

# NINJA®

## FOODi™ BLENDER

## HB100 Series

### OWNER'S GUIDE




ninjakitchen.com

# THANK YOU

for purchasing the Ninja® Foodi™ Blender



## 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: \_\_\_\_\_

## TECHNICAL SPECIFICATIONS

Voltage: 120V~, 60Hz

Watts: 1000W

## PLEASE READ CAREFULLY AND KEEP FOR FUTURE REFERENCE.

These instructions are designed to help you get a complete understanding of your new Ninja Foodi Blender.

If you have any questions, please call our Customer Service line at 1-877-646-5288.

**TIP:** You can find the model and serial numbers on the QR code label on the back of the motor base.

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# IMPORTANT SAFETY INSTRUCTIONS

PLEASE READ CAREFULLY BEFORE USE • FOR HOUSEHOLD USE ONLY

## ⚠ WARNING

To reduce the risk of injury, fire, electrical shock or property damage, basic safety precautions must always be followed, including the following numbered warnings and subsequent instructions.

Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.

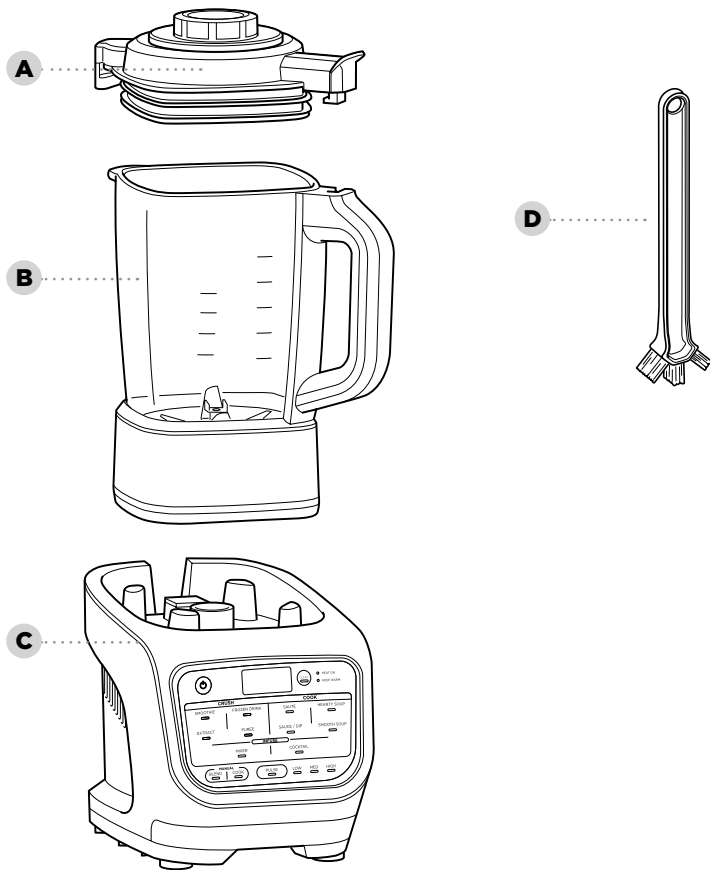
Do not use appliance for other than intended use.

