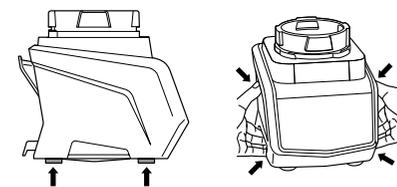
- 5** If using a pre-set program, first select the program that best suits your recipe. The pre-set feature will automatically stop the unit at the end of the program. To pause the unit at any time, touch the currently active program a second time. Reference page 12 for program descriptions.



- 6** When blending is complete, rotate cup counterclockwise to remove from motor base and place cup on a level surface. Pressure must be released before opening the cup. The cup may be stored in the refrigerator with the spout lid for later use. **DO NOT** store contents in the cup with the Pro Extractor Blades® Assembly attached.



- 7** Turn cup over so blade assembly is on top. Rotate blade assembly counterclockwise to remove. To take your blended contents on the go, place the spout lid on cup and turn clockwise to seal.



- 8** Unplug the unit when finished. To lift the motor base, place your hands underneath both sides of it and gently pull the unit up and toward you. Refer to the Care & Maintenance section for storing instructions.

# USING THE PRECISION PROCESSOR® BOWL

**IMPORTANT:** Review all warnings on pages 4-7 before proceeding.

**TIPS:**

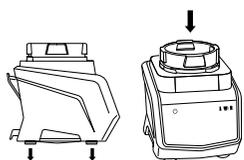
- If the blade assembly is not fully seated, you will not be able to install and lock the lid into position.
- To learn more about the programs that work with your Precision Processor Bowl, refer to page 13.

**NOTE:** Pre-set programs have pauses and changes in speed throughout the cycle.

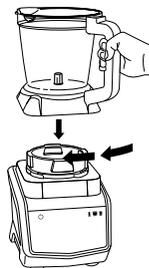
**NOTE: DO NOT** add ingredients before installing the blade assembly.

**NOTE:** The unit can detect which container is on the motor base. Only the functions available for a particular container will illuminate on the touchscreen.

**NOTE:** When using the Dough Blade Assembly, ensure you are mixing the ingredients on the Low setting.



- 1** Place the unplugged motor base on a clean, dry, level surface such as a countertop or table. Touch downward on the motor base to adhere the suction cups to the work surface. Plug the motor base into a wall outlet.



- 2** Lower the Precision Processor Bowl onto the motor base. Align the bowl so the handle is to the right, in a diamond position.



- 3** Rotate the bowl clockwise until it clicks into place.



- 4** Handling with care, grasp the Chopping Blade Assembly by the top of the shaft and place it onto the spindle inside the bowl. Note that the Chopping Blade Assembly will fit loosely on the spindle.

**NOTE:** Follow the same instructions to install the Dough Blade Assembly.



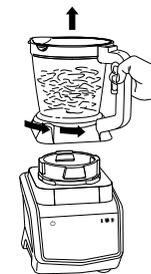
- 5** Add ingredients to the bowl, making sure not to fill past the MAX FILL line.



- 6** Place the feed chute lid on the bowl and turn clockwise until you hear a click, indicating the lid is locked in place.



- 7** If using a pre-set program, first select the program that best suits your recipe. The pre-set feature will automatically stop the unit at the end of the program. To pause the unit at any time, touch the currently active program a second time.



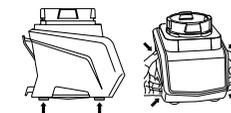
- 8** To remove the bowl from the motor base, turn the bowl counterclockwise and then lift it.



- 9** Remove the lid by pressing the release button on the front tab, twisting the lid counterclockwise, and lifting up. Always remove the Chopping Blade Assembly before emptying any of the ingredients in the bowl.



- 10** Handling with care, grasp the Chopping Blade Assembly by the top of the shaft and lift out the bowl.



- 11** Unplug the unit when finished. To lift the motor base, place your hands underneath both sides of its base and gently pull the unit up and toward you. Refer to the Care & Maintenance section for storing instructions.

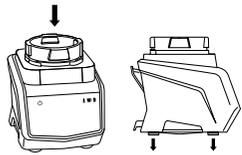
# USING THE SLICING/SHREDDING DISC

**IMPORTANT:** Review all warnings on pages 4-7 before proceeding.

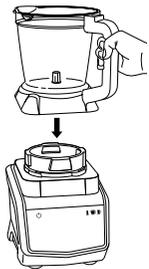
**IMPORTANT:** Use only the LOW setting when using the Slicing/Shredding Disc.

**NOTE:** The feed chute lid features a two-part pusher to guide food through the chute. Use the full pusher for larger items such as cucumbers. Twist and pull to remove the smaller pusher and use the narrow chute for smaller items such as carrots.

