# NINIA

### **FOODI™ POWER PITCHER SYSTEM**

### **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

Read and review instructions for operation and use.

ndicates the presence of a hazard that can cause personal injury, death or substantial property damage if the warning included with this ymbol is ignored.

For indoor and household use only.

When using electrical appliances, basic safety precautions should always be

### **A WARNING**

- 1 Read all instructions prior to using the appliance and its accessories.
- 2 Carefully observe and follow all warnings and instructions. This unit contains ectrical 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 Stacked Blade Assembly, ALWAYS exercise care when handling blade assemblies. The blade assemblies are sharp and are NOT locked in place in their containers. The blade assemblies are 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 assemblies will result in a risk of

laceration

- 7 ALWAYS exercise care when handling the Pro Extractor Blades® Assembly. The blades are sharp. ONLY grasp the Pro Extractor Blades® Assembly by the outer perimeter of the blade assembly base. Failure to use care when handling the blade assembly will result in a risk of laceration.
- 8 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, grash the plug by the body and null from 22 ONLY use attachments and accessories the outlet. **NEVER** unplug by grasping
- and pulling the flexible cord. 9 Before use, wash all parts that may contact food. Follow washing instructions covered in this instruction manual.
- 10 Before each use, inspect blade assemblies for damage. If a blade is bent or damage is suspected, contact
- 11 DO NOT use this appliance outdoors. It is designed for indoor household use only.
- 12 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.

- 13 DO NOT operate any appliance with appliance malfunctions or is dropped or damaged in any manner. This appliance has no user-serviceable parts. If damaged, contact a service center
- **14** 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.
- 15 Extension cords should NOT be used with this appliance.
- 16 To protect against the risk of electric shock, DO NOT submerge the appliance or allow the power cord to contact any
- 17 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.
- 18 DO NOT allow the unit or the cord to ontact hot surfaces, including stoves and other heating appliances.
- 19 ALWAYS use the appliance on a dry and level surface
- 20 DO NOT allow children to operate this appliance or use as a toy. Close supervision is necessary when any appliance is used near children.
- 21 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
- 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.
- 23 NEVER place a blade assembly on the motor base without it first being attached to its corresponding container (pitcher, cup or bowl) with the lid also in place 24 Keep hands, hair, and clothing out of the
- container when loading and operating. 25 During operation and handling of the
- appliance, avoid contact with moving parts. 26 DO NOT fill containers past the MAX FILL or MAX LIQUID lines
- 27 DO NOT operate the appliance with an empty container.
- 28 DO NOT microwave any containers or accessories provided with the appliance

- 29 NEVER leave the appliance unattended
- 30 DO NOT blend hot liquids. Doing so may sult in pressure buildup and stea exposure that can pose a risk of the user being burned.
- **31 DO NOT** process dry ingredients without adding liquid to the Power Nutri™ Cup, Power Nutri Bowl, or Power Pitcher. They are not intended for dry blending.
- **32 DO NOT** perform grinding operations. **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

- nstalled 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 may be used ONLY when the blender or processor is not running.
- **36** If you find unmixed ingredients sticking to the sides of the cup, stop the appliance, remove the blade assembly and use a scraper to dislodge ingredients.
- 37 DO NOT open the pitcher's pour spout ap while blender is operating.
- 38 If you find unmixed ingredients sticking to the sides of the pitcher, stop the appliance, remove the lid, and use spatula to dislodge ingredients. **NEVER** insert your hands into the pitcher, as you may contact one of the blades and experience a laceration.
- 39 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.
- 40 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.

