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

For indoor and household use only

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

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 that potentially present risk to the use
- 3 Take your time and exercise care during npacking and appliance setup. Thi 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 prop and safely operate your appliance.
- 5 Blades are sharp. Handle carefully.
- This product is provided with a Stacked Blade Assembly. ALWAYS exercise care when handling blade assemblies. The 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 lade assemblies will result in a risk of
- 7 ALWAYS exercise care when handling
- 8 Turn the appliance OFF, then unplug the ance from the outlet when not i use, before assembling or disassembling parts, and before cleaning. To unplug, the outlet. **NEVER** unplug by grasping and pulling the flexible cord.
- 9 Before use, wash all parts that may contact food. Follow washing instru-covered in this instruction manual.
- 10 Before each use, inspect blade semblies for damage. If a blade is bent or damage is susp SharkNinia to arrange for replacement
- 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 redu 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 erse the plug. If it still does r contact a qualified electrician. DO NOT dify the plug in any way.
- 13 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.
- 14 This appliance has important markings or the plug blade. The entire supply cord is not suitable for replacement. If damaged, lease contact a service cente
- 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 of he edges of tables or counters. The ord may become snagged and pull the ppliance off the work surface.
- 18 DO NOT allow the unit or the cord to ntact hot surfaces, including stoves and other heating appliance
- 19 ALWAYS use the appliance on a dry
- 20 DO NOT allow children to operate this appliance or use as a toy. Close appliance is used near children
- 21 This appliance is NOT intended to be In application of the control of the control of the control of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- 22 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.
- 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
- 26 DO NOT fill containers past the MAX FILL or MAX LIQUID lines
- **27 DO NOT** operate the appliance with an
- 28 DO NOT microwave any containers or 29 NEVER leave the appliance unattended
- 30 DO NOT blend hot liquids. Doing so may result in pressure buildup and steam exposure that can pose a risk of the user
- 31 DO NOT process dry ingredients withou
- adding liquid to the single-serve cup, XL bowl, or 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 m Ensure the container and lid are properly **A WARNING**

- 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 risk of severe personal injury or damage to the blender/food chopper. A scraper may be used **ONLY** when the blender or
- 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 cap while blender is operating.
- as fly out find unmixed ingredients sticking to the sides of the pitcher, stop the appliance, remove the lid, and use a spatula to dislodge ingredients. **NEVER** insert your hands into the pitcher, as you may contact one of the blades and rience 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 vill activate and temporarily disable the motor. To reset, unplug the appliance nd allow it to cool for approximately
- nutes before using again. 41 DO NOT expose the containers and accessories to extreme temperature changes. They may experience dama

NOTE: When using the pitcher and tacked blade assembly, DO NOT ocess more than 600g of raw meat 00g of Parmesan (hard) cheese, or 700g of baking chocolate.

- 42 Upon completion of processing, en he blade assembly is removed **BEFORE** imptying container's contents. Remove the blade assembly by carefully graspin-the top of the shaft and lifting it from th container. Failure to remove the blade assembly before emptying the containe 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 oid risk of injury.
- 44 Remove the Hybrid Edge™ Blades Assembly from the single-serve cup or XL bowl upon completion of blending. DO NOT store ingredients before or after blending them in the cup or bow with the blade assembly attached. Som foods may contain active ingredients or release gases that will expand if left in a pressure buildup that can pose a risk of use only Spout Lid or Storage Lid to
- **45 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.
- 46 DO NOT attempt to sharpen blades.
- 48 Never feed food by hand. Always use

OWNER'S GUIDE

"Recipe book is not included"

FOODI® POWER BLENDER ULTIMATE SYSTEM

804106678

PARTS

- A Pitcher Flat Lid
- **B** 2-Part Pusher C Pitcher Feed Chute Lid
- **D** Pitcher
- E Motor Base
- F Total Crushing® & Chopping Blade Assembly (Stacked Blade Assembly)
- **G** Dough Blade Assembly
- H Reversible Slicing/Shredding Disc

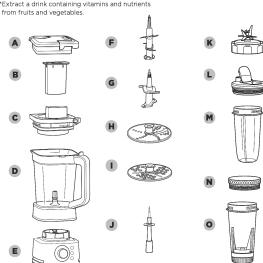
NOTE: The Hybrid Edge Blades Assembly is not compatible with othe

I Grating Disc (not available with all models)

- J Disc Spindle
- **K** Hybrid Edge™ Blades Assembly L Spout Lid
- M 24 oz. Nutrient Extraction** Cup
- N Storage Lid
- 18 oz, XL Smoothie Bowl Maker with Built-in Tamper

*64 oz. max liquid capacity.

