

NINJA®

PROFESSIONAL FOOD PROCESSOR WITH AUTO-IQ®

BN600 Series OWNER'S GUIDE

It's important to read this Owner's Guide prior to using your product for the first time.



Recipe book is not included.

IMPORTANT SAFETY INSTRUCTIONS

PLEASE READ CAREFULLY BEFORE USE • FOR HOUSEHOLD USE ONLY

⚠ WARNING

To reduce the risk of injury, fire, electrical shock or property damage, basic safety precautions must always be followed, including the following numbered warnings and subsequent instructions. 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 a service center.
- 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 a service center.
- 13 This appliance has important markings on the plug blade. The entire supply cord is not suitable for replacement. If damaged, please contact a service center.
- 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.
- 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.

TECHNICAL SPECIFICATIONS

Voltage: 120V~, 60Hz

SAVE THESE INSTRUCTIONS

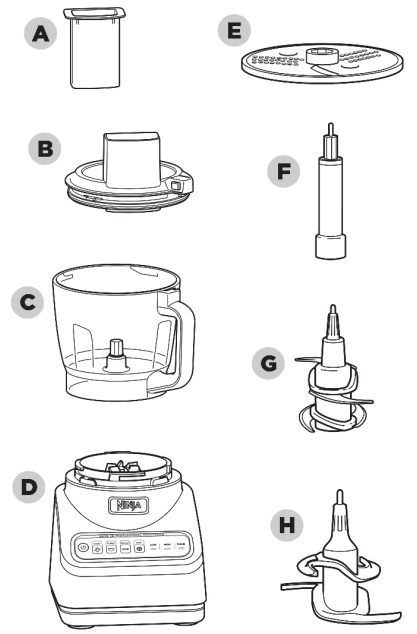
PARTS

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

- 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

NOTE: Accessories may vary depending on the model.

The images shown here are for illustrative purposes only and may be subject to change.



BEFORE FIRST USE

IMPORTANT: Review all warnings 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.

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.

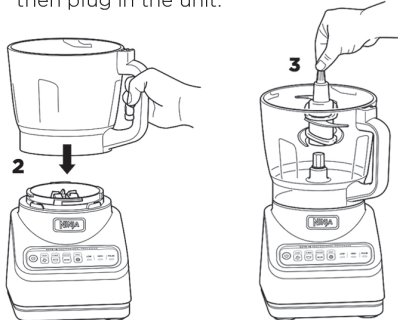
USING THE BLADE ASSEMBLIES

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.

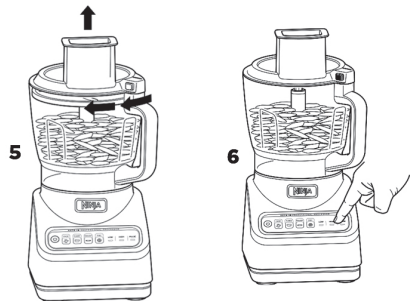
NOTE: DO NOT add ingredients before completing installation of the blade assembly.

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.

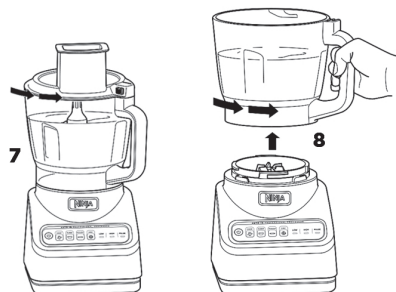


- 2 Lower the Precision Processor® Bowl onto the motor base and rotate clockwise until it clicks into place.
- 3 Exercising care, grasp the Chopping Blade Assembly by the top of the shaft and place it onto the drive gear inside the bowl. Note that the Chopping Blade Assembly will fit loosely on the drive 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.
- 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.

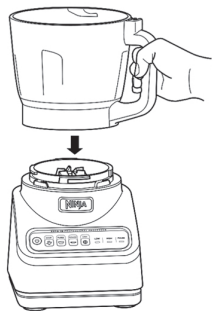
USING THE REVERSIBLE SLICING/SHREDDING DISC

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

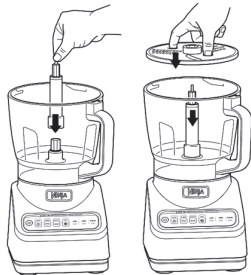
NOTE: The Slicing/Shredding Disc is reversible. Use the side labeled "Slicer" for slicing. Carefully flip the disc over to the side labeled "Shredder" for shredding.