- 41 DO NOT expose the containers and ssories to extreme temperature changes. They may experience damage
- **42** Upon completion of processing, ensure the blade assembly is removed **BEFORE** nptying container's contents. Re 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
- 43 If using the pitcher's pour spout, hold the cover in place on the container or ensure lid lock is engaged when pouring to avoid risk of injury.
- 44 Remove the Pro Extractor Blades® Assembly. from the Power Nutri™ Cup or Power Nutri Bowl upon completion of blending. **DO NOT** store ingredients before or after blending them in the cup or bowl with the blade assembly attached. Some foods may contain active ingredients or release gases that will expand if left in a sealed container ulting in excessive pressure buildup that can pose a risk of injury. For ingredient storage in the cup, use only Spout Lid or Storage Lid to cover.
- 45 The maximum wattage rating for this oliance is based on the configuration of the Pro Extractor Blades® Assembly and Power Nutri Cup. Other configurations may draw less power or current.
- 46 DO NOT submerge the motor base or strol panel in water or other liquids DO NOT spray motor base or control panel with any liquid.
- 47 DO NOT attempt to sharpen blades.
- 48 Turn off the appliance and unplug the motor base before cleaning

### **TECHNICAL SPECIFICATIONS**

120V~, 60Hz

# **SAVE THESE INSTRUCTIONS**

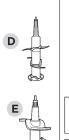
### **PARTS**

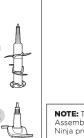
There are a variety of accessories that are compatible with this blender series.

- A Power Pitcher Lid
- B 72 oz \* Power Pitcher
- C Motor Base
- (attached power cord not shown) **D** Total Crushing® & Chopping Blade Assembly (Stacked Blade Assembly)
- E Dough Blade Assembly
- F Pro Extractor Blades® Assembly
- G Spout Lid
- H Power Nutri™ Cup
- I Storage Lid
- J 14 oz. Power Nutri Bowl with Power Paddle

\*64 oz. max liquid capacity.







NOTE: The Pro Extractor Blades® mbly is not compatible with other Ninja products

NOTE: Number of cups, bowls and lids vary by model

NOTE: Accessories may vary depending on the model. Refer to quick guide, if available

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. Ensure blade assemblies and lids are removed from the containers before placing in the dishwasher. Exercise care when handling

- 1 Remove all packaging materials from the unit. Exercise care when unpacking blade assemblies, as the blades are sharp.
- 2 The Stacked Blade Assembly is NOT locked in place in the container Handle the Stacked Blade Assembly and Dough Blade Assembly by grasping the top of the shaft.
- 3 Handle the Pro Extractor Blades® Assembly. by grasping around the perimeter of the blade assembly base.
- 4 Wash containers lids 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.
- 5 Thoroughly rinse and air-dry all parts.

### **GETTING TO KNOW THE POWER NUTRI™ BOWL**



Powering through tough and frozen ngredients used to require a lot of stopping, scraping, and recipe tinkering. But now, it's easier than ever to create thick and spoonable smoothie bowls, nut butters, and more.

All you have to do is twist the Power Paddle while blending to push ingredients down toward the blade. It's like having a built-in tamper.

### **USING THE CONTROL PANEL**

(1) Use the Power button to turn the unit on or off.

### SWITCHING BETWEEN AUTO-IQ® AND MANUAL MODE:

toggle between Auto-iQ Mode and Manual Mode, press the IQ/MANUAL button.

NOTE: In Manual Mode, Auto-iQ programs will not illuminate on the control panel

### AUTO-IQ MODE

6 unique timed programs customized to take the guesswork out of making great drinks and meals.



### SELECT AND RUN AN AUTO-IQ PROGRAM

Use the dial to select the desired program then press START/STOP to begin. As the program runs, the timer will count down. When the countdown ends, blending will stop automatically.

### MANUAL MODE

Choose from 10 different speeds for total control of your blending in the Power Pitcher

NOTE: Only speed 10 is available when



## SELECT AND RUN A MANUAL PROGRAM Turn the dial from speed 1 to speed 10. Press START/STOP to begin and end blending.

### PULSE

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

### **USING TOTAL SPEED CONTROL & THE POWER PITCHER**

NOTE: If using the Dough Blade Assembly, only use speeds 1 or 2.

### **START SLOW**

Always start at a low speed (1-3) to better incorporate ingredients and prevent them from sticking to the side of the vessel

### DIAL UP THE SPEED

noother blends call for higher speeds. Low speeds are great for chopping veggies and mixing dough, but you'll need to ramp up for purees and dressings

### HIGH-SPEED BLENDING

Blend until you get your desired consistency. The longer you blend, the better the breakdown and smoother the outcome will be.

