

# NINJA<sup>®</sup>

**BN600**  
Series

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**OWNER'S GUIDE**

**PROFESSIONAL FOOD PROCESSOR  
WITH AUTO-IQ<sup>®</sup>**





# THANK YOU

for purchasing the Ninja® Professional Food Processor with Auto-iQ®



## 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

Power: 850 Watts

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




# CONTENTS

<b>Important Safety Instructions.....</b>	<b>4</b>
<b>Parts.....</b>	<b>7</b>
<b>Before First Use .....</b>	<b>7</b>
<b>Features.....</b>	<b>8</b>
Auto-iQ® Programs for the Precision Processor® Bowl .....	8
Manual Programs .....	8
<b>Using the Blade Assemblies .....</b>	<b>.9</b>
<b>Using the Reversible Slicing/Shredding Disc.....</b>	<b>.11</b>
<b>Care &amp; Maintenance.....</b>	<b>13</b>
Cleaning .....	13
Storing.....	13
Resetting the Motor Thermostat.....	13
Ordering Replacement Parts .....	13
<b>Troubleshooting Guide.....</b>	<b>14</b>
<b>Warranty.....</b>	<b>15</b>

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

# IMPORTANT SAFETY INSTRUCTIONS

PLEASE READ CAREFULLY BEFORE USE • FOR HOUSEHOLD USE ONLY

	<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

**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. 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 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 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 This product is provided with a Chopping Blade Assembly. **ALWAYS** exercise care when handling blade assembly. The blade assembly is sharp and is **NOT** locked in place in the container. The blade assembly is 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 assembly will result in a risk of laceration.
- 7 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.
- 8 Before use, wash all parts that may contact food. Follow washing instructions covered in this instruction manual.
- 9 Before each use, inspect blade assemblies for damage. If a blade is bent or damage is suspected, contact SharkNinja to arrange for replacement.
- 10 **DO NOT** use this appliance outdoors. It is designed for indoor household use only.
- 11 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.
- 12 **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.

- 13 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.
- 14 Extension cords should **NOT** be used with this appliance.
- 15 To protect against the risk of electric shock, **DO NOT** submerge the appliance or allow the power cord to contact any form of liquid.
- 16 **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.
- 17 **DO NOT** allow the unit or the cord to contact hot surfaces, including stoves and other heating appliances.
- 18 **ALWAYS** use the appliance on a dry and level surface.
- 19 **DO NOT** allow children to operate this appliance or use as a toy. Close supervision is necessary when any appliance is used near children.
- 20 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.
- 21 **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.
- 22 **NEVER** place a blade assembly on the motor base without it first being attached to its corresponding container (bowl) and lid.
- 23 Keep hands, hair, and clothing out of the container when loading and operating.
- 24 During operation and handling of the appliance, avoid contact with moving parts.
- 25 **DO NOT** fill container past the 9-Cup line.
- 26 **DO NOT** operate the appliance with an empty container.
- 27 **DO NOT** microwave any containers or accessories provided with the appliance.
- 28 **NEVER** leave the appliance unattended while in use.
- 29 **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.
- 30 **DO NOT** process dry ingredients with the Chopping Blade Assembly.
- 31 To reduce the risk of injury, never place cutting blade or discs on base without first putting bowl properly in place.
- 32 **DO NOT** perform grinding operations with the Chopping Blade Assembly.
- 33 **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 SAFETY INSTRUCTIONS

PLEASE READ CAREFULLY BEFORE USE • FOR HOUSEHOLD USE ONLY

- 34** 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.
- 35** 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 processor is not running. When using the processor, always use food pusher to add food. **NEVER** add food by hand.
- 36 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.
- 37** 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.
- 38 DO NOT** expose the containers and accessories to extreme temperature changes. They may experience damage.
- 39** Upon completion of processing, ensure that 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.
- 40** The maximum wattage rating for this appliance is based on the configuration of the Food Processor Bowl.
- 41 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.
- 42 DO NOT** attempt to sharpen blades.
- 43** Turn off the appliance and unplug the motor base before cleaning.
- 44 NEVER** feed food by hand. Always use food pusher.
- 45** To reduce the risk of injury from damage to the food processing bowl or separation of the lid, **DO NOT** load the bowl with ice cubes for crushing.
- 46** 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.