- 1 Read all instructions prior to using the appliance and its accessories.
- 2 Carefully observe and practice all warnings and instructions. This unit contains electrical connections, moving parts, and heating elements that potentially present risk to the user.
- 3 Take your time and exercise care during unpacking and appliance setup.
- 4 Take inventory of all contents to ensure you have all parts needed to properly and safely operate your appliance.
- 5 Blades are sharp. Handle carefully.
- 6 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.
- 7 Wash all parts that may contact food before use. Follow washing instructions covered in this instruction manual.
- 8 To protect against the risk of electric shock, **DO NOT** submerge the appliance or allow the power cord to contact any form of liquid.
- 9 **DO NOT** use this appliance outdoors. It is designed for indoor household use only.
- 10 This appliance has a polarized plug (one blade 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.
- 11 **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.
- 12 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.
- 13 Extension cords should not be used with this appliance.
- 14 **DO NOT** allow children to operate this appliance or use as a toy. Close supervision is necessary when any appliance is used near children.
- 15 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.
- 16 Before each use, inspect blade assemblies for damage. If a blade is bent or damage is suspected, contact SharkNinja to arrange for replacement.
- 17 **DO NOT** attempt to sharpen blades.
- 18 **DO NOT** let cord hang over edge of table or counter or touch hot surfaces.
- 19 **DO NOT** allow the unit or the cord to contact hot surfaces, including stoves and other heating appliances.
- 20 **DO NOT** place on or near a hot gas or electric burner or in a heated oven.

- 21 **ALWAYS** use the appliance on a dry and level surface.
- 22 Keep hands, hair, and clothing out of the container when loading and operating.
- 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 During operation and handling of the appliance, avoid contact with moving parts.
- 25 **DO NOT** operate the appliance with an empty container.
- 26 **DO NOT** fill containers past the max fill or max liquid lines.
- 27 **DO NOT** microwave any containers or accessories provided with the appliance.
- 28 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.
- 29 Keep hands and utensils out of container while blending to reduce the risk of severe injury to persons or damage to the blender. A rubber scraper or spatula may be used but must be used **ONLY** when the blender is not running.
- 30 **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.
- 31 **DO NOT** expose the containers and accessories to extreme temperature changes. They may experience damage.
- 32 **NEVER** leave the appliance unattended while in use.
- 33 **ALWAYS** operate blender with cover in place.
- 34 Allow to cool before assembling or disassembling parts and before cleaning appliance
- 35 **DO NOT** grasp the sides of the pitcher after hot blending or cooking. The surface of the pitcher is hot during and after operation. Surfaces are hot during and after operation. To prevent burns or personal injury, **ALWAYS** use protective hot pads or insulated oven mitts and use available handles and knobs.
- 36 If you find unmixed ingredients sticking to the sides of the pitcher, stop the appliance, remove the lid, and use a scraper or rubber spatula to dislodge ingredients. **NEVER** insert your hands into the pitcher, as you may contact one of the blades and experience a laceration.
- 37 **DO NOT** attempt to remove the container and lid from the motor base while the motor is still spinning. Allow the appliance to come to a complete stop before removing the lid and pitcher.
- 38 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 15 minutes before using again.
- 39 The maximum wattage rating for this appliance is based on the configuration of the high-speed bottom blade and glass pitcher blender. Other configurations may draw less power or current.
- 40 The maximum wattage rating for this appliance is achieved by mixing 580g dried soy beans on Manual BLEND, HIGH for 20 seconds on and 1 minute OFF. Other recipes may draw less power or current.
- 41 **DO NOT** perform grinding operations with Pro Extractor Blades® Assembly. **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.

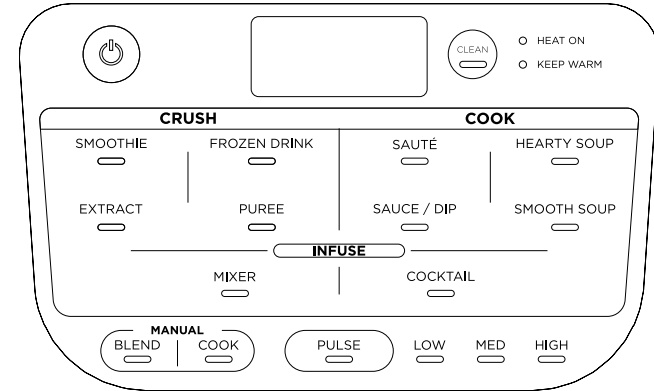
## SAVE THESE INSTRUCTIONS

## PARTS



- A** Pitcher Lid with Removable Center Cap
- B** 64 oz.\* Glass Pitcher with Built-in Heating Element  
\*56 oz. max cold liquid and 48 oz. max hot liquid capacity
- C** Motor Base  
(attached power cord not shown)
- D** Cleaning Brush

## FEATURES



### AUTO-IQ® PROGRAMS:

Intelligent programs that combine unique pulsing, blending, pausing, and heating patterns that do the work for you.