### **USING THE AUTO-IQ® PROGRAMS**

### **AUTO-IQ PROGRAMS**

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

NOTE: The unit can detect if the pitcher or the cup/bowl is installed on the motor base. nly the functions available for a particular container will illuminate on the control panel



# AUTO-IQ PROGRAMS FOR

### SMOOTHIE

mbine vour favorite fresh or frozen ingredients, liquids, and powders to create smoothies and protein shakes.

### Create anything from spreadable nut butters to zesty dressing to the perfect hummus.

Make thick, spoonable smoothie bowls to

### creamy frozen vogurt to refreshing sorbets.

SDDFAD

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.

Used with the Dough Blade Assembly reate delicious dough for pizza, bread, and baked goods like cookies.

# AUTO-IQ PROGRAMS FOR THE POWER

and vegetables, including their skins, seeds, and stems.

Combine your favorite fresh or frozen ingredients, liquids, and powders to create smoothies and protein shakes.

NOTE: For best results when using the Power Nutri Cup, use the Auto-iQ Programs, EXTRACT & SMOOTHIE.

### SAUCE

Create anything from creamy tzatziki ers sauce to spicy barbecue sauce to lime

### BOWL

Make thick, spoonable single-serve smoothie bowls to creamy frozen yogurt to refreshing sorbets

NOTE: For best results when using the Power Nutri Bowl, use the Auto-iQ Programs, SPREAD & BOWL

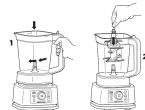
# **USING THE POWER PITCHER & STACKED BLADE**

IMPORTANT: As a safety feature, when he unit is powered on, if the pitcher and lid are not properly installed, the timer will display "- -" and the motor will be disabled. If this happens, repeat step 5 on the following section. When the pitche and lid are properly installed, and the unit is powered on, the program button LEDs will illuminate, indicating the appliance is

NOTE: DO NOT add ingredients before Blade Assembly. NOTE: If the Stacked Blade Assembly is

NOTE: The pitcher lid handle will not fold

- 1 Plug in motor base and place on a clear dry, level surface such as a countertop
- or table. 2 Lower the Power Pitcher onto the moto base. The handle should be aligned slightly to the right and the pitcher should be oriented so the **LOCK** symbols are visible on the motor base. Rotate the
- 3 Exercising care, grasp the Stacked Blade Assembly by the top of the shaft and place it onto the drive gear inside the nitcher Note that the blade assembly will fit loosely onto the drive gear



4 Add ingredients to the pitcher. DO NOT add ingredients past the MAX LIQUID line on the pitcher



# deal for tough, leafy, or fibrous whole fruits

### SMOOTHIE

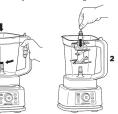
and garlic marinade

# **ASSEMBLY**

NOTE: Auto-iQ® programs have pauses and changes in speed throughout the cycle.

not fully seated, you will not be able to install and lock the lid.

- down unless it is attached to the pitcher
- pitcher clockwise until it clicks into place



5 Place the lid on the pitcher. Press down on

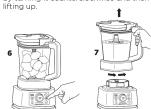
the handle until it clicks into place. Once

he lid is locked in place, press the Power

button to turn unit on. The available program buttons will illuminate and the unit will be ready for use. **6a** If using an Auto-iQ® program, use the dial to select the program that best suits your desired output then press START/STOP he preset feature will automatically stop

at the end of the program. To stop the unit at any time, press START/STOP. **6b**For Manual mode, press IQ/MANUAL. Use the dial to select your desired speed, ranging from 1 to 10, and press START/STOP. Once the ingredients have reached your desired consistency press

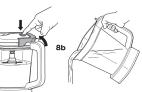
START/STOP, and wait for the unit to come to a complete stop. Remove the pitcher from the motor base by turning it counterclockwise and then



8a To pour out thinner mixtures, ensure the lid is locked in place, then open the pour spout cap.