*Extract a drink containing vitamins and nutrients



NOTE: Your Quick Guide shows the accessories that are included with your model.

* Accessories may vary depending on the model

BEFORE FIRST USE

IMPORTANT: Review all warnings on before proceeding.

NOTE: All attachments are BPA free and dishwasher safe. Ensure blade assemblies and lids are removed fror the containers before placing in the shwasher. Exercise care when handling blade assemblies.

- unit. Exercise care when unpacking blade assemblies, as the blades are sharp.
- The stacked blade assembly is NOT locke in place in the container. Handle the stacked blade assembly and dough blade assembly by grasping the top of the shaft Handle the Hybrid Edge™ Blades Assembly
- Wash containers, lids, discs, and blade assemblies in warm, soapy, water using a dishwashing utensil with a handle to avoic 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 DISC ASSEMBLIES

NOTE: Install the disc spindle into the pitcher before installing the disc assembly



REVERSIBLE SLICING/ SHREDDING DISC

The reversible slicing/shredding disc is perfect for outputs like thinly sliced cucumbers and shredded carrots. Face the side labeled "slicer" up for slicing and face the side labeled "shredder" up for shredding.



GRATING DISC (not available with all models)

The grating disc is ideal for outputs like grated Parmesan cheese.

Tip: Use the 2-part food pusher to help guide the food through the feed chute. e middle piece of the food pusher is removable to use for parrow ingredients

USING THE CONTROL PANEL

() 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.

MANUAL MODE

Irinks and meals.

nique timed programs customized to

ke the guesswork out of making great

Choose from 10 different speeds for total control of your blending in the pitcher. For best results, use only speed 1 when using the dough blade. Only speed 1 is available when using the feed chute lid and disc assemblie Only speed 10 is available when using the XI bowl and single-serve cup.



the dial to select the desired program, n press START/STOP to begin. As the gram runs, the timer will count down and

rogram runs, the timer will count down and a packed on a speed of the speed. When on he countdown ends, blending before the end of the program, press START/STOP again.

SELECT AND RUN AN AUTO-IQ PROGRAM SELECT AND RUN & MANUAL PROGRAM START/STOP to be

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

The image shown here is for illustrative purposes only and may be subject to change. The actual descriptions of control panel and their locations may vary, depending on the model.

USING VARIABLE SPEED CONTROL & THE POWER BLENDER & PROCESSOR PITCHER

NOTE: If using the dough blade assembly, only use the flat lid and speed

vays 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 oother blends call for higher speeds. Low speeds are great for chopping veggies and ing 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 preakdown and smoother the outcome will be.

USING THE AUTO-IQ® PROGRAMS

NOTE: The unit can detect if the pitcher with the flat lid, pitcher with the feed chute lid the cup/bowl installed on the motor base. Only the functions available for a particula ontainer will illuminate on the control page



AUTO-IQ PROGRAM FOR THE PITCHER WITH FLAT LID

SPREAD (not available on all models ate anything from spreadable nut butters o zesty dressing to the perfect hummus.

gredients, liquids, and powders to create

moothies and protein shakes. Make thick, spoonable smoothie bowls to creamy frozen yogurt to refreshing sorbets.

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.

DOUGH

e Dough Blade Assembly to create use the Dough Blade Assembly to create dough for pizza, bread, and baked goods When using the Dough Blade Assembly, o use the DOUGH program or speed 1. AUTO-IQ PROGRAM FOR THE

PITCHER WITH FEED CHUTE LID

lice, shred and grate using a variety of esh ingredients. When using the disc assemblies, use the feed chute lid and

AUTO-IQ PROGRAMS FOR THE SINGLE-SERVE CUP AND XL BOWL

EXTRACT

Ideal for tough, leafy, or fibrous whole fruits and vegetables, including their skins, seeds

Combine your favorite fresh or frozen

ingredients, liquids, and powders to create noothies and protein shakes.

NOTE: For best results when using

he single-serve cup, use the Auto-Programs EXTRACT & SMOOTHIE.

