

NINJA®

BL660W

OWNER'S GUIDE



ninjakitchen.com
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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 NINJA® KITCHEN SYSTEM.

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 **⚠ WARNING:** Remove utensils prior to processing. Failure to remove may cause the jar to be damaged or to shatter which may cause personal injury.
- 2 **⚠ WARNING:** Stacked Blade Assembly and Chopping Blade Assembly are sharp, not locked in place and removable, handle with care. When handling the Stacked Blade Assembly or Chopping Blade Assembly, always hold by the shaft. Failure to do so will result in a risk of laceration.

- 3 **⚠ WARNING:** Stacked Blade Assembly is sharp and not locked in place. If using the pour spout, ensure the lid is fully locked onto the pitcher. If pouring with the lid removed, carefully remove the Stacked Blade Assembly first, holding it by the shaft. Failure to do so will result in a risk of laceration.
- 4 **⚠ WARNING:** Chopping Blade Assembly is sharp and not locked in place. Make sure to carefully remove lid and Chopping Blade Assembly, holding it by the shaft, before emptying contents. Failure to do so will result in a risk of laceration.
- 5 **⚠ CAUTION:** Do not blend hot liquids, doing so may cause excessive pressure build-up, resulting in risk of the user being burned.
- 6 **⚠ CAUTION:** We do not recommend grinding in any of our Nutri Ninja® cups.
- 7 **⚠ CAUTION:** Remove the Nutri Ninja Blade Assembly from the Nutri Ninja 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 To-Go Lid to cover.
- 8 To protect against electrical shock, do not submerge the appliance or allow the power cord to come into contact with water or any other liquid.

- 9 **DO NOT** allow the appliance to be used by children. Close supervision is necessary when used near children. This is not a toy.
- 10 Never leave an appliance unattended when in use.
- 11 Appliance accessories are not intended to be used in the microwave as it may result in damage to the accessories.
- 12 Turn the appliance Off and remove the power cord from the electrical outlet when not in use, before assembling or disassembling parts and before cleaning. To unplug, grasp the plug and pull from the electrical outlet. Never pull from the power cord.
- 13 **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.
- 14 **DO NOT** operate any appliance with a damaged cord or plug, or after the appliance malfunctions, has been dropped or damaged in any manner. This appliance has no serviceable parts. Return the appliance to SharkNinja Operating LLC for examination, repair or adjustment.
- 15 **DO NOT** let the power cord hang over the edge of table or counter or touch hot surfaces such as the stove.
- 16 Always use appliance on a dry, level surface.
- 17 Keep hands, hair, clothing, as well as utensils out of container while processing to reduce the risk of severe injury to persons or damage to the appliance. A scraper may be used but only when the appliance is not running.
- 18 Avoid contact with moving parts.
- 19 **DO NOT** attempt to sharpen blades.
- 20 **DO NOT** use the appliance if blade assemblies are bent or damaged.
- 21 To reduce risk of injury, never place the blade assemblies on the base without the pitcher or Nutri Ninja® cup properly attached.
- 22 **DO NOT** operate this appliance on or near any hot surfaces (such as gas or electric burner or in a heated oven).
- 23 The use of attachments or accessories including canning jars, not recommended by the manufacturer may result in fire, electric shock or personal injury.
- 24 **DO NOT** remove the container from the motor base while the appliance is in operation.
- 25 To reduce the risk of injury, **NEVER** operate the appliance without the lid in place; **DO NOT** try to defeat the interlock mechanism; make sure that the attachment is properly installed before operating the appliance.
- 26 **DO NOT** expose containers to extreme temperature changes.
- 27 **DO NOT** overfill.
- 28 **DO NOT** operate the appliance empty.
- 29 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 15 minutes before using again.
- 30 **THIS PRODUCT IS INTENDED FOR HOUSEHOLD USE ONLY.** Do not use this appliance for anything other than its intended use. Do not use outdoors.
- 31 The maximum rating is based on the Stacked Blade Assembly (pitcher) that drives the greatest power and other recommended attachments may draw significantly less power or current.