#### Smoothie (0:45)

Combine your favorite fresh or frozen ingredients, liquids, and powders to create smoothies and protein shakes.

#### Extract (1:05)

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

#### Frozen Drink (0:55)

Crush ice and frozen fruit into restaurant-style frozen drinks.

#### Puree (1:10)

Create super-smooth purees from vegetables, fruits, and more.

#### Sauté (5:21)

Unlock more flavor by quickly cooking onions, garlic, spices, and more before creating homemade soups, sauces, and dips.

#### Sauce/Dip (30:30)

Create sweet or savory sauces and fondue.

#### Hearty Soup (30:00)

Create homemade soup with more texture.

#### Smooth Soup (30:00)

Cook and blend your favorite silky-smooth soups.

#### Mixer (10:30)

Use sweet or savory ingredients to create bold-flavored concentrates.

#### Cocktail (10:30)

Quickly infuse liquor or create craft cocktails.

### MANUAL SETTINGS:

#### Blend

Select BLEND, then choose either LOW, MED, or HIGH blending speed. The setting will run for 60 seconds or until manually stopped.

#### Cook

Select COOK, then choose either LOW, MED, or HIGH temperature. The setting will run for 60 minutes or until manually stopped.

#### Pulse

Select either BLEND or COOK, then press PULSE to process ingredients to your desired texture and consistency.

### OTHER FEATURES:

#### Power Button

Use to turn the unit on or off.

#### Clean (6:36)

Combines heat and rapid pulses to remove stuck-on messes.

#### Heat On

Light will turn on when you have selected a program or function that uses heat.

#### Keep Warm

Light will turn on after cooking, and the unit will keep contents warm up to 60 minutes.

## BEFORE FIRST USE

**IMPORTANT:** Review all warnings on pages 4–5 before proceeding.

- 1 Remove all packaging material and labels from the appliance. Separate all parts from each other.
- 2 Wash the pitcher, lid, and accessories with warm, soapy water. Use a dishwashing utensil with a handle to avoid contact with the blades.

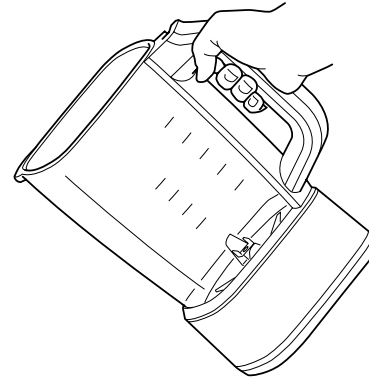
**NOTE:** Follow cleaning instructions on page 12 very carefully.

- 3 Thoroughly rinse and air-dry all parts.

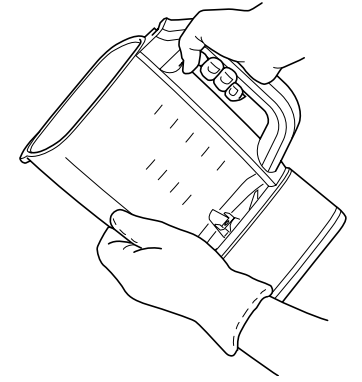
**NOTE: DO NOT** submerge the pitcher when washing.

