



**CREAMi BREEZE™**  
**NC100 Series | Owner's Guide**



# IMPORTANT SAFETY INSTRUCTIONS

**PLEASE READ ALL INSTRUCTIONS 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 inventory of all contents to ensure you have all parts needed to properly and safely operate your appliance.
- 4** 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.
- 5** Before use, wash all parts that may contact food. Follow washing instructions covered in this instruction manual.
- 6** Before each use, inspect Creamerizer™ Paddle for damage. If paddle is bent or damage is suspected, contact SharkNinja to arrange for replacement.
- 7 DO NOT** use this appliance outdoors. It is designed for indoor household use only.
- 8** 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.
- 9 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.
- 10** This appliance has important markings on the plug. The entire supply cord is not suitable for replacement. If damaged, please contact SharkNinja for service.
- 11** Extension cords should **NOT** be used with this appliance.
- 12** To protect against the risk of electric shock, **DO NOT** submerge the appliance or allow the power cord to contact any form of liquid.
- 13 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.
- 14 DO NOT** allow the unit or the cord to contact hot surfaces, including stoves and other heating appliances.
- 15 ALWAYS** use the appliance on a dry and level surface.

# IMPORTANT SAFETY INSTRUCTIONS

PLEASE READ ALL INSTRUCTIONS BEFORE USE • FOR HOUSEHOLD USE ONLY

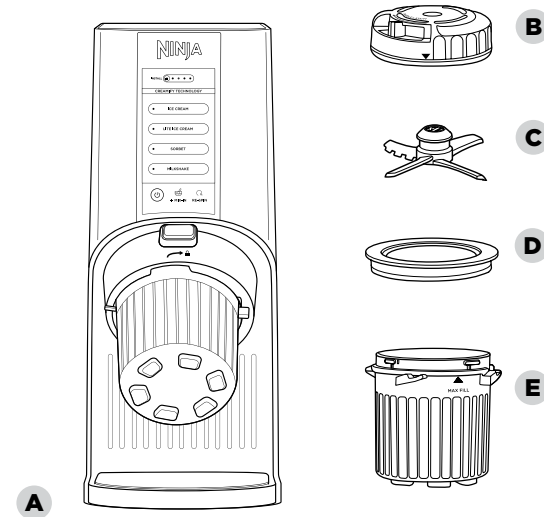
- 16 DO NOT** allow children to operate this appliance or use as a toy. Close supervision is necessary when any appliance is used near children.
- 17** This appliance is **NOT** intended to be used by people with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- 18 ONLY** use attachments and accessories that are provided with the product or are recommended by SharkNinja. The use of attachments not recommended or sold by SharkNinja may cause fire, electric shock, or injury.
- 19** Only use attachments and accessories that are compatible with the NC200 series.
- 20 NEVER** place the Creamerizer™ Paddle on the motor base without it first being attached to the processing lid and the lid being attached to the CREAMi Breeze™ Pint.
- 21** Keep hands, hair, and clothing out of the container when loading and operating.
- 22** During operation and handling of the appliance, avoid contact with moving parts.
- 23 DO NOT** fill containers past the **MAX FILL** lines.
- 24 DO NOT** operate the appliance with an empty container.
- 25 DO NOT** microwave the containers or accessories provided with the appliance, except the CREAMi Breeze Pint. The pint can be microwaved.
- 26 DO NOT** microwave the pint for more than 8 minutes at a time. Wait until cooled before microwaving again.
- 27 NEVER** leave the appliance unattended while in use.
- 28 DO NOT** mix hot liquids. Doing so may result in pressure buildup and steam exposure that can pose a risk of the user being burned.
- 29 DO NOT** process dry ingredients without adding liquid to the pint. Appliance is not intended for dry blending.
- 30 DO NOT** perform grinding operations.
- 31 NEVER** operate the appliance without lids in place. **DO NOT** attempt to defeat the interlock mechanism. Ensure the container and lid are properly installed before operation.
- 32** 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.
- 33** Keep hands and utensils out of containers while mixing to reduce the risk of severe personal injury or damage to the unit. A scraper may be used **ONLY** when the processor is not running.
- 34 DO NOT** carry the unit by the installed pint. Hold the unit by grasping both sides of the unit under the head.
- 35 DO NOT** process hard, loose ingredients or ice. This appliance is not intended to process loose frozen fruit, a block of solid ice, or ice cubes.
- 36 DO NOT** freeze the pint at an angle. Pints must be placed on a level surface in the freezer. Pints frozen at an angle should **NOT** be processed.
- 37 DO NOT** freeze the pint with processing lid. Only freeze the Creami Breeze pint with the storage lid.