SAVE THESE INSTRUCTIONS

THIS BOOK COVERS MODEL NUMBER:

BL660W

TECHNICAL SPECIFICATIONS

Voltage: 120V., 60Hz.
Power: 1100 Watts
Pitcher Capacity: 72 oz. (9 cups, 2.15 L)
MAX Liquid Capacity: 64 oz. (8 cups, 1.9 L)
Bowl Capacity: 40 oz. (5 cups, 1.18 L)
Nutri Ninja® Cup Capacity: 16 oz. (2 cups, 470 ml)



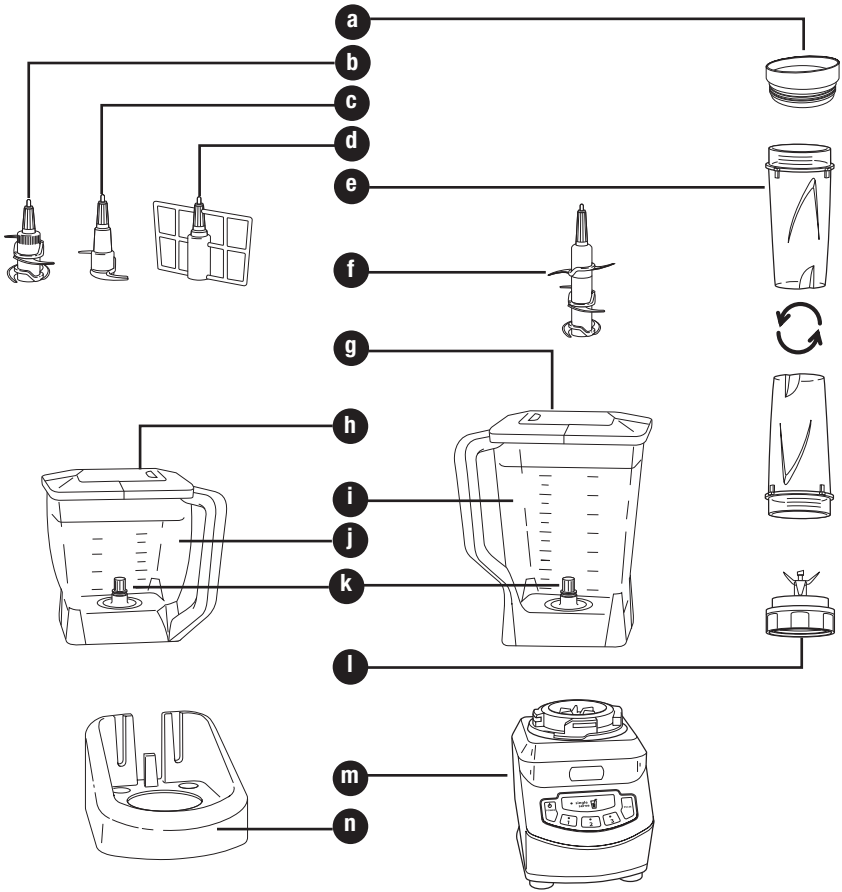
Contents

**Thank you for
purchasing the
Ninja® Kitchen
System.**

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Getting To Know Your Ninja® Kitchen System



a To-Go Lid

b Chopping Blade Assembly (bowl)

c Dough Blade (bowl)

d Dough Paddle (bowl)

e Nutri Ninja® Cup

f Stacked Blade Assembly (pitcher)

g Pitcher Lid with Locking Handle

h Bowl Lid with Locking Handle

i 72 oz. Pitcher

j 40 oz. Bowl

k Gear Shaft

l Nutri Ninja® Blade Assembly

m Motor Base

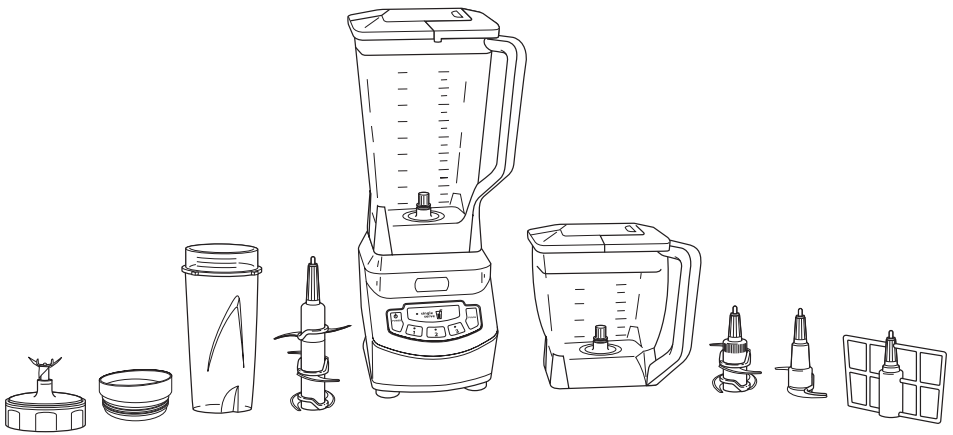
n Dough Station

o Power Cord (not shown)

p Cord Storage (in back) (not shown)

NOTE: Attachments are **not** interchangeable.