## HANDLING THE BLENDER PITCHER

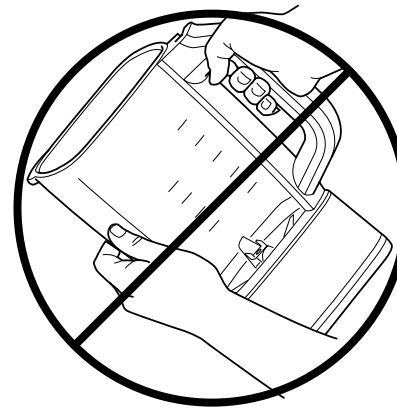
### LIFTING AND POURING FROM THE PITCHER



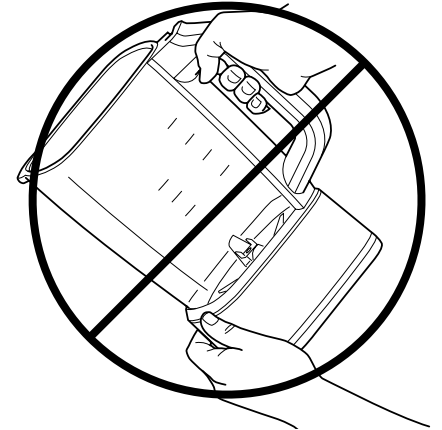
Firmly grasp the handle with one hand and carefully pour out ingredients.



**NOTE:** If pitcher feels too heavy in one hand, use a protective mitt or glove and support the pitcher weight with your other hand.



**DO NOT** grasp pitcher after hot blending or cooking. Surfaces are hot during and after operation. To prevent burns or personal injury, **ALWAYS** use protective hot pads or insulated oven mitts and use available handles and knobs.



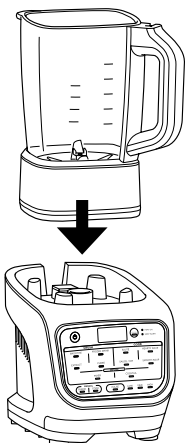
**DO NOT** grasp pitcher after hot blending or cooking. Surfaces are hot during and after operation. To prevent burns or personal injury, **ALWAYS** use protective hot pads or insulated oven mitts and use available handles and knobs.

# GETTING STARTED WITH YOUR BLENDER

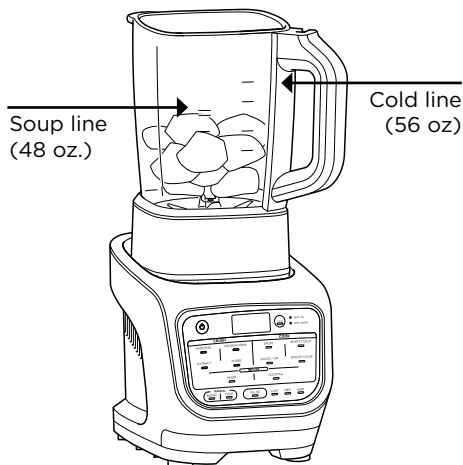
**IMPORTANT:** Review all warnings on pages 4-5 before proceeding.

## ASSEMBLING THE HEATED BLENDER

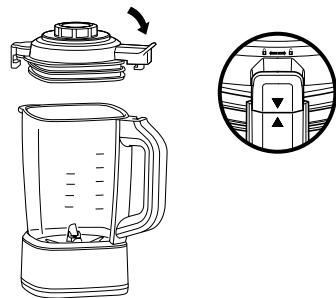
- 1 Plug in motor base and place on a clean, dry, level surface such as a countertop or table.
- 2 Lower the pitcher onto the motor base.



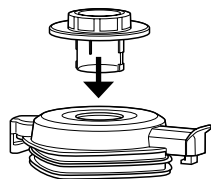
- 3 Add ingredients, making sure to not exceed the max fill lines on side of pitcher. In COOK or INFUSE modes, DO NOT exceed the level labeled "SOUP." In BLEND mode, DO NOT exceed the level labeled "COLD."



- 4 To install the lid on the pitcher, place the lid tab to the right of the handle. Press the lid down until it is secure. Rotate the tab clockwise so the arrow on the lid tab aligns with the arrow on the pitcher handle.