## SAVE THESE INSTRUCTIONS

## PARTS

- A** Motor Base (attached power cord not shown)
- B** Processing Lid
- C** Creamerizer™ Paddle
- D** CREAMi Breeze™ Pint Lid
- E** 16 oz. CREAMi Breeze Pint

**NOTE:** Unit color as well as number of pints and lids may vary by model.



## BEFORE FIRST USE

**IMPORTANT:** Review all warnings before proceeding.

**NOTE:** Containers, lids, and paddle are dishwasher safe (top rack only and should **NOT** be cleaned with a heated dry cycle). Ensure the paddle, pint, and lids are all separated before placing them in the dishwasher. The processing lid should be placed down horizontally.

- 1** Remove all packaging materials from the unit.
- 2** Wash containers, lids, and paddle in warm, soapy water. Use a dishwashing utensil with a handle to clean the paddle.
- 3** Thoroughly rinse and air-dry all parts.
- 4** Wipe control panel with a soft cloth.

## USING THE CONTROL PANEL

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

### INSTALL LIGHT

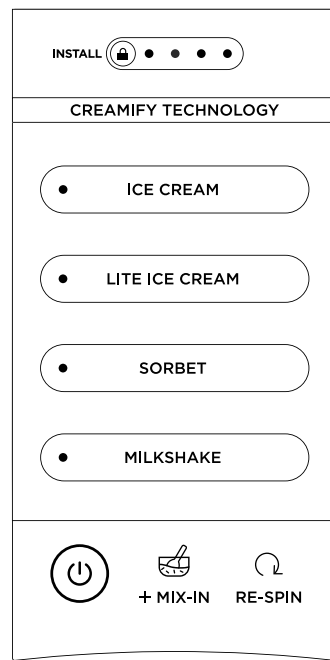
If the install light is blinking and the power light is solid, make sure the pint is properly installed, and the lid is fully secured. This can be verified by ensuring that the arrow on the processing lid is aligned with one of the arrows on the pint. If both the power light and install light are flashing, make sure the paddle is installed in the processing lid.

### PROGRESS BAR

The progress bar indicates the progress of the One-Touch Program. All 4 progress bar LEDs will flash twice and then turn off when the program is complete.

### ONE-TOUCH PROGRAMS: 1-2 1/2 MINUTES

Each One-Touch Program is intelligently designed to whip up delicious creations in 1-2 1/2 minutes. Programs vary in length and speed depending on the optimal settings to get perfectly creamy results for that type of recipe.



### ICE CREAM

Designed for traditionally indulgent recipes. Great for turning dairy and dairy-alternative recipes into thick, creamy, and scoopable ice creams.

### LITE ICE CREAM

Designed for health-conscious consumers to make ice creams that are low in sugar or fat or use sugar substitutes. Choose when processing keto or paleo recipes.

### SORBET

Designed to transform fruit-based recipes with high water and sugar content into creamy delights.

### MILKSHAKE

Designed to create quick and thick milkshakes. Simply combine your favorite ice cream (store-bought or homemade), milk, and mix-ins and select MILKSHAKE.

### MIX-IN

Designed to fold in pieces of candies, cookies, nuts, cereal, or frozen fruit to customize a just-processed base or store-bought treat.

**NOTE:** Mix-ins work best if they are added in the middle of the CREAMi Breeze™ Pint. After processing the pint, use a spoon to create a 1 1/2-inch wide hole that reaches the bottom of the pint. Add chopped or broken mix-ins to the hole in the pint and process again using the MIX-IN program.






### RE-SPIN

Designed to ensure a smooth texture after running one of the preset programs. RE-SPIN is often needed when the base is very cold (below -7°F) and the texture is crumbly rather than creamy.

**NOTE:**

- Do not RE-SPIN before using the MIX-IN program.
- To stop an active program, simply press the program button that is illuminated.

## FREEZING TIPS

-  For best results, set your freezer between 9°F and -7°F. The CREAMi Breeze™ is designed to process bases within this range. If your freezer is within this range, your pint should reach the appropriate temperature.
-  For best results, do not freeze the pint at angle. Place the pint on a level surface in the freezer.
-  Upright freezers work best. We do not recommend using a chest freezer, as they tend to reach extremely cold temperatures.
-  Freeze the base for at least 24 hours. While it may be frozen, the base needs to reach an even colder temperature before it can be processed.
-  Make the most of your time by prepping several CREAMi Breeze Pints at once. Keep these pints in your freezer to Creamify™ on demand whenever the craving strikes.

**Don't want to wait 24 hours?** Customize store-bought ice cream with mix-ins or make a milkshake. To customize store-bought ice cream, scoop the ice cream into a pint and skip to step 11a.