The Ninja® Kitchen System is a professional, high powered innovative tool with a sleek design and outstanding performance, a true asset to any kitchen. It is perfect for ice crushing, blending, pureeing, and controlled processing. The Ninja® Kitchen System also features a unique capability to knead dough for pizzas, breads, pretzels and cookies! Create all of your favorite recipes fast and easy with just one touch of a button. For best results, be sure to carefully read all the instructions contained in the manual before using this appliance.



FEATURES:

- Patented Ninja® Technology
- Extra Large, 72 oz. Pitcher (MAX liquid Capacity: 64 oz.) - BPA Free
- 40 oz. Bowl - BPA Free
- Nutri Ninja® Cup - BPA Free
- Lock-In Lid, Featuring Pour Spout
- Easy to Clean Electronic Control Panel
- Sturdy, Non-Slip Base
- Cord Storage

Before First Use

PLEASE KEEP THESE IMPORTANT SAFEGUARDS IN MIND WHEN USING THE APPLIANCE:

IMPORTANT: Make sure that the motor base is plugged in for use.

IMPORTANT: Never add ingredients into the container before placing the attachment in first.

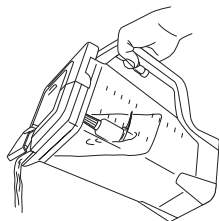
IMPORTANT: Attachments are not interchangeable.

IMPORTANT: DO NOT attempt to operate the appliance without the lid on.

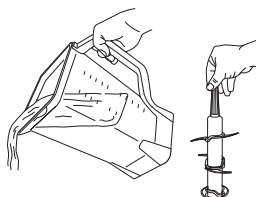
IMPORTANT: Never run the appliance empty.

IMPORTANT: Appliance accessories are not intended to be used in the microwave as it may result in damage to the accessories.

▲ WARNING: Stacked Blade Assembly is sharp and not locked in place. If using the pour spout, ensure the lid is fully locked onto the blender pitcher. Failure to do so will result in a risk of laceration.



▲ WARNING: Stacked Blade Assembly and Chopping Blade Assembly are sharp and not locked in place. If pouring with the lid removed from the container, carefully remove the Blade Assembly first, holding it by the shaft. Failure to do so will result in a risk of laceration.



▲ CAUTION: Do not immerse the motor base into water or any other liquid.

- 1 Remove all packaging material and labels from the appliance.
- 2 Wash the lids, pitcher, bowl, Nutri Ninja cups and blade assemblies in warm, soapy water. When washing the blade assemblies, use a dish-washing utensil with a handle to avoid direct hand contact with blades.

▲ WARNING: Handle the Stacked Blade Assembly, Chopping Blade Assembly and Nutri Ninja Blade Assembly with care when washing, as the blades are sharp.

- 3 Handle blade assemblies with care to avoid contact with sharp edges. Rinse and air dry thoroughly.
- 4 The pitcher, bowl, Nutri Ninja cup, lids, **Stacked Blade Assembly, Chopping Blade Assembly** and **Nutri Ninja Blade Assembly** are all dishwasher safe. It is recommended that the lids and blade assemblies be placed on the top rack. Ensure the blade assembly is removed from the cup or pitcher before placing in the dishwasher.
- 5 Wipe the motor base clean with a damp cloth.

Assembly & Use of the Pitcher

⚠ WARNING: Handle the Stacked Blade Assembly with care, as the blades are sharp.

⚠ WARNING: Remove utensils prior to processing. Failure to remove may cause the pitcher to be damaged or to shatter, which may cause personal injury.

⚠ WARNING: Never leave the appliance unattended while in use.

⚠ CAUTION: Do not blend hot liquids, doing so may cause excessive pressure buildup, resulting in risk of the user being burned.

IMPORTANT: Make sure that the motor base is plugged in for use.