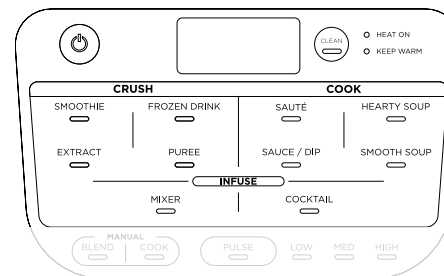
- 5 Secure the center cap by placing it down into the lid and twisting clockwise until it clicks into place.



- 6 To remove the lid from the pitcher, rotate lid counterclockwise out of the lock position and lift up.

**NOTE:** After heated programs, steam may release as the lid is removed. Keep hands on the outer tabs and lift directly up.

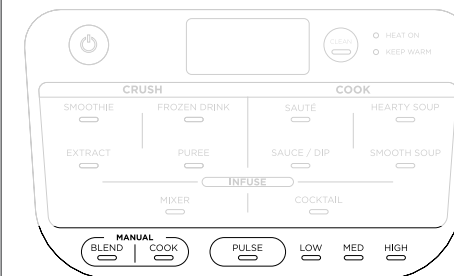
## AUTO-IQ® PROGRAMS



- 1 To begin, press the Power button.
- 2 Press the program of your choice from the CRUSH, COOK, or INFUSE sections.
- 3 The Heat On light will turn on if the selected program uses heat.

**NOTE:** The unit will beep 3 times to alert you the program is going to stir ingredients. Make sure center cap is secure during use.

## MANUAL SETTINGS



### MANUAL BLEND

Manual Blend speeds give you ultimate control over your blend.

- 1 To begin, press the Power button.
- 2 Choose BLEND to unlock speed options.
- 3 Select LOW, MED, HIGH, or PULSE to begin blending.

**NOTE:** The Pulse setting will run only when the PULSE button is pressed.

### MANUAL COOK

Manual Cook settings puts the control in your hands.

- 1 To begin, press the Power button.
- 2 Choose COOK to unlock temperature options.
- 3 Select LOW, MED, or HIGH to begin heating and cooking.
- 4 Timer will count up to 60 seconds or until manually stopped.

**NOTE:** You can press PULSE during Manual Cook mode to gently stir ingredients.

**NOTE:** For best results, quickly PULSE ingredients periodically during cooking to distribute heat and promote even cooking.

## CARE & MAINTENANCE

**IMPORTANT:** Review all warnings on pages 4–5 before proceeding.

### CLEANING

Allow parts to cool before cleaning. Separate all parts before cleaning.

#### Hand-Washing

Wash the pitcher, lid, and center cap with warm, soapy water. Use the included cleaning brush to avoid direct contact with the blades.

**NOTE: DO NOT** submerge the blender pitcher. Submerging will damage the integrated heating element.

#### Dishwasher

The lid and center cap are dishwasher safe.

**NOTE: DO NOT** wash the blender pitcher in the dishwasher. Dishwashing will damage the integrated heating element.

#### Motor Base

Press the power button to turn off the unit, then unplug the motor base. Wipe motor base with a clean, damp cloth.

### CLEAN

A combination of heat and rapid pulses easily removes residue from the nonstick coating in minutes.

- 1 Fill pitcher with 24 oz. of water and 2 small drops of dish soap.
- 2 Place the lid on the pitcher and ensure it is properly closed.
- 3 Press CLEAN.
- 4 When program is complete, discard water and thoroughly rinse pitcher.

#### TIPS FOR BEST CLEANING RESULTS:

- Give the pitcher a quick rinse before running CLEAN.
- Run CLEAN immediately after use.

### STORING

Store the unit upright with the lid secured on the pitcher.

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

### RESETTING THE MOTOR

This unit features a unique safety system that prevents damage to the motor by temporarily disabling the motor if it begins to overheat. 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 before using.