## SAVE THESE INSTRUCTIONS

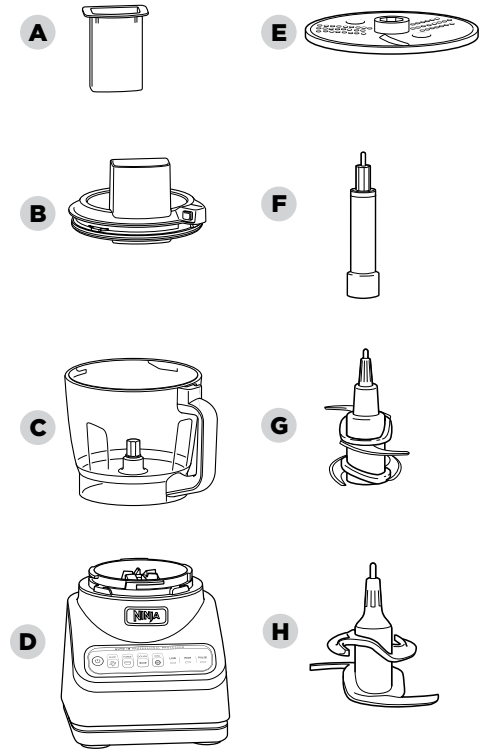
## PARTS

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

- A** Pusher for Feed Chute Lid
- B** Feed Chute Lid
- C** 9-Cup Precision Processor® Bowl
- D** Motor Base (attached power cord not shown)
- E** Reversible Slicing/Shredding Disc
- F** Disc Spindle
- G** Chopping Blade Assembly
- H** Dough Blade Assembly

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

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



## BEFORE FIRST USE

**IMPORTANT:** Review all warnings on pages 4–6 before proceeding.

**NOTE:** All attachments are BPA free and dishwasher safe. It is recommended that the bowl, lid, disc, and blade assemblies be placed on the top rack of the dishwasher. Exercise care when handling blade assemblies.

- 1** Remove all packaging materials from the appliance. Exercise care when unpacking blade assemblies. All blade assemblies are sharp.
- 2** The Chopping Blade Assembly is **NOT** locked in place in the bowl. Handle the Chopping Blade Assembly by grasping the top of the shaft.
- 3** Wash bowl, lid, disc, and blade assemblies in warm, soapy water using a dishwashing utensil with a handle to avoid direct contact with the blades. Exercise care when handling blade assemblies, as the blades are sharp.
- 4** Thoroughly rinse and air-dry all parts.

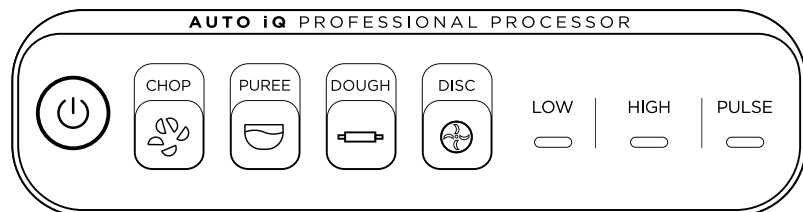
## FEATURES

 Use the Power button to turn the unit on and off.

### AUTO-iQ®

Intelligent preset programs combine unique processing and pausing patterns that do the work for you. Once an Auto-iQ program is selected, it will start immediately and automatically stop when processing is complete. To stop processing before the end of a program, press the currently active button again

**NOTE:** Program run times vary from a few seconds up to a minute.



### AUTO-iQ PROGRAMS

#### CHOP

Timed pulses and pauses give you consistent chopping results. Run program once for a large chop, twice for a small chop and three times if you prefer to mince.

#### PUREE (Not available on all models)

Create anything from silky-smooth sauces to the perfect hummus.

### MANUAL PROGRAMS

#### LOW and HIGH

When selected, each of these speeds runs continuously for 60 seconds. They do not work in conjunction with any preset Auto-iQ programs.

**IMPORTANT: DO NOT** run the unit on HIGH if using the dough blade.

**IMPORTANT:** The unit is **NOT** intended to crush ice. Refer to the warnings on pages 4–6.

#### DOUGH

Ideal for creating delicious dough, from pie to pizza to cookie doughs.

**NOTE:** Use PULSE to add mix-ins, such as chocolate chips or raisins, after dough program has completed.

#### DISC

Slice or shred a variety of ingredients, from fresh vegetables to cheeses.

#### PULSE

Offers greater control of pulsing and processing. Operates only when PULSE is pressed. Use short presses for short pulses and long presses for long pulses.

## USING THE BLADE ASSEMBLIES

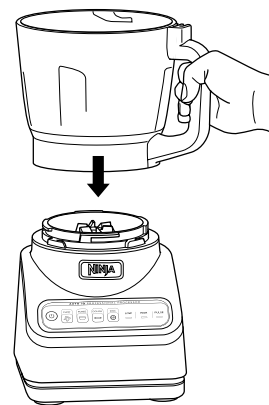
**IMPORTANT:** As a safety feature, if the blade assembly is not fully seated, you will not be able to install and lock the lid in position.

**IMPORTANT:** If the control panel is flashing, this means the lid is not locked in place correctly. Review steps 2–5 to ensure you are installing the bowl, blades, ingredients, and lid correctly.