### This is NOT a blender.

**DO NOT** process a solid block of ice or ice cubes.

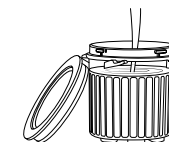
**DO NOT** make a smoothie or process hard, loose ingredients.

Fruit must be crushed to release its juice or combined with other ingredients and frozen before processing.

## USING THE CREAMi Breeze™

**IMPORTANT:** Review all warnings before proceeding.

- 1 Add ingredients to the CREAMi Breeze Pint. **DO NOT** add ingredients past the MAX FILL line on the pint. To find ingredients, you can choose from hundreds of recipes at [ninjacreami.com](http://ninjacreami.com).



- 2 If the recipe requires the ingredients to be frozen, snap the storage lid on the pint and freeze for at least 24 hours.

**NOTE:** The unit must be plugged in before assembly. The unit will not run if the CREAMi Breeze Pint is installed before the unit is plugged in.

- 3 Plug in the unit and place on a clean, dry, level surface such as a countertop or table.

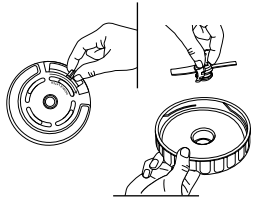
**NOTE:** For best results, do not process the pint if ingredients have been frozen at an angle or if the pint has been scooped out of and then refrozen unevenly.

Always smooth out the surface of a processed treat before refreezing in the pint. If the pint is frozen unevenly, put the pint in the fridge to allow the ingredients to melt. Then whisk to make sure the ingredients are combined. Refreeze, making sure to place the pint on a level surface in the freezer.



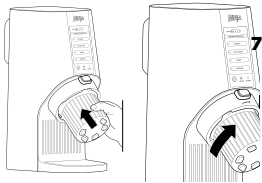
## USING THE CREAMi BREEZE™ - CONT

**IMPORTANT:** Review all warnings before proceeding.



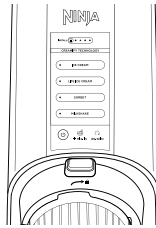
- When the base is prepped or frozen, remove the pint storage lid and check that the ingredients have not frozen at an angle.
- Press and hold the paddle latch on the top of the processing lid, then insert the Creamerizer™ Paddle in the bottom of the lid. Release the latch to secure the paddle. When fully installed, the latch will be centered and the paddle will be slightly loose.

- Position the processing lid on top of the CREAMi Breeze™ Pint. Twist the lid clockwise to lock onto pint. This can be verified by ensuring that the arrow on the processing lid is aligned with one of the arrows on the pint.

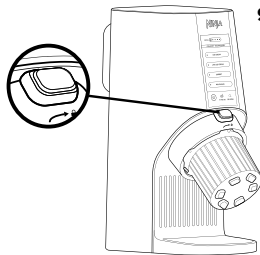


- Make sure the unit is plugged in. Insert the CREAMi Breeze Pint into the motor base. Rotate clockwise to lock. You will hear a click when the pint is fully installed.

- Press the power button to turn on the unit. If the pint is properly installed, the One-Touch Programs will illuminate and the unit will be ready for use. Select the program that best suits your recipe. The program will automatically stop when complete.



**NOTE:** If the install light is blinking and the power light is solid, make sure the pint is properly installed, and the lid is fully secured. This can be verified by ensuring that the arrow on the processing lid is aligned with one of the arrows on the pint. If both the power light and install light are flashing, make sure the paddle is installed in the processing lid.

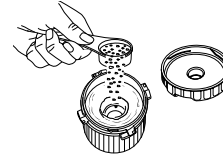


- When the program ends, press and hold the release button on the front of the motor base while also rotating the pint counterclockwise to unlock. Then pull the pint straight back from the motor base to remove.

- To remove the processing lid, rotate the lid counterclockwise to separate from the CREAMi Breeze Pint. Then enjoy your treat!



**NOTE:** The unit does not allow One-Touch Programs to be run back to back. Between programs, remove the pint and check the results before proceeding.



- If adding mix-ins, use a spoon to create a 1 1/2-inch wide hole that reaches the bottom of the pint. Add chopped or broken mix-ins to the hole in the pint and repeat steps 6-10 to process again using the MIX-IN program.

### MIX-IN TIPS

**We recommend adding 1/4 cup** of your favorite crushed candies, frozen fruits, chopped nuts, chocolate pieces, and more. When adding several different types of mix-ins, we recommend not exceeding 1/4 cup in total. Feel free to adjust the quantity of mix-ins to your taste but make sure that the processing lid can still comfortably close over the pint.