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.



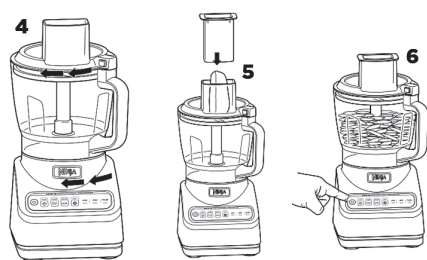
- 2 Lower the Precision Processor® Bowl onto the motor base and rotate clockwise until it clicks into place.



- 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.

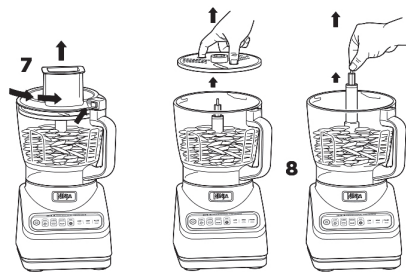
NOTE: Before slicing or shredding, prep your ingredients.

- 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.

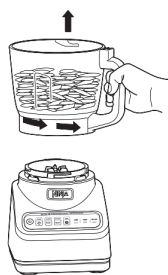


- 6 If using the Auto-IQ® program, DISC, the disc will automatically stop spinning at the end of the program. If using the manual program LOW, press the button again, and wait for the unit to come to a complete stop.

- 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.

TROUBLESHOOTING GUIDE

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

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.

REFURBISHED PRODUCT LIMITED NINETY DAYS WARRANTY

The **Refurbished Product Service Center** offers the following WARRANTY to the ORIGINAL purchaser of a product which we have refurbished.

This product that has been refurbished is warranted against any electronic or mechanical defects for a period of NINETY DAYS from the date of the original purchase by the consumer. Since this unit was sold as a refurbished item, the warranty does not apply to any cosmetic appearance items such as scratches. Should a defect occur, the **Refurbished Product Service Center** will repair or, at its option, replace defective unit/parts with new or rebuilt materials without charge for either parts or labor. Replacement unit/parts will be warranted for the remaining portion of the original warranty period.

This warranty does not cover installation or damage from accident, misuse, abuse, improper wiring, incorrect voltage, operating the unit against the instructions in the owner's manual or any product which has been opened, altered, or tampered with.

This warranty does not cover costs for removal and or installation of the unit for repair. Under no circumstances shall the service center be liable for any special, incidental or consequential damages or for any other expenses incurred by reason of use or sale of this product. This warranty is in lieu of any other warranties expressed or implied warranty of merchantability of fitness for particular use or otherwise.

This warranty gives the consumer specific legal rights and they may also have other rights which vary from State to State. Some States do not follow the exclusion or limitation of incidental or consequential damages, hence the above exclusion and limitations may not apply.

Refurbished Product Service Center
13225 Marquardt Avenue Santa Fe Springs, CA 90670.

WARRANTY REPAIR INFORMATION

If you need service on your unit and this product requires repair during the 90 days warranty period; please go to www.ConsumerServiceRefurbish.com or call the **Refurbished Product Service Center** at 562-946-3531 to obtain the required return authorization (RA) number. Pack the unit properly (the original carton is ideal for this purpose) along with a copy of your purchase receipt and a letter describing the problem. Send the unit freight prepaid and insured to:

Refurbished Product Service Center,
Att: Customer Service Department 13225 Marquardt Avenue Santa Fe Springs, CA 90670

Your unit will be promptly repaired and returned to you. We will refuse to accept delivery of the returned unit unless the assigned RA number appears on the outside of the shipping carton.

Owner's Information
(Keep for your permanent records)

NAME: _____

ADDRESS: _____

CITY: _____ STATE: _____ ZIP CODE: _____

PHONE: _____ E-MAIL: _____

MODEL: _____ SERIAL NO.: _____



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