

PS100

Series

OWNER'S GUIDE

ULTRA PREP®



THANK YOU

for purchasing the Ultra Prep®



REGISTER YOUR PURCHASE



registeryourninja.com



Scan QR code using mobile device

RECORD THIS INFORMATION

Model Number: _	
Serial Number:	
Date of Purchase: _. (Keep receipt)	
Store of Purchase:	

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

THIS BOOK COVERS MODEL NUMBER:

PS100 PS101

TECHNICAL SPECIFICATIONS

Voltage: 120V, 60Hz 700W Watts:

Pitcher Capacity: 48 oz. (6 cups, 1.5 L)

PLEASE READ CAREFULLY AND KEEP FOR FUTURE REFERENCE.

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IMPORTANT SAFETY INSTRUCTIONS

PLEASE READ CAREFULLY BEFORE USE • FOR HOUSEHOLD USE ONLY

Read and review instructions for operation and use.

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.

For indoor and household use only.

When using electrical appliances, basic safety precautions should always be followed, including the following:

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. Extension cords are not recommended for use with this product.

AWARNING

- DO NOT try to place the blade onto the power pod and then into the Jar. ALWAYS assemble the blade inside the iar.
- 2 Remove utensils prior to processing. Failure to remove may cause the jar to be damaged or to shatter which may cause personal injury.
- **3** The blades are sharp, not locked in place, and removable. Handle with care. When handling the blades, always hold them by the shaft. Failure to do so will result in a risk of laceration.
- **4** Make sure to carefully remove the splash guard lid and blade assembly, holding it by the shaft, before emptying contents of the jar. Failure to do so will result in a risk of laceration.
- 5 DO NOT place ingredients into the jar without first installing the blade assembly.
- **6 DO NOT** operate the appliance without the splash guard lid in place.
- 7 DO NOT blend hot liquids, as doing so may cause excessive pressure buildup, resulting in a risk of the user being burned.

- 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 Remove the power pod from the appliance and unplug 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 power pod 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 or 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 edges of tables or counters or touch hot surfaces such as the stove.
- 16 ALWAYS use appliance on a clean, dry, level surface.
- 17 Keep hands, hair, clothing, and 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 blades are bent or damaged.
- **21 DO NOT** expose jar to extreme temperature changes.
- 22 DO NOT use jar if cracked or chipped.
- **23 DO NOT** operate the appliance on or near any hot surfaces (such as on a gas or electric burner or in a heated oven).
- 24 The use of accessory attachments, including canning jars, is not recommended by the manufacturer and may cause fire, electrical shock, or risk of personal injury.

- **25 DO NOT** remove the power pod before the blades have stopped turning.
- 26 DO NOT overfill.
- 27 DO NOT operate the appliance empty.
- **28 DO NOT** try to defeat the interlock mechanism. Make sure the blades are properly installed before operating the appliance.
- 29 Immediately release the Power Pod control button on the power pod if the appliance malfunctions during use.
- **30 DO NOT** operate the appliance for more than 60 seconds continuously. When using the dough blade, **DO NOT** operate the appliance for more than 30 seconds continuously.
- **31** If the appliance overheats, a thermal switch will activate and shut off the motor. To reset, unplug the appliance and let it cool down for approximately 10 minutes before using again.
- **32** This product is intended for household use only. **DO NOT** use this appliance for anything other than its intended use. **DO NOT** use outdoors.
- 33 When using the dough blade, max fill 1 L.
- **34** Chopped meat cannot ever exceed 250 g in 0.5 inch cubes. Operating time should be no more than 15 continuous seconds.