#### Hard mix-ins will remain intact.

Mix-ins like chocolate, candy, and nuts will not be broken down during the MIX-IN program. We recommend using mini chocolate chips and candies or pre-chopped ingredients.

**Soft mix-ins will get broken down.** Mix-ins like cereal, cookies, and frozen fruit will end up smaller after the MIX-IN program. We recommend using bigger pieces of soft ingredients.

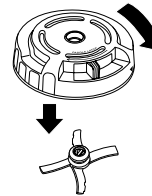
For ice cream and gelato, **we do not recommend fresh fruit, sauces, and spreads** as mix-ins. Adding fresh fruit, fudge, or caramel sauces will water down your treat. Chocolate hazelnut spread and nut butters also do not mix well. We recommend using frozen fruit or chocolate/caramel shell toppings.

- If not adding mix-ins, RE-SPIN can be used on a crumbly or powdery pint to make it more creamy. RE-SPIN is often needed for very cold bases. If the treat is smooth and scoopable, go to step 12. If the base is crumbly or powdery, repeat steps 6-10 to process again using the RE-SPIN program.



RE-SPIN

**NOTE:** Do not RE-SPIN before using the MIX-IN program.



- Rinse the processing lid to remove any sticky residue or pieces wedged in the Creamerizer Paddle. Then detach the paddle by pressing the latch on the top of the processing lid. For easy cleanup, release paddle directly into the sink.

- Turn the unit off by pressing the power button. Unplug the unit when finished. Refer to the Care & Maintenance section for cleaning and storage instructions.

- Didn't finish your CREAMi Breeze™ Pint? Flatten the top of your frozen treat with a spoon or spatula before refreezing. If the treat is hard after refreezing, process it again on the program you used to make it. If it's soft, just scoop and enjoy it.



### NOTE:

- Leftovers can be stored in other containers. However, we recommend storing leftovers in a pint so that it can be processed again if necessary.
- If your treat contains mix-ins, processing again will further crush your mix-ins and create a new flavor.

## CARE & MAINTENANCE

### CLEANING

**NOTE:** Before cleaning, make sure to remove the Creamerizer™ Paddle from the processing lid by rinsing the lid and then pressing the paddle latch.

#### Hand-Washing

Wash containers, lids, and paddle in warm, soapy water. Use a dishwashing utensil with a handle to clean the paddle. Thoroughly rinse and air-dry all parts.

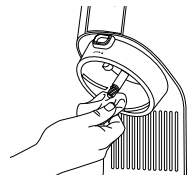
#### Dishwasher

Containers, lids, and paddle are dishwasher safe (top rack only and should **NOT** be cleaned with a heated dry cycle). Ensure the paddle, pint, processing, and lids are all separated before placing them in the dishwasher. The processing lid should be placed down horizontally.

**NOTE:** For best results, use a dishwasher to remove stuck-on ingredients.

#### Processing Lid

Remove the paddle before cleaning the processing lid as ingredients may be stuck under the paddle. Then run warm water through the paddle release lever and out the drain holes on either side. Position the lid with the lever side down to fully drain the lid. Then hand wash the lid with warm, soapy water or place in the dishwasher.



#### Motor Base

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.

Using a damp cloth, wipe the spindle below the control panel after each use.

### STORING

For cord storage, wrap the cord with the hook-and-loop fastener near the back of the motor base. **DO NOT** wrap the cord around the bottom of the base for storage.

Do 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 and drive system should you inadvertently overload it. 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 processing lid and paddle. Ensure no ingredients are jamming the lid assembly.

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

**DO NOT** process a solid block of ice or ice cubes. **DO NOT** make a smoothie or process hard, loose ingredients. Fruit must be crushed to release its juice or combined with other ingredients and frozen before processing.

## TROUBLESHOOTING GUIDE

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

#### Unit moves on counter while processing.

- Make sure the countertop and the feet of the unit are clean and dry.

#### Frozen treat is liquid, not solid, after processing.

- If a base is soft after processing, put the CREAMi Breeze™ Pint back in the freezer for several hours or until desired consistency is reached.
- For best results, freeze base for at least 24 hours and process immediately after removing from the freezer. If the processed base is still not firm, try setting your freezer to a colder temperature. The unit is designed to process bases between 9°F and -7°F.
- The proportion of fat or sugar may be too high in your recipe. Consult the inspiration guide and use the included recipes as a guide for best results.

#### Frozen treat looks crumbly or powdery after processing.

- When bases are frozen in very cold freezers, they may come out crumbly. After running a One-Touch Program, use the RE-SPIN program to make your frozen treat smoother and creamier.
- The proportion of fat or sugar may be too low in your recipe. Consult the inspiration guide and use the included recipes as a guide for best results.