**NOTE:** The Slicing/Shredding Disc is reversible. Use the side labeled "Slicer" for slicing. Carefully flip the disc over to the side labeled "Shredder" for shredding.



- 1 Place the unplugged motor base on a clean, dry, level surface such as a countertop or table. Press downward on the motor base to adhere the suction cups to the work surface. Plug the motor base into a wall outlet.



- 2 Lower the Precision Processor® Bowl onto the motor base.



- 3 Secure the bowl onto the motor base. Rotate bowl clockwise until it clicks into place.



- 4 Place the disc spindle inside the bowl.



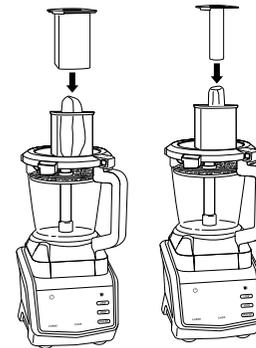
- 5 Use the finger holes to grasp the disc and place it over the disc spindle.



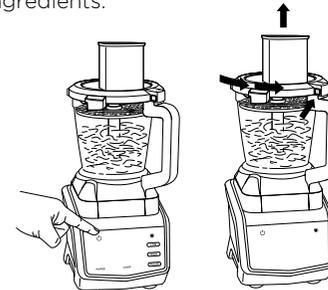
- 6 Place the feed chute lid on the bowl and turn clockwise until you hear a click, indicating the lid is locked in place.



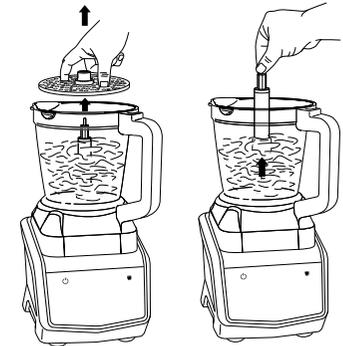
- 7 Touch the power button to turn the unit on.
- 8 Select LOW on the control panel. The disc will begin spinning.



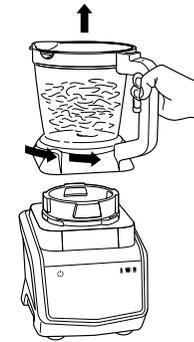
- 9 Add the ingredients you want to slice or shred through the feed chute on the lid. Use the two-part food pusher to help guide the ingredients through the feed chute. The middle piece of the food pusher is removable to use for smaller ingredients.



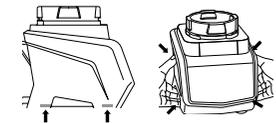
- 10 When finished, stop the unit by touching the power button and wait for the disc to stop turning. Press the button on the feed chute lid located near the handle to unlock, then turn the lid counterclockwise. Lift the lid from the bowl.



- 11 Using the finger holes, carefully lift the Slicing/Shredding Disc out of the bowl.
- 12 Grasp the spindle by the top of the shaft and lift it out of the bowl.



- 13 To remove the bowl from the motor base, turn the bowl counterclockwise and then lift it.



- 14 Unplug the unit when finished. To lift the motor base, place your hands underneath both sides of it and gently pull the unit up and toward you. Refer to the Care & Maintenance section for storing instructions.

## CARE & MAINTENANCE

### CLEANING

- 1 Separate all parts.
- 2 Wash all cups in warm, soapy water with a soft cloth.

### 3 Hand-Washing

Wash containers, lids, blade assemblies, and overflow reservoir in warm soapy water. Use a dishwashing utensil with handle to avoid direct contact with the blades. Exercise care when handling the blade assembly as the blades are sharp. Thoroughly rinse and air-dry all parts.

### Dishwasher

Containers, lids, and blade assemblies are dishwasher safe. Place the containers, lids, and blade assemblies on the top rack of the dishwasher **ONLY**. Ensure the blade assemblies and lids are removed from the container before placing in the dishwasher. Make sure Flip & Seal Lid on the cup is open before starting cleaning cycle.

### Motor Base

Turn off the unit and unplug the motor base before cleaning. Wipe motor base with a clean, damp cloth.

### STORING

Wrap power cord around cord wrap on back of motor base. Store unit upright and store all blade assemblies inside or attached to their respective containers with their lids locked into place.

**DO NOT** store blended or unblended ingredients in the Single-Serve Cup with the Pro Extractor Blades® Assembly attached. Use only the spout lid when storing blended or unblended ingredients in the cup.

**DO NOT** stack items on top of the cups. Store any remaining attachments alongside the unit or in a cabinet where they will not be damaged or create a hazard.

### RESETTING THE MOTOR THERMOSTAT

This unit features a unique safety system that prevents damage to the motor and drive system should you inadvertently overload it. If the unit is overloaded, the motor will be temporarily disabled. Should this occur, follow the reset procedure below.