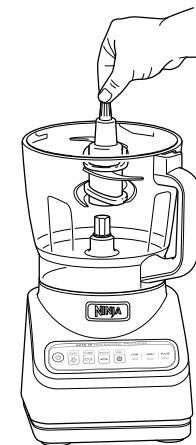
**NOTE: DO NOT** add ingredients before completing installation of the blade assembly.

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

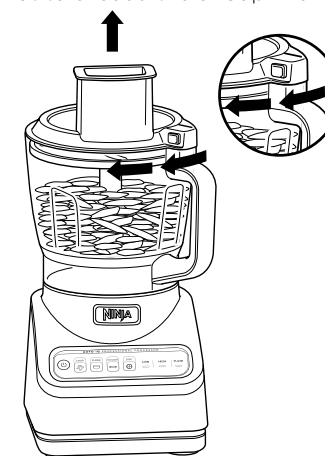
- 1 Place motor base on a clean, dry, level surface such as a countertop or table, then plug in the unit.



- 2 Lower the Precision Processor® Bowl onto the motor base and rotate clockwise until it clicks into place.

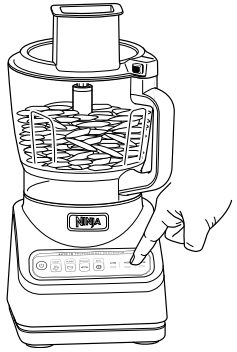


- 3 Exercising care, grasp the Chopping Blade Assembly by the top of the shaft and place it onto the drive gear inside the bowl. Note that the Chopping Blade Assembly will fit loosely on the drive gear.
- 4 Add ingredients to the bowl, making sure not to exceed the 9-Cup line.



- 5 Place the feed chute lid on the bowl and turn clockwise until you hear a click, indicating the lid is locked in place. **The control panel will stop flashing, indicating the bowl and lid are properly assembled.**

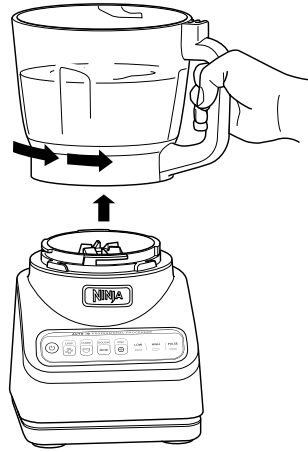
## USING THE BLADE ASSEMBLIES - CON'T



- 6a** Press the Power button to turn it on. If using an Auto-IQ® program, select the program that best suits your recipe. The preset program will automatically stop the unit at the end of the program. To stop the unit at any time, press the currently active program again.
- 6b** If using a manual program, once the ingredients have reached your desired consistency, press the active button again, and wait for the unit to come to a complete stop.



- 7** When finished, press the button on the lid near the handle to unlock, then turn counterclockwise and lift up from the bowl. Always remove the Chopping Blade Assembly before emptying ingredients from the bowl by carefully grasping it by the top of the shaft and lifting it out of the bowl.



- 8** To remove the bowl from the motor base, turn the bowl counterclockwise and then lift it up.
- 9** Press the Power button to turn the unit off, then unplug the unit. Refer to the Care & Maintenance section for cleaning and storage instructions.

## USING THE REVERSIBLE SLICING/SHREDDING DISC

**IMPORTANT:** Review all warnings on pages 4-6 before proceeding.

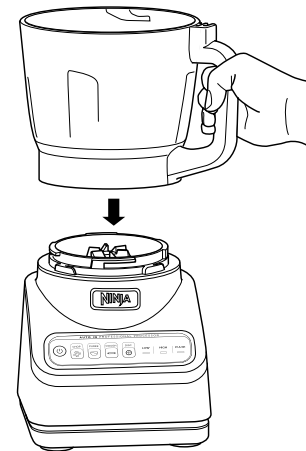
**IMPORTANT:** Use only the DISC program or LOW setting when using the Slicing/Shredding Disc.

**IMPORTANT:** If the control panel is flashing, this means the lid is not locked in place correctly. Review steps 2-4 to ensure you are installing the spindle, ingredients, disc, and lid correctly.

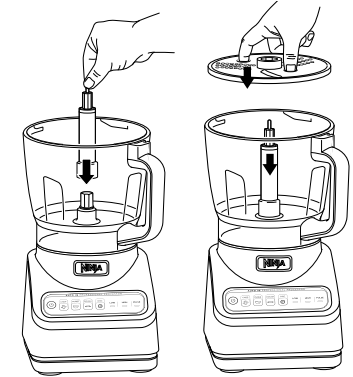
**NOTE:** The Slicing/Shredding Disc is reversible. Use the side labeled "Slicer" for slicing. Carefully flip the disc over to the side labeled "Shredder" for shredding.