#### One-Touch Programs will not illuminate.

- Ensure the unit is plugged into a working outlet before installing the pint. Then press the power button to select a program.
- Make sure the unit is fully assembled for use. If the unit is powered on and the pint is not installed correctly, the install light will flash. If the paddle is not installed correctly, the install light will illuminate. All One-Touch Programs will illuminate when the unit is fully assembled.
- The unit does not allow you to run programs back to back. Between programs, lower the pint and check the results before running another program.

#### Install light is flashing.

- The CREAMi Breeze Pint is not installed or is not installed correctly. If the install light is blinking and the power light is solid, make sure the pint is properly installed, and the lid is fully secured. This can be verified by ensuring that the arrow on the processing lid is aligned with one of the arrows on the pint. If both the power light and install light are flashing, make sure the paddle is installed in the processing lid.

#### Install light is steadily illuminated.

- The CREAMi Breeze Pint is correctly installed, but the paddle is missing or has been incorrectly installed. Press the release button on the front of the motor base to remove the CREAMi Breeze Pint. Rotate the processing lid counterclockwise to remove the lid. Be sure the paddle is installed in the lid.

#### One progress bar light as well as all program lights are flashing.

- The motor has overloaded and needs to be reset. Unplug the unit, remove the pint, and allow the motor base to cool for approximately 15 minutes before running again.
- Remove the processing lid and paddle. Ensure no ingredients are jamming the lid assembly.
- The ingredients you are trying to process might be too dense. Make sure you are using ingredients with sugar or fat. Follow the recipes in the inspiration guide for best results.
- Your freezer might be very cold. The unit is designed to process bases between 9°F and -7°F. Change the setting of your freezer, move the pint to the front of your freezer, or leave the pint out on the counter for a few minutes before processing.
- **DO NOT** process a solid block of ice, ice cubes, or hard, loose ingredients.

#### Middle two segments of the progress bar are flashing.

- There was an error and the program did not successfully complete. Check that the paddle is installed properly and try running the program again.

#### Creami Breeze Pint froze at an angle in the freezer.

- For best results, do not process a pint that has been frozen at an angle or scooped out of and then refrozen unevenly.
- Always smooth out the surface of your treat before refreezing. If the pint is frozen unevenly, put the pint in the fridge to allow the ingredients to melt. Then whisk to make sure the ingredients are combined. Refreeze, making sure to place the pint on a level surface in your freezer.

#### CREAMi Breeze Pint will not release from motor base after processing.

- Wait approximately 2 minutes, then try to remove the CREAMi Breeze Pint again. Hold the release button on the front of the motor base and twist pint counterclockwise to remove. This may take some force.
- To prevent the CREAMi Breeze Pint from getting stuck on the motor base, make sure the cavity on top of the paddle is fully dry before processing. Also, when processing different bases consecutively, make sure to rinse and dry the paddle after processing each base. With some recipes, water may freeze between the paddle and motor base causing them to stick together; drying the paddle between runs will prevent this.

#### Inside of CREAMi Breeze Pint is scratched.

- Light scratching of the pint is normal after regular use. To keep the pint from scratching, prep ingredients in a separate bowl and avoid aggressive use of metal utensils in the pint. Clean with soft, non-abrasive cloths.

## ORDERING REPLACEMENT PARTS

---

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

**GET HELP RIGHT NOW!**  
**DON'T RETURN TO THE STORE.**  
**Questions or Problems?**  
**CALL US: 1-877-646-5288**  
Toll-free customer support line

## PRODUCT REGISTRATION

---

Visit [registeryourninja.com](http://registeryourninja.com) to register your new Ninja® product within ten (10) days of purchase. 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 you have read and understood the instructions for use and warnings set forth in the accompanying instructions.

**Receive a coupon to purchase additional CREAMi Breeze™ Pints when you register your Ninja CREAMi Breeze purchase.**

# 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 containers, lids, paddles, motor 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](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 [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 \$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 [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.



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

## TECHNICAL SPECIFICATIONS

Voltage: 120V-, 60Hz

Power: 800 Watts

**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.

NINJA is a registered trademark of SharkNinja Operating LLC.

CREAMI BREEZE, CREAMERIZER, and CREAMIFY are trademarks of SharkNinja Operating LLC.

This product may be covered by one or more U.S. patents.  
See [sharkninja.com/patents](https://sharkninja.com/patents) for more information.

© 2023 SharkNinja Operating LLC

NC100Series\_IB\_MP\_Mv2



@ninjakitchen