ASSEMBLY

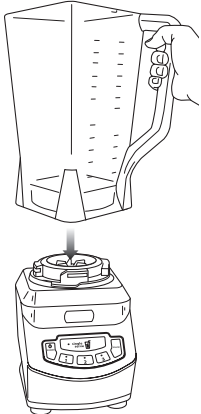


Fig. 1



Fig. 2

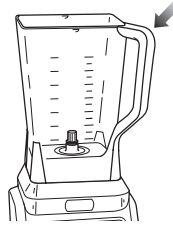


Fig. 3a

OR

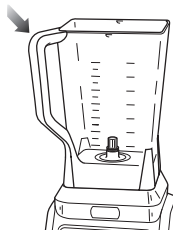


Fig. 3b

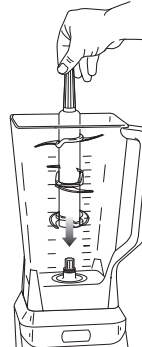


Fig. 4

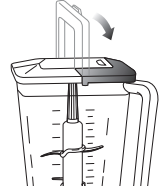


Fig. 5



It's best to add the liquid ingredients first and then the dry ingredients.

- 1 Review warning and caution statements above before proceeding to number 2.
- 2 Place the motor base on a clean, dry, level surface such as a counter or table top.
- 3 Align and lower the pitcher onto the motor base. (Fig. 1) Handle should be aligned slightly to the right of the "LOCK" symbol on the motor base.
- 4 Rotate the blender pitcher clockwise until it clicks in place. As the pitcher rotates, it will lower and the safety tabs on the bottom of the pitcher will slide under the safety tabs on the top of the motor base. (Fig. 2)
- 5 The pitcher can be placed on the motor base two ways; the handle can be on the front right corner or the front left corner. (Fig. 3a, Fig. 3b)
- 6 Holding the Stacked Blade Assembly by the top of the shaft, place it onto the drive gear inside the pitcher. Ensure that the Stacked Blade Assembly is seated properly and is standing upright. (Fig. 4)

NOTE: The Stacked Blade Assembly will fit loosely on the drive gear.

- 7 Add the ingredients to the pitcher, making sure that they do not exceed the highest measured marking line on the side of the pitcher.

NOTE: If you need to add additional ingredients while the appliance is processing, open the pour spout cap and pour the ingredients in through the opening.

NOTE: When blending any kind of liquids, such as mixtures of any drinks or smoothies, do not exceed the "Max liquid" mark (64 oz.) on the pitcher.

- 8 Plug the power cord into the electrical outlet and press the power button (⏻).

IMPORTANT: As a safety feature, the power button (⏻) will flash and the motor will not work if the pitcher and lid are not installed correctly. When the pitcher and lid are installed properly, the power button (⏻) will be solid, indicating that the appliance is ready for use.

- 9 Holding the lid by the handle in the upright position, place it on top of the pitcher aligning the arrow (↘) located on the lid with the arrow (↗) located on the pitcher's handle. (Fig. 5)

Assembly & Use of the Pitcher - cont.

USE

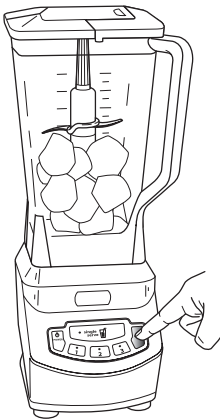


Fig. 6

REMOVAL

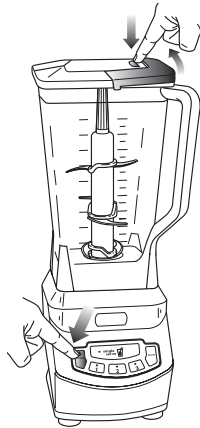


Fig. 7

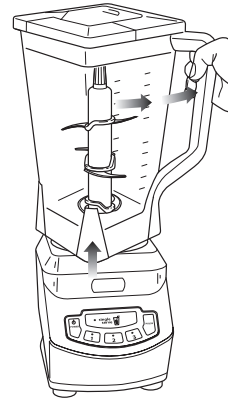


Fig. 8

- 10 Select the speed that best suits your needs. (Fig. 6)

NOTE: Pulse ingredients for even chopping by pressing down in short intervals.

- 11 When you have reached your desired consistency, stop the appliance by pressing the power button (⏻) and wait for the Stacked Blade Assembly to stop turning. (Fig. 7)

- 12 To remove the lid, pull the lid handle up to a 90° angle. Turn the blender pitcher counter-clockwise to lift off the base. (Fig. 7, Fig. 8)

⚠ WARNING: Never insert your hands in the pitcher as the Stacked Blade Assembly is sharp. Always use a spatula to dislodge food that has stuck to the sides of the pitcher.

- 13 Open the pour spout cap and use the spout to empty liquid contents.