**3b**For thicker mixtures that cannot be emptied through the pour spout, remove the lid and Stacked Blade Assembly before ouring. To remove the lid, press the RELEASE button and lift the handle. To remove the blade assembly, carefully grasp it by the top of the shaft and pull straight up. The pitcher can then be emptied.

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.



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### **USING THE POWER PITCHER & DOUGH BLADE ASSEMBLY**

IMPORTANT: As a safety feature, when the unit is powered on, if the pitcher and lid are not properly installed, the timer will display "- -" and the motor will be disabled. If this happens, repeat step 5 on the following section. When the pitche and lid are properly installed, and the unit is powered on, the program button LEDs will illuminate, indicating the appliance is ready to use.

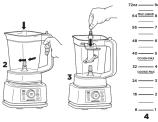
NOTE: Auto-iQ® programs have pauses and changes in speed throughout the cycle.

NOTE: DO NOT add ingredients before completing installation of the Dough Blade Assembly.

NOTE: If the Dough Blade Assembly is install and lock the lid.

NOTE: The pitcher lid handle will not fold own unless it is attached to the pitcher

- 1 Plug in motor base and place on a clean, dry, level surface such as a countertop or table.
- 2 Lower the Power Pitcher onto the moto base. The handle should be aligned slightly to the right and the pitcher should be oriented so the **LOCK** symbols are visible on the motor base. Rotate the pitcher clockwise until it clicks into place
- 3 Exercising care grasp the Dough Blade Assembly by the top of the shaft and place it onto the drive gear inside the oitcher. Note that the blade assembly will fit loosely onto the drive gear.
- ${\bf 4}\;$  Add ingredients to the pitcher.  ${\bf DO\;NOT}\;$ add ingredients to the pitcher. Bo Not add ingredients past the **DOUGH MAX** or **COOKIE MAX** line on the pitcher.

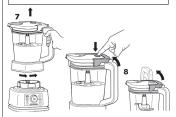






- 5 Place the lid on the pitcher. Press down on the handle until it clicks into place. Once the lid is locked in place, press the Powe button to turn unit on. The available program buttons will illuminate and the unit will be ready for use.
- 6a If using an Auto-iQ® program, use the dial to select DOUGH, then press START/STO The preset feature will automatically stop at the end of the program. To stop the unit at any time, press START/STOP.
- 6bFor Manual mode, press IQ/MANUAL Use the dial to select speeds 1 or 2, and press START/STOP. Once the ingredients have reached your desired consistency ress START/STOP, and wait for the unit to come to a complete stop.

**IMPORTANT:** Only use speeds 1 or 2 when using the Dough Blade Assembly.



- Remove the pitcher from the motor base by turning it counterclockwise and then
- Remove the lid and Dough Blade Assembly before removing contents. To remove the lid, press the **RELEASE** button and lift the handle. To remove the blade assembly. carefully grasp it by the top of the shaft and pull straight up. The pitcher can then be emptied
- Turn the unit off by pressing the Powe button. Unplug the unit when finished. Refer to the Care & Maintenance section for cleaning and storage instructions.

### **USING THE POWER NUTRI™ BOWL**

NOTE: If the unit is plugged in and powered on, but the bowl and blade assembly is not properly installed, the timer will display - -" and the motor will be disabled

NOTE: Auto-iQ® programs have pauses and changes in speed throughout the cycle.

- dry, level surface such as a countertop or table.
- 2 Add ingredients to the Power Nutri E DO NOT add liquid past the LIQUID FILL line or ingredients past the MAX FILL line.
- 3 Place the Pro Extractor Blades® Assembly on the top of the bowl and turn clockwise to seal.
- 4 Turn the bowl upside down and install or motor base by aligning the tabs on the bowl with the slots on the base. Then, rotate bowl clockwise until it clicks. One locked in place, press the Power button to turn unit on. The available program buttons will illuminate and the unit will be ready for use.



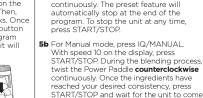












to a complete stop.

NOTE: While processing, twist the

paddle counterclockwise continuously.