**NOTE:** The feed chute lid features a pusher to guide food through the chute.

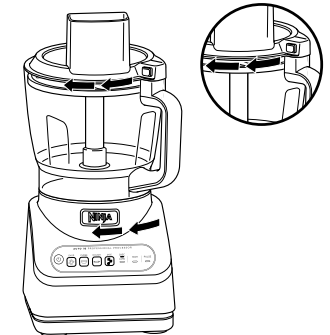
- 1** Place motor base on a clean, dry, level surface such as a countertop or table, then plug in the unit.



- 2** Lower the Precision Processor® Bowl onto the motor base and rotate clockwise until it clicks into place.



- 3** Place the disc spindle onto the drive gear inside the bowl. Then, use the finger holes to grasp the reversible slicing/shredding disc and place it over the spindle, with the side you would like to use facing up.



- 4** Place the feed chute lid on the bowl and turn clockwise until you hear a click, indicating the lid is locked in place. **The control panel will stop flashing, indicating the bowl and lid are properly assembled.**

## USING THE REVERSIBLE SLICING/SHREDDING DISC - CONT.

**NOTE:** Before slicing or shredding, prep your ingredients. Refer to the Food Prep section in the Quick Start Guide for more information.



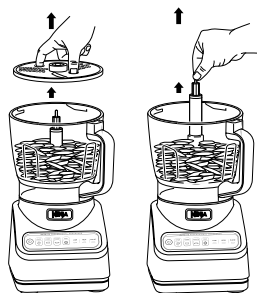
- 5 Press the Power button to turn it on, then select DISC or LOW. Add the prepped ingredients you want to slice or shred through the feed chute on the lid. Use the food pusher to help guide the ingredients through the feed chute.



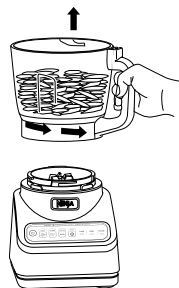
- 6 If using the Auto-IQ® program, DISC, the disc will automatically stop spinning at the end of the program. If using the manual program LOW, press the button again, and wait for the unit to come to a complete stop.



- 7 To remove the lid, press the button on the feed chute lid near the handle to unlock, then turn the lid counterclockwise. Lift the lid from the bowl.



- 8 Using the finger holes, carefully lift the disc out of the bowl. Then, grasp the spindle by the top of the shaft and lift it out of the bowl.



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

- 10 Press the Power button to turn the unit off, then unplug the unit. Refer to the Care & Maintenance section for cleaning and storage instructions.

## CARE & MAINTENANCE

### CLEANING

Separate all parts. Wash bowl in warm, soapy water with a soft cloth.

#### • Hand-Washing

Wash bowl, lid, disc, and blade assemblies in warm, soapy water. When washing the blade assemblies, use a dishwashing 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

All attachments are dishwasher safe. It is recommended that the bowl, lid, disc, and blade assemblies be placed on the top rack of the dishwasher **ONLY**. Ensure the blade assembly is removed from the bowl before placing in the dishwasher. Exercise care when handling blade assemblies.

#### • Motor Base

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

**DO NOT** use abrasive cloths, pads, or brushes to clean the base.

### STORING

Wrap the power cord around the cord wrap on the back of the motor base. Store the unit upright and store all blade assemblies inside or attached to the bowl with the lid locked in place.

**DO NOT** stack items on top of the containers. 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 the unit. 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 bowl's lid and blade assembly. Empty the bowl and ensure no ingredients are jamming the blade assembly.

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

If your unit needs servicing, call 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.

### ORDERING REPLACEMENT PARTS

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



## TROUBLESHOOTING GUIDE

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

### Flashing lights on the control panel.

- The feed chute lid and processor bowl are not properly installed on the motor base. Remove the bowl and reinstall it by lowering it onto the motor base and rotating it clockwise until it clicks into place. If the control panel lights are still flashing, remove the feed chute lid and reinstall it. Turn the lid clockwise until it clicks securely into place. The lights will stop flashing when the bowl and lid are both installed correctly.

### 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 to 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.

### Food is not evenly chopped.

- For best results when chopping, cut pieces of ingredients in a uniform size and don't overfill the bowl.

### Ingredients are unevenly sliced.

- For best results when using the Reversible Slicing/Shredding Disc, trim ingredients to a uniform size so they fit better through the feed chute. Do not cut ingredients smaller than the feed chute height.

# 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 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](http://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](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 [registryourninja.com](http://registryourninja.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 [registryourninja.com](http://registryourninja.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**  
**CAN: Ville St-Laurent, QC H4S 1A7**  
**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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This product may be covered by one or more U.S. patents.  
See [sharkninja.com/patents](http://sharkninja.com/patents) for more information.

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