- 14 For thicker consistencies, first remove the lid by pressing the release button and pulling the lid handle up to a 90 degree angle to lift lid off the pitcher. Then, carefully remove the Stacked Blade Assembly by the top of the shaft. Place Stacked Blade Assembly away from the work area to avoid accidental contact. Finally, empty contents from the pitcher.

- 15 Make sure that the unit is unplugged when not in use.

MAXIMUM CAPACITY

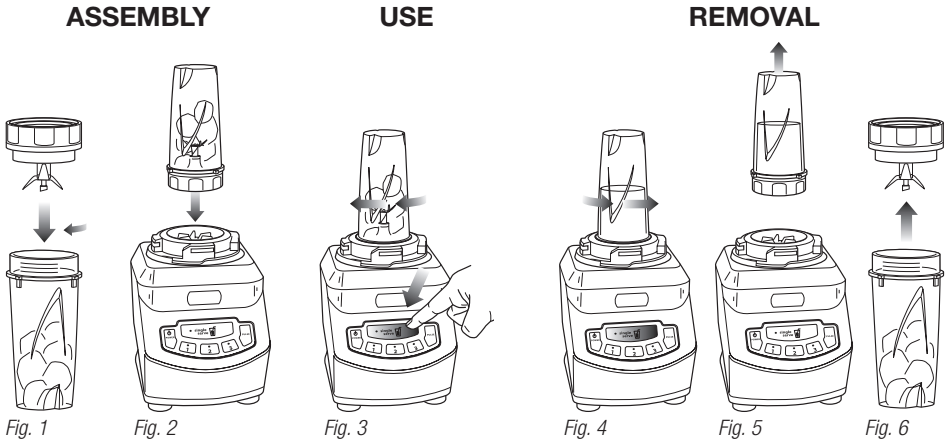
72-oz Pitcher

Dry - Do not exceed 2 1/2 cups (20 oz.)

Wet - Do not exceed 9 cups (72 oz.)

Assembly & Use of the Nutri Ninja® Cup

- ⚠ **WARNING:** Handle the Nutri Ninja Blade Assembly with care, as the blades are sharp.
 - ⚠ **WARNING:** Remove utensils prior to processing. Failure to remove may cause the Nutri Ninja cup to be damaged or to shatter, which may cause personal injury.
 - ⚠ **WARNING:** Never leave the appliance unattended while in use.
 - ⚠ **CAUTION:** Do not blend hot liquids, doing so may cause excessive pressure buildup, resulting in risk of the user being burned.
 - ⚠ **CAUTION:** Remove the Nutri Ninja Blade Assembly from the Nutri Ninja 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 To-Go Lid to cover.
- IMPORTANT:** Make sure that the motor base is plugged in for use.



💡 For best results, use short **"PULSES"**... Practice makes perfect!!

- 1 Review warning and caution statements above before proceeding to number 2.
- 2 Place the motor base on a clean, dry, level surface such as a counter or table top.
- 3 Add ingredients to the Nutri Ninja cup.
NOTE: Do not overfill! To avoid spilling, do not add ingredients past the "Max" fill line.
- 4 Place the Nutri Ninja Blade Assembly onto the cup and screw it tightly until you have a good seal. **(Fig. 1)**
- 5 Turn the Nutri Ninja cup upside down and place it onto the motor base, aligning the tabs on the cup with the motor base. Turn the Nutri Ninja cup clockwise to lock into place. You will hear a click when the lock is engaged. **(Fig. 2)**
- 6 Press down on the Single Serve button in short intervals to activate. **(Fig. 3)**
- 7 When you have reached your desired consistency, stop the appliance by removing your hand from the Single Serve button.
- 8 To remove the Nutri Ninja cup, **ensure that the motor has stopped running**. Then turn it counter-clockwise **(Fig. 4)** and pull straight up to remove. **(Fig. 5)**
- 9 Turn the cup upright and remove the Nutri Ninja Blade Assembly by twisting the blade assembly **counter-clockwise**. **(Fig. 6)**
- 10 **Do not store blended contents with the Nutri Ninja Blade Assembly attached.**
- 11 Place the To-Go lid onto the Nutri Ninja cup, twist to seal and enjoy!
- 12 **For storage, only use the To-Go lid to cover.**
- 13 **Be sure to store the Nutri Ninja Blade Assembly attached to an empty cup when not in use.**
- 14 Make sure that the motor base is unplugged when not in use.