5a If using an Auto-iQ program, use the dial.

select the program that best suits your desired output, then press START/STOP.

During the blending process, ensure to twist the Power Paddle **counterclockwise** 

NOTE: Only speed 10 is available when using the Power Nutri Bowl

6 Remove the bowl from the motor base by turning it counterclockwise and then





7 Remove the blade assembly by twistin counterclockwise. **DO NOT** store blende contents with the blade assemb attached. Only use the Spout Lid or Storage Lid to cover. Exercise care when handling the blade assembly, as the blades are sharp.

- To enjoy on the go, place the Spout Lid or Storage Lid onto the bowl and twist lid clockwise until firmly sealed.
- 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.

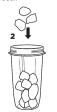


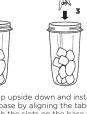
### **USING THE POWER NUTRI™ CUP**

NOTE: If the unit is plugged in and powered on, but the cup and blade assembly is not properly installed, the timer will display ' and the motor will be disabled

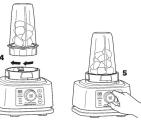
NOTE: Auto-iQ® programs have pauses and changes in speed throughout the cycle.

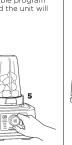
- Plug in motor base and place on a clean. dry, level surface such as a countertop or table.
- 2 Add liquid then ingredients to the Powe Nutri Cup. **DO NOT** add ingredients past the MAX LIQUID line.
- 3 Place the Pro Extractor Blades® Assembly on the top of the cup and turn clockwise





4 Turn the cup upside down and install on the motor base by aligning the tab on the cup with the slots on the base. Then rotate cup clockwise until it clicks. Once locked in place, press the Power button to turn unit on. The available program buttons will illuminate and the unit will be ready for use.





5a If using an Auto-iQ program, use the dial to select the program that best suits your desired output, then press START/STOP. The preset feature will automatically stop at the end of the program. To stop the unit at any time, press START/STOP.

5b For Manual mode, press IQ/MANUAL With speed 10 on the display, press START/STOP. Once the ingredients have reached your desired consistency, press START/STOP and wait for the unit to come to a complete stop

NOTE: Only speed 10 is available when

- 6 Remove the cup from the motor base by turning it counterclockwise and then
- Remove the blade assembly by twisting counterclockwise. DO NOT store blended contents with the blade assembly attached. Only use the Spout Lid or Storage Lid to cover. Exercise care when blades are sharp.
- To enjoy on the go, place the Spout Lid or Storage Lid onto the cup and twist lid clockwise until firmly sealed.
- 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.



NOTE: In order to ensure the highest possible standard for refurbished items, all units are thoroughly inspected as part of the process. For this item, water may be used during the refurbishing process and so; you may notice some condensation in the water reservoir. It is recommended to rinse the water reservoir with fresh water prior to its first use.

### **CARE & MAINTENANCE**

### **USING THE BLENDER** FOR STUCK-ON INGREDIENTS

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

- 1 After processing, immediately clean the container and blade assembly under warm, soapy water.
- 2 Depending on the container, fill with soap and water according to the following

1 OR 2 SMALL DROPS OF DISH SOAP



With the dough or stacked blade assembly installed, fill with warm water u to DOUGH MAX line and add 1 or 2 small drops dish soap. Secure pitcher lid, and ensure the pour spout is securely closed

# Power Nutri™ Bowl:



Fill with warm water up to top of Powe Paddle and add 1 or 2 small drops dish

### Power Nutri Cup:



Fill halfway with warm water and add 1 small drop dish soap. Install blade assembly.

**3** Install the container on the motor base. Select BOWL, then press START/STOP.

NOTE: If using the Power Nutri Bowl, twist the Power Paddle counterclockwise continuously while cleaning.

4 Once program is complete, thoroughly rinse container and blade assembly under warm, soapy water. Use a cleaning brush to remove any remaining residue

### CLEANING

### Hand-Washing

Wash containers, lids, and blade assemblies in warm, soapy water. Use a dishwashing utensil with handle to avoid irect contact with the blades. Use a cleaning brush to remove excess residue. uch as when dealing with stuck-on gredients, like doughs and batters Exercise care when handling the blade ssembly as the blades are sharp horoughly rinse and air-dry all parts.