**IMPORTANT:** Ensure that maximum capacities are not exceeded. This is the most typical cause of appliance overload.

### ORDERING REPLACEMENT PARTS

To order additional parts and attachments, visit [ninjaaccessories.com](http://ninjaaccessories.com).

## DISPLAY SCREEN & ERROR MESSAGES

### DISPLAY SCREEN MESSAGES

#### “Lid”

The lid is not assembled correctly. Be sure the lid is on the pitcher and locked in place before running a program.

#### “Jar”

The pitcher is not properly attached to the base. Be sure the pitcher is secured in the base before selecting a program.

#### “...” Blinking

You are attempting to run a program too many times in a row. For your safety, certain programs may be run only 2 consecutive times.

### ERROR MESSAGES

#### “E01” or “E02”

Remove and reinstall the pitcher. If that does not solve the issue, contact Customer Service at 1-877-646-5288. So we may better assist you, please register your product online at [registeryourninja.com](http://registeryourninja.com) and have the product on hand when you call.



## 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 light up with usable programs once connected to power. Pitcher and lid must be engaged to select a program.

### Lid is stuck on pitcher.

- Remove the lid by rotating from the handle counterclockwise and then lifting up.

### Cannot install the pitcher on the base.

- Make sure the Ninja® logo is facing forward before placing the pitcher directly onto the blender base. If the pitcher is still not fully seated, rotate the metal coupling under the pitcher to help align it to the base.

### Cannot change time or temperature settings on Auto-iQ® programs.

- All programs were developed by culinary experts to deliver the perfect balance of heating, stirring, and blending patterns to give perfect results, so you do not have to set the time or temperature.
- To select a specific temperature, use the Manual COOK setting instead of an Auto-iQ program.

### Program has paused.

- If the lid was removed while running a program or while in a Manual mode, the cooking or blending function will pause. Replace the lid and push the program button again to resume.

### Why does the blender sometimes count up and other times count down?

- Auto-iQ programs are timed to finish on their own when they are complete, so the clock counts down until the program has finished. In Manual modes, the clock will count up from 0 until the auto shutoff time is reached or the button for the currently running mode is selected again.

### Pitcher still has residue after running the Clean program.

- Try running the CLEAN program a second time. You may also hand-wash the pitcher with the included cleaning brush, which is specifically designed to clean those hard-to-reach areas.

### The control panel returns to standby mode.

- The control panel is designed to return to standby mode when left inactive for 3 minutes. If you have taken longer than 3 minutes to choose a function, or if the program has finished, the unit will return to standby mode.

### Why does the unit beep during Auto-iQ programs?

- We've incorporated STIR ALERT within all Auto-iQ programs to let you know the unit is about to stir. The alert is 3 beeps followed by a 2-second pause before each stir.

### The unit shuts off before the function has finished.

- If the unit turns off while it is running, and no message is shown on the display, remove the pitcher to check for water on the base. If the bottom of the pitcher or the rubber pad on the base are wet, clean the area and set the blender base aside to dry before using again.
- The rubber pad on the blender base is removable for easy cleaning.

## Shark NINJA

### 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 components 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, removable pots, racks, pans, and blender bases, 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 [ninjaccessories.com](http://ninjaccessories.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](http://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](http://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 \$19.95 (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](http://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.



# SAUTÉED ONIONS

Use the Sauté program to unlock more flavor from your ingredients before creating a soup, sauce, or dip.

**PREP:** 5 MINUTES

**COOK TIME:** 5 MINUTES

## INGREDIENTS

2 tablespoons olive oil

1 small onion peeled, cut in quarters

## DIRECTIONS

- 1 Place oil and onion in the pitcher and secure lid.
- 2 Select SAUTÉ.

**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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For SharkNinja U.S. patent information, visit [sharkninja.com/uspatents](http://sharkninja.com/uspatents).

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