Assembly and Use for the 40 oz. Bowl

- ⚠ WARNING:** Chopping Blade Assembly is sharp and not locked in place. Make sure to carefully remove lid and Chopping Blade Assembly, holding it by the shaft, before emptying contents. Failure to do so will result in a risk of laceration.
- ⚠ WARNING:** Remove utensils prior to processing. Failure to remove may cause the bowl to be damaged or to shatter, which may cause personal injury.
- ⚠ WARNING:** Never leave the appliance unattended while in use.
- ⚠ CAUTION:** Do not blend hot liquids, doing so may cause excessive pressure buildup, resulting in risk of the user being burned.
- ⚠ CAUTION:** Remove the lid from the bowl upon completion of processing. Some ingredients have the potential to expand after blending resulting in excessive pressure buildup that can pose a risk of injury.
IMPORTANT: Make sure that the motor base is plugged in for use.

CHOPPING BLADE ASSEMBLY

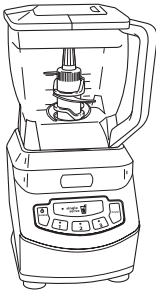


Fig. 1

USING THE CHOPPING BLADE ASSEMBLY

- 1 Review warning and caution statements above before proceeding to number 2.
- 2 Place the motor base on a clean, dry, level surface such as a counter or table top.
- 3 Align and lower the bowl onto the motor base. Handle should be aligned slightly to the right of the “**LOCK**” symbol on the motor base.
- 4 Holding the Chopping Blade assembly by the top of the shaft, place it onto the drive gear inside the bowl. Ensure that the attachment is seated properly and that it is standing straight.
NOTE: The blade will fit loosely on the drive gear.
- 5 Add the ingredients and secure the bowl lid onto the bowl. (Fig. 1)
- 6 Plug the power cord into the electrical outlet and press on the power button (⏻).
NOTE: Please refer to “Speed Settings & Uses” chart for suggested uses and speeds.

MAXIMUM CAPACITY

40-oz Bowl

Dry - Do not exceed 2 1/2 cups (20 oz.)

Wet - Do not exceed 5 cups (40 oz.)

DOUGH BLADE

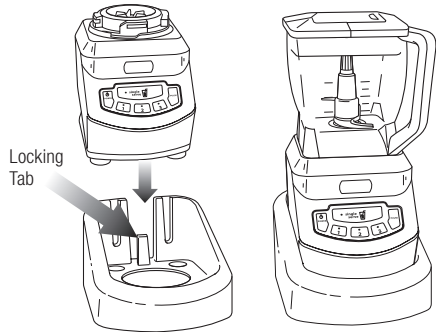


Fig. 2

Fig. 3

USING THE DOUGH BLADE

IMPORTANT: Use only the “DOUGH” button when using this attachment.

IMPORTANT: Use the dough station when using the dough blade on SPEED 1/DOUGH.

- 1 Place the dough station on a clean, dry, level surface such as a counter or table top with the locking tab in the back. (Fig. 2) Press down to secure the suction feet to the surface.
- 2 Place the motor base inside the dough station and push down until you hear it click into place. (Fig. 2)
- 3 Secure the bowl onto the motor base.
- 4 Holding the dough blade by the shaft, place it onto the drive gear inside the bowl. Ensure that the attachment is seated properly and that it is standing straight.
- 5 Add the ingredients and secure the bowl lid onto the bowl. (Fig. 3)
NOTE: For best results add wet ingredients first and then add dry ingredients.
- 6 Plug the power cord into the electrical outlet and press on the power button (⏻).
NOTE: Please refer to “Speed Settings & Uses” chart for suggested uses.

DOUGH PADDLE

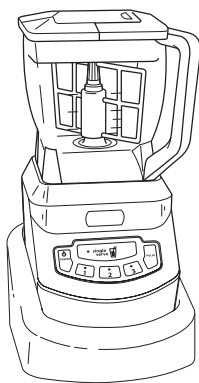


Fig. 4

USING THE DOUGH PADDLE

- ⚠ IMPORTANT:** Use only the “DOUGH” button when using this attachment.
 - ⚠ IMPORTANT:** Use the dough station when using the dough paddle on SPEED 1/DOUGH.
- 1 Place the dough station on a clean, dry, level surface such as a counter or table top with the locking tab in the back. (Fig. 2) Press down to secure the suction feet to the surface.
 - 2 Place the motor base inside the dough station and push down until you hear it click into place. (Fig. 2)
 - 3 Secure the bowl onto the motor base.
 - 4 Holding the dough paddle by the shaft, place it onto the drive gear inside the bowl. Ensure that the attachment is seated properly and that it is standing straight.
 - 5 Add the ingredients and secure the bowl lid onto the bowl. (Fig. 4)
NOTE: For best results add wet ingredients first and then add dry ingredients.
 - 6 Plug the power cord into the electrical outlet and press on the power button (⏻).
NOTE: Please refer to “Speed Settings & Uses” chart for suggested uses.