SAVE THESE INSTRUCTIONS

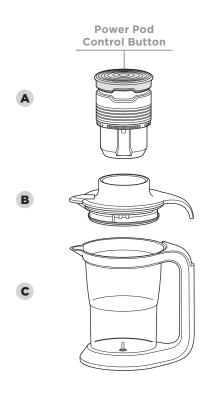
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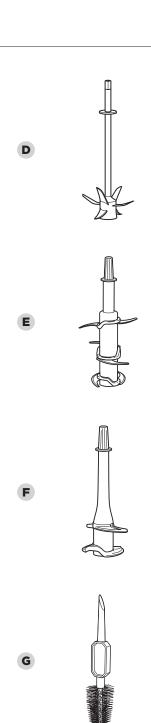
PARTS

Congratulations on your purchase. Use this Owner's Guide to learn about the great features of your Ninja® Ultra Prep®. From assembly to use to maintenance, you will find it all in here.

PARTS

- A Power Pod (power cord not shown)
- **B** Splash Guard Lid
- C Jar with Non-Slip Base
- **D** High-Speed Blade
- **■** Total Crushing® & Power Chopping Blade
- F Dough Blade
- **G** Power Pod Cleaning Brush





BEFORE FIRST USE

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

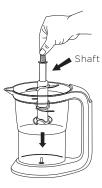
NOTE: Be careful not to over-process. Use repeated short pulses until your desired consistency is reached.

- 1 Remove all packaging material and labels from the appliance. Separate all parts.
- **2** Wash the jar, splash guard lid, and blades in warm, soapy water. When washing the blades, use a dishwashing utensil with a handle to avoid direct hand contact with blades.
- **3** Handle the blades with care to avoid contact with sharp edges. Rinse and air-dry thoroughly.
- 4 The jar, splash guard lid, and blades are all dishwasher safe. It is recommended that the jar, splash guard lid, and blades be placed on the top rack. Ensure blades are removed from the jar before placing in the dishwasher.
- **5** Wipe the Power Pod clean with a damp cloth.

ASSEMBLING & USING THE JAR

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

- 1 Place the jar on a clean, dry, level surface.
- 2 Holding the blade by the shaft, carefully lower it onto the spindle pin inside the jar



- **3** Add the ingredients to be processed into the jar.
- 4 Place splash guard lid on the jar.



5 Place the power pod on top of the splash guard lid, making sure it is securely in place.



6 To start the appliance, plug the power cord into an electrical outlet, securely hold the power pod, and press the Power Pod control button located on the top of the power pod. Continue to hold jar and power pod firmly while operating.



- **7** To stop the appliance, stop pressing the Power Pod control button.
- **8** Make sure the blade has stopped completely before removing the power pod.

- 9 If ingredients stick to the sides of the jar, stop the appliance, remove the power pod and splash guard lid, then use a spatula to scrape ingredients down toward the blades
- 10 To remove ingredients with a thinner consistency, pour them through the spout on the splash guard lid. To remove contents with thicker consistencies, first take off the splash guard lid. Carefully remove the blade and set it aside before emptying contents from jar.

CARE & MAINTENANCE

CLEANING

- 1 Separate all parts.
- 2 Hand-Washing: Wash the jar, splash guard lid, and blades in warm, soapy water. When washing the blades, use a dishwashing utensil with a handle to avoid direct hand contact with blades. Handle the blades with care to avoid contact with sharp edges. Rinse and air-dry thoroughly.

Dishwasher: The jar, splash guard lid, and blades are all dishwasher safe. It is recommended that the blades be placed on the top rack. Ensure the blades are removed from the jar before placing in the dishwasher.

3 Wipe the Power Pod clean with a damp cloth.

USING THE POWER POD CLEANING BRUSH

- 1 Use the bristled end of the power pod cleaning brush to gently remove any debris from the base of the power pod.
- **2** Carefully use the pointed end of the power pod cleaning brush to remove stuck-on debris.
- **3** Gently rinse the power pod cleaning brush after use and let air-dry.

NOTE: DO NOT use the power pod cleaning brush to clean any part of the Ninia® Ultra Prep®, except for the base of the power pod.

STORING

1 Store the unit upright with the Total Crushing® & Power Chopping Blade inside the iar. Place the splash guard lid on top of the iar. and the power pod on top of the splash guard lid. Store the High-Speed Blade inside the storage box, and the dough blade in a drawer.