NOTE: The Power Paddle in the Power

### Dishwasher

ntainers, lids, and blade assemblies are lishwasher safe. Ensure the blade assembly nd lid are removed from the container efore placing in the dishwasher

NOTE: For best results, use a dishwasher emove stuck-on ingredients

nplug the motor base before cleaning ipe motor base with a clean, damp cloth, DO NOT use abrasive cloths, pads, or rushes to clean the base.

For cord storage, wrap cord with hook-andner near the back of the motor pase. DO NOT wrap the cord around the ttom of the base for storage

DO NOT store blended or unblended redients in the cup or bowl with the lade assembly attached.

ontainers. Store any remaining attachments llongside the unit or in a cabinet where they vill not be damaged or create a hazard.

### RESETTING THE MOTOR

his unit features a unique safety system that prevents damage to the motor and drive system should you inadvertently verload 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
- assembly. Empty the container and ensure no ingredients are jamming the blade assembly.

IMPORTANT: Ensure that maximum capacities are 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.

### Display reads "- -".

• If the display reads "--", install a container and the available program buttons will illuminate, indicating the unit is ready for use. Ensure the lid is fully engaged and the container has been rotated clockwise and clicked to lock into place

• If the display reads "E1", unplug the unit from the electrical outlet and allow it to cool for 15 minutes. Remove the blade assembly and empty the contents to ensure no ingredients are jamming the blade assembly.

### Display reads "E2".

• If the display reads "E2" unplug the unit from the electrical outlet and allow it to cool for 5 minutes. Remove the blade assembly and empty the contents to ensure no ingredients are jamming the blade assembly. If output is too thick and ingredients are not processing properly, add more liquid.

### Blade speed sometimes changes when blending thinner ingredients.

When using speed 9 or 10 with the Power Pitcher, you may notice a change in the blade speed when blending thinner ingredients. This is due to the smart technology in the blender and is part of the unit's normal operation.

### Unit doesn't mix well; ingredients get stuck.

- · Using the Auto-iQ® programs is the easiest way to archieve great results. The pulses and pauses allow the ingredients to settle toward the blade assembly. If ingredients are routinely getting stuck, adding some liquid will usually help.
- When filling the cup, start with fresh fruit or veggies, then leafy greens or herbs. Next add liquids or yogurt, then seeds, powders, or nut butters. Finally, add ice or frozen
- If using the Power Nutri™ Bowl, during the blending process twist the Power Paddle counterclockwise continuously to circulate ingredients

### Unit moves on counter while blending

· Make sure the surface and feet of the unit are clean and dry.

### Preset program will not work.

• The unit can detect which container is on the motor base. You may be trying to use a program that is not designed for the container you have installed. The programs will light up, indicating which programs are available for each container.

### Food is not evenly chopped.

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

### The pitcher lid handle will not fold down.

 If not attached to the pitcher, the handle will not fold down. For storage, place the lid on the pitcher and press down on the handle until it clicks into place. Align the pour spout on the lid with the corner farthest from the pitcher handle, then press down to lock in place

### Can't remove the Power Paddle from the Power Nutri Bowl.

• The Power Paddle in the Power Nutri Bowl is not removable. For cleaning instructions refer to the Care & Maintenance section.

### Can only select speed 10 in Manual Mode when using the Power Nutri Bowl or Cup.

• Only speed 10 is available when using the Power Nutri Bowl or Cup. All 10 speed ranges are available when using the Power Pitcher and Stacked Blade Assembly. IMPORTANT: Only use speeds 1 or 2 when using the Dough Blade Assembly

### REFURBISHED PRODUCT LIMITED NINETY DAYS WARRANTY

The Refurbished Product Service Center offers the following WARRANTY to the ORIG-

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)

NAMF: CITY: STATE: ZIP CODE: E-MAIL: MODEL: SERIAL NO.: \_



OBPN: N/A

Elbrd: Y.T.

(w) MODEL: SS351TGT B