REMOVAL

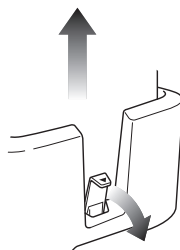


Fig. 5

REMOVING THE DOUGH STATION

- 1 Once finished using the dough blade or the dough paddle, remove the bowl from the motor base.
- 2 To remove the motor base from inside the dough station, pull the locking tab away from the back of the motor base while you lift the motor base out of the dough station. (Fig. 5)
- 3 To release the dough station from the counter or tabletop, lift the tabs located on suction feet of the dough station.

Care & Maintenance

HOW TO CLEAN

⚠ CAUTION: Make sure that the motor base is unplugged from the power source before inserting or removing any attachment and before cleaning.

⚠ CAUTION: DO NOT immerse the motor base into water or any other liquid.

- 1 Separate/remove all parts from each other.
- 2 **Hand Washing:** Wash the lids, pitcher, bowl, Nutri Ninja® cup and blade assemblies in warm, soapy water. When washing the blade assemblies, use a dish-washing utensil with a handle to avoid direct hand contact with blades. Handle blade assemblies with care to avoid contact with sharp edges. Rinse and air dry thoroughly.

Dishwasher: The pitcher, bowl, Nutri Ninja® cup, lids, Stacked Blade Assembly, Chopping Blade Assembly and Nutri Ninja Blade Assembly are all dishwasher safe. It is recommended that the lids and blade assemblies be placed on the top rack. Ensure the blade assembly is removed from the cup, bowl or pitcher before placing in the dishwasher.

⚠ WARNING: Handle the blade assemblies with care when washing, as the blades are sharp. Contact with the blades' edges can result in laceration.

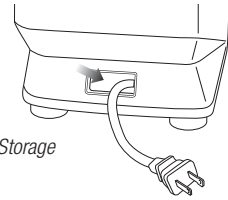
- 3 Wipe the motor base clean with a damp cloth.

Please call customer service if any servicing needs to be performed on the appliance at 1-877-646-5288.

HOW TO STORE

- 1 Store the Ninja® Kitchen System upright with the blade assembly inside the corresponding container with the lid secured on top. Do not place anything on top. Store the rest of the attachments in a safe place where they will not be damaged and won't cause harm. Insert the power cord into the cord storage area located in the back of the motor base.

NOTE: Do not store blended or unblended ingredients in the Nutri Ninja cup with the blade assembly attached.



RESETTING THE MOTOR THERMOSTAT

The Ninja Professional Blender 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. Allow the appliance to cool for approximately 15 minutes. To reset the appliance, follow the resetting procedure below:

- 1 Unplug the appliance from the electrical outlet.
- 2 Remove and empty the container and ensure that no food is jamming the blade assemblies.
- 3 Allow the appliance to cool for approximately 15 minutes.
- 4 Re-install the container onto the base 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.

Speed Chart

FUNCTION	CONTAINER	ATTACHMENT	SPEED BUTTON	TYPE OF FOOD
Single Serve Blending	Nutri Ninja Cup	Nutri Ninja Blade Assembly	Single Serve	Smoothies Frappes Milk Shakes
Mincing	Bowl	Chopping Blade Assembly	Pulse	Onion Garlic Herbs
Kneading	Bowl	Dough Blade	1	Bread dough Pie dough Pizza dough Pretzel dough
Dough Mixing	Bowl	Dough Paddle	1	Cookie dough
Blending	Pitcher Nutri Ninja Cup	Stacked Blade Assembly Nutri Ninja Blade Assembly	2 Single Serve	Pâtés Stewed fruits Dips Apple sauce Spreads Soups* Baby food
Grinding	Bowl Nutri Ninja Cup	Chopping Blade Assembly Nutri Ninja Blade	2 Single Serve	Meat
Grating	Bowl Nutri Ninja Cup	Chopping Blade Assembly Nutri Ninja Blade Assembly	3 or Pulse Single Serve	Grated cheese Bread crumbs
Chopping	Bowl Nutri Ninja Cup	Chopping Blade Assembly Nutri Ninja Blade Assembly	Pulse Single Serve	Salsa Vegetables Nuts
Mixing	Pitcher or Bowl	Blade Assembly	2	Light cake mixes Batters
Ice Crushing	Pitcher or Bowl Nutri Ninja Cup	Blade Assembly Nutri Ninja Blade Assembly	3 Single Serve	Ice
Pureeing	Pitcher Nutri Ninja Cup	Blade Assembly Nutri Ninja Blade Assembly	3 Single Serve	Smoothies Smooth soups* Milkshakes