RESETTING THE MOTOR THERMOSTAT

The unit features a unique safety system that prevents damage to the unit's motor and drive system should you inadvertently overload it. If the appliance is overloaded, the motor will stop. To reset the appliance. follow the resetting procedure below:

- 1 Unplug the appliance from the electrical outlet.
- 2 Remove the power pod and splash guard lid and empty the container to ensure no ingredients are iamming the blade assembly.
- **3** Allow the appliance to cool for approximately 10 minutes.
- 4 Replace the splash guard lid and power pod and plug the appliance into the electrical outlet.
- **5** Proceed to use the appliance as before, making sure not to exceed the recommended maximum capacities.

ORDERING REPLACEMENT PARTS

To order additional parts and attachments. visit niniakitchen.com or contact Customer Service at 1-877-646-5288

HELPFUL TIPS

- For coarse chopping, use short, quick pulses and monitor food texture.
- For mincing, chopping, and pureeing, increase the length of pulses.
- To crush ice into snow, start by using short pulses to break up large pieces, then continue processing until snow is achieved.
- The Total Crushing® & Power Chopping Blade can be used to chop meat, fish, vegetables, and more.

- For finer purees, dressings, and extractions, use the High-Speed Blade.
- Cut larger ingredients into smaller pieces to better fit them in the Ninia® Ultra Prep®. When chopping harder foods like meat. cut them into 1-inch cubes.

SOY BEAN DIP RECIPE

Prep: 10 minutes

Blade: High-Speed Blade Pulsing time: 15 seconds

INGREDIENTS

740g dry soy beans

DIRECTIONS

- 1 Clean and dry iar and blade.
- 2 Place the High-Speed Blade into the Jar. then add sov beans.
- **3** Pulse for 15 seconds

TROUBLESHOOTING GUIDE



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

Motor does not start or blade assembly does not rotate.

- · Check that the bottom of power pod is clean and no ingredients are blocking connection when attaching the splash guard.
- There are too many ingredients in the jar.
- The unit has overheated or overloaded. Unplug and wait approximately 10 minutes before using again.
- Make sure the splash guard lid is securely attached to iar.
- Make sure the power pod is securely seated on splash guard lid.
- · Check that the plug is securely inserted into the electrical outlet.
- Check fuse or breaker in your home. Replace fuse/reset breaker.

Ingredients are unevenly chopped.

• Either you are chopping too many ingredients at one time, or the pieces are not small enough. Try cutting the ingredients into smaller pieces of even size and processing smaller amounts per batch.

Ingredients are chopped too fine or are too watery.

• The ingredients have been over-processed. Use brief pulses or process for a shorter time. Let blade assembly stop completely between pulses.

Ingredients collect on splash guard lid or on the sides of the jar.

• You may be processing too many ingredients. Turn the unit off. When the blade assembly comes to a complete stop, take off the power pod and splash guard lid, and remove some of the ingredients

You cannot create snow from solid ice.

• Do not use ice that has been sitting out or has started to melt. Use ice straight from the freezer. Start by using short pulses to break up large pieces, then continue processing until snow is achieved.



ONE (1) YEAR LIMITED WARRANTY

The One (1) Year Limited Warranty applies to purchases made from authorized retailers of **SharkNinia Operating LLC.** Warranty coverage applies to the original owner and to the original product only and is not transferable.

SharkNinia 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?

- Normal wear and tear of wearable parts (such as blending vessels, lids, blades, 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 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.
- Defects caused by repair persons not authorized by SharkNinja. These defects include damages caused in the process of shipping, altering, or repairing the SharkNinia 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 **registeryourninia.com** and have the product on hand when you call.

SharkNinia 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 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.

NOTES	NOTES
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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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 $This \ product \ may \ be \ covered \ by \ one \ or \ more \ U.S. \ patents. \ See \ sharkninja.com/patents \ for \ more \ information.$

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