- 1 Unplug the unit from the electrical outlet.
- 2 Allow the unit to cool for approximately 15 minutes.
- 3 Remove the cup's blade assembly. Empty the cup and ensure no ingredients are jamming the blade assembly.

**IMPORTANT:** Ensure that maximum capacities are not exceeded. This is the most typical cause of appliance overload. If your unit needs servicing, please call Customer Service at **1-877-646-5288**.

## TROUBLESHOOTING GUIDE

**WARNING: To reduce the risk of shock and unintended operation, turn power off and unplug unit before troubleshooting.**

### Unit doesn't turn on.

- Make sure unit is plugged in.
- Display will read "I [cup icon]" once connected to power.
- Place container on base and rotate it clockwise until it clicks into place. Available programs will illuminate, indicating the unit is ready for use.

### Unit doesn't turn off.

- Remove container from base by rotating it counterclockwise and lifting it. Display should turn off. Unplug the power cord from the outlet.

### Ingredients are not evenly chopped.

- For best results when chopping, cut pieces down to even sizes and do not overfill the Precision Processor® bowl.

### Doesn't mix well; ingredients get stuck.

- Using the pre-set programs is the easiest way to achieve great results. The pulses and pauses allow the ingredients to settle toward the blade assembly. If ingredients are routinely getting stuck, adding some liquid will usually help.
- When filling the cup, start with fresh fruit or veggies, then leafy greens or herbs. Next add liquids or yogurt, then seeds, powders, or nut butters. Finally, add ice or frozen ingredients.

### Motor base won't stick to counter or tabletop.

- Make sure surface and suction feet are wiped clean. Suction feet will only stick to smooth surfaces.
- Suction feet will not stick on some surfaces such as wood, tile, and non-polished finishes.
- **DO NOT** attempt to use unit when the motor base is stuck to a surface that is not secure (cutting board, platter, plates, etc.).

### Unit is difficult to remove from counter for storage.

- Place your hands underneath both sides of the motor base and gently pull the unit up and toward you.

### You get a blinking "I [cup icon]" Message

- The Smart Screen™ Motor Base can detect which container is installed. You may be trying to use a program that is not designed for the container you have installed. The programs available for a particular container will illuminate once the container is properly installed.

## REPLACEMENT PARTS

To order additional parts and accessories, visit [ninjaaccessories.com](http://ninjaaccessories.com) or contact Customer Service at **1-877-646-5288**.

## ONE (1) YEAR LIMITED WARRANTY

The One (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 one (1) year from the date of purchase when it is used under normal household conditions and maintained according to the requirements outlined in the Owner's Guide, subject to the following conditions and exclusions:

### What is covered by this warranty?

1. The original unit and/or non-wearable parts deemed defective, in SharkNinja's sole discretion, will be repaired or replaced up to one (1) year from the original purchase date.
2. In the event a replacement unit is issued, the warranty coverage ends six (6) months following the receipt date of the replacement unit or the remainder of the existing warranty, whichever is later. SharkNinja reserves the right to replace the unit with one of equal or greater value.

### What is not covered by this warranty?

1. Normal wear and tear of wearable parts (such as blending vessels, lids, cups, blades, blender bases, removable pots, racks, pans, etc.), which require regular maintenance and/or replacement to ensure the proper functioning of your unit, are not covered by this warranty. Replacement parts are available for purchase at **ninjaaccessories.com**.
2. Any unit that has been tampered with or used for commercial purposes.
3. Damage caused by misuse, abuse, negligent handling, failure to perform required maintenance (e.g., failure to keep the well of the motor base clear of food spills and other debris), or damage due to mishandling in transit.
4. Consequential and incidental damages.
5. Defects caused by repair persons not authorized by SharkNinja. These defects include damages caused in the process of shipping, altering, or repairing the SharkNinja product (or any of its parts) when the repair is performed by a repair person not authorized by SharkNinja.
6. Products purchased, used, or operated outside North America.

### 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/support** for product care and maintenance self-help. Our Customer Service Specialists are also available at **1-877-646-5288** to assist with product support and warranty service options, including the possibility of upgrading to our VIP warranty service options for select product categories. So we may better assist you, please register your product online at **registeryourninja.com** and have the product on hand when you call.

SharkNinja will cover the cost for the customer to send in the unit to us for repair or replacement. A fee of \$20.95 (subject to change) will be charged when SharkNinja ships the repaired or replacement unit.

### How to initiate a warranty claim

You must call **1-877-646-5288** to initiate a warranty claim. You will need the receipt as proof of purchase. We also ask that you register your product online at **registeryourninja.com** and have the product on hand when you call, so we may better assist you. A Customer Service Specialist will provide you with return and packing instruction information.

### How state law applies

This warranty gives you specific legal rights, and you also may 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**  
**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.

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