IMPORTANT: Do not run the appliance over 4 minutes at a time to prevent overheating of the appliance.

* When blending sauces and soups, make sure they're cooled to room temperature first - Ninja® containers are not intended for hot blending.

Troubleshooting Guide

PROBLEMS	POSSIBLE REASONS & SOLUTIONS
<p>Motor Doesn't Start or Blade Assembly Doesn't Rotate.</p>	<p>Make sure the container is securely placed on motor base.</p> <p>Make sure the lid is securely on container in the correct position (align arrows).</p> <p>The appliance is turned "Off". Press the power button (⏻) to turn "On".</p> <p>Check that the plug is securely inserted into the electrical outlet.</p> <p>Check the fuse or circuit breaker.</p> <p>The unit has overloaded. The appliance will stop and the power light will remain on while speeds 1, 2 and 3 will flash. Unplug and wait approximately 15 minutes before using again.</p> <p>The unit has overheated. Unplug and wait approximately 15 minutes before using again.</p> <p>Check to make sure the unit is not overloaded.</p>
<p>Food is Unevenly Chopped.</p>	<p>Either you are chopping too much food at one time, you are chopping food with different textures or the pieces are not of even size. Process smaller amounts per batch.</p>
<p>Food is Chopped Too Fine or is Too Watery.</p>	<p>The food has been over processed. Use pulse button for controlled processing.</p>
<p>Food Collects On Lid or On the Sides of the Container.</p>	<p>The mixture is too thick. Add more liquid.</p>
<p>You Cannot Achieve Snow From Solid Ice.</p>	<p>Do not use ice that has been sitting out or has started to melt. Use ice straight from the freezer.</p>
<p>Dough Station Won't Stick to Counter or Table Top.</p>	<p>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.</p> <p>DO NOT attempt to use appliance when the dough station is stuck to a surface that is not secure, (cutting board, platter, plates, etc.).</p>
<p>Motor Base Won't Fit in Dough Station.</p>	<p>Ensure that the cord is not in the way and there are no foreign objects, materials or food inside the dough station.</p>

Replacement Parts

To order additional parts and accessories, please visit our website: ninjaccessories.com or feel free to contact customer service: **1-877-646-5288**.



Notes

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

What is covered by my warranty?

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

What is not covered by my warranty?

Our Customer Care/Product Specialists are available to provide all the warranty service options available to you, including the possibility of upgrading to our VIP Warranty Service Options for select product categories.

1. Normal wear and tear of wearable parts (including all blending vessels, lids, blades and blender base) which require regular maintenance and/or replacement to ensure the proper functioning of your unit are not covered by this warranty.
2. Any unit that has been tampered with or used for commercial purposes.
3. SharkNinja will cover the cost for the customer to send the unit to us for repair or replacement. A fee of \$19.95 for return shipping costs will be charged at the time of return shipment of the repaired or replacement unit.
4. Damage caused by misuse, abuse, or negligent handling, or damage due to mishandling in transit.
5. Consequential and incidental damages.
6. Defects caused by or resulting from damages from shipping or from repairs, service, or alteration to the product or any of its parts which have been performed by a repair person not authorized by SharkNinja.
7. Products purchased, used or operated outside of North America.

Problems with your unit/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 for product care/maintenance self-help. Our customer care and product specialists are also available at 1-877-646-5288 to assist with product support and warranty service options.

How to initiate a warranty claim:

You can call 1-877-646-5288 to have a customer care specialist assist you. Please note, you must call 1-877-646-5288 to initiate a warranty claim. Return and Packing Instruction information will be provided at that time.

Replacement parts are available for purchase at ninjakitchen.com. For more information on what is classified as wearable and non-wearable parts, please visit ninjakitchen.com/warranty.

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

How to register your product:

Please visit register.yourninja.com or call 1-877-646-5288 to register your new Ninja® product. 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.



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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 sharkninja.com/USPatents.

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