
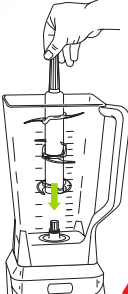

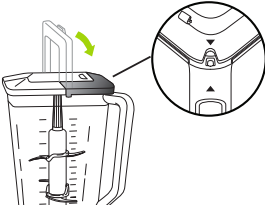





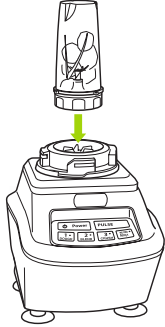
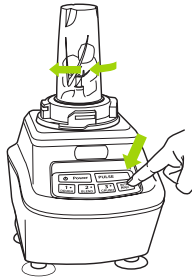
NINJA®

Mega Kitchen System®

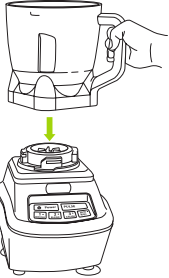
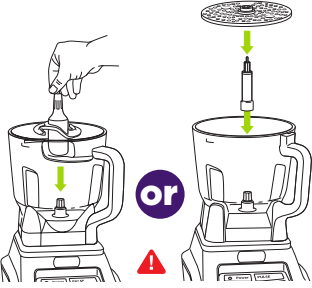

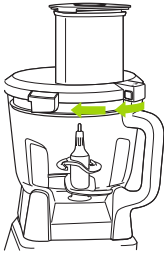
Assembly for the Blender Pitcher

-  Place pitcher on base and turn clockwise to lock in place.
-  Holding the blades by the top of the shaft, insert the blade into the pitcher. 
-  Align the arrows on the lid and handle then lower handle to lock in place.

Assembly for the Nutri Ninja® Cups

-  Twist the blade assembly clockwise to lock on the cup.
-  Lower the cup onto the base.
-  Turn the cup clockwise to lock in place.

Assembly for the Food Processor Bowl

-  Place bowl on base and turn clockwise to lock in place.
-  Place the desired blade or disc spindle and disc into the bowl. 
-  Place the lid onto the bowl and turn clockwise to lock into place.

 **CAUTION:** Blades are sharp, not locked in place, and removable. Handle with care.

QUESTIONS?

For helpful product tips or questions, call us at: 1-877-646-5288 or visit www.ninjakitchen.com

NINJA

Mega Kitchen System[®] Quick Tips & Tricks

Blender Pitcher



USAGE: Great for milkshakes, frozen drinks, and large batches.

PULSING: Start by pulsing 3-4 times to break down tough ingredients, then blend until desired consistency.

POURING SAFETY:



Caution: Blades are not locked in place. Ensure the lid is locked onto the pitcher before pouring so blades cannot fall out.



Caution: Blades are not locked in place. If pouring without the lid attached, ALWAYS remove the blade assembly first.



Nutri Ninja[®] Cups



USAGE: Great for personal smoothies and best for blending greens and seeds.

PULSING: Start by pulsing 3-4 times to break down tough ingredients, then blend until desired consistency.



Food Processor Bowl



USAGE: Great for dips, sauces, dough making and meal prep.

FOOD PUSHER: The food pusher is two pieces.

For large items, use whole pusher.

For narrow items, separate parts and use small pusher to guide food.

GRATING: The grating disc works best with hard cheeses, such as Parmesan.

SPEEDS: When using the discs or making dough, only use Speed 1.



CAUTION: Blades are not locked in place. If pouring from the bowl, ALWAYS remove the blade assembly first before pouring.



CLEANING:

Hand wash: Fill $\frac{1}{4}$ of the jar with warm water and a drop of dish soap. Pulse until clean.

Dishwasher: All jars, lids, discs, and blades are dishwasher safe. Place the lids, discs, and blades on the TOP RACK only.