SPREAD (not available on all models Create anything from spreadable nut butters to zesty dressing to the perfect hummus.

Make thick, spoonable single-serve to refreshing sorbets.

NOTE: For best results when usin he XI, bowl, use the Auto-iQ SPREAD & BOWI

USING THE POWER BLENDER & PROCESSOR PITCHER & DISC ASSEMBLIES

5aTo use the DISC Auto-iQ® program, pres-

5bFor Manual mode, press IQ/MANUAL

With speed 1 on the display, press

©:

to slice, shred, or grate through the feed chute on the lid. Use the 2-part food

ousher to help guide the food through the eed chute. The middle piece of the food

past the DISC MAX line on the pitcher.

NOTE: DO NOT force ingredients through

7a If using the DISC program, this preset feature will automatically stop at the enc of the program.

7b If using Manual mode, press START/STC

8 To remove the lid from the pitcher, press

9 Using the plastic grip, carefully lift the

out of the bowl

spindle by the top of the shaft and lift i

of the lock position, then lift the entire lid u

©:

when processing is complete. Wait for the unit to come to a complete stop.

ovable to use for narrow

Add the prepped ingredie

pusher is rem

Ш

2-Part Pusher

START/STOP

START/STOP

IMPORTANT: Review all warnings on

IMPORTANT: As a safety feature, when the unit is powered on, if the pitcher and lid are not properly installed, the timer **NOTE:** Only speed 1 is available when using the feed chute lid and disc assemblies. will display "- -" and the motor will be disabled. If this happens, repeat step 4 When the pitcher and lid are properly nstalled, and the unit is pov

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.

the available programs will illuminate, indicating the appliance is ready to use

NOTE: The feed chute lid features a nute. Rotate the top clockwise and lif

1 Place motor base on a clean, dry, level then plug in the unit.



2 Lower the pitcher onto the motor base The handle should be aligned slightly to the right and the ted so the LOCK sym



3 Place the disc spindle onto the drive

NOTE: The slicing/shredding disc is eversible. Ensure you place the side you would like to use facing up

NOTE: Grating disc is not available with



4 To install the feed chute lid on the pitcher, place the lid tab to the right o the handle. Press the lid down until it is secure. Rotate the tab clockwise until it clicks into place on the pitcher handle ver button to turn unit or



11 Turn the unit off by pressing the Powe

10 Remove the pitcher from the motor base by turning it counterclockwise and then lifting up.

button. Unplug the unit when finished Refer to the Care & Maintenance secti for cleaning and storage instructions. The images shown here are for

illustrative purposes only and may be subject to change.

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.

TECHNICAL SPECIFICATIONS Voltage:

120V~, 60Hz

USING THE POWER BLENDER & PROCESSOR PITCHER WITH FLAT LID & STACKED BLADE ASSEMBLY

IMPORTANT: Review all warnings on efore proceeding.

IMPORTANT: As a safety feature, when d are not properly installed, the time -" and the motor will be disabled. If this happens, repeat step 5 When the pitcher and lid are properly nstalled, and the unit is powered on the available programs will illuminate, indicating the appliance is ready to use.

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

NOTE: If the stacked blade assembly is ully seated, you will not be able to install and lock the lid

NOTE: The pitcher lid handle will not fold



The handle should be aligned slightly to the right and the pitcher should be oriented so the **LOCK** symbols are visible to the right and the pitcher should be oriented so the **LOCK** symbols are visible to the matter has a party than the pitcher. on the motor base. Rotate the pitcher clockwise until it clicks into place.



the release button above the pitcher handle and rotate the lid tab counterclockwise out Exercising care, grasp the stacked blade assembly by the top of the shaft and place it onto the drive gear inside the pitcher. 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.



5 Place the flat lid on the pitcher, Press down n the handle until it clicks into place Once the lid is locked in place, press the ower button to turn unit on. The availal



6a 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.

5bFor 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, pre START/STOP, and wait for the unit to come to a complete stor



by turning it counterclockwise and ther lifting up.



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



8b For thicker mixtures that cannot be bi-or thicker mixtures that cannot be emptited through the pour spout, remove the lid and stacked blade assembly before pouring. 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 nithbur can than be remarked.



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 BLENDER & PROCESSOR PITCHER WITH FLAT LID & DOUGH BLADE ASSEMBLY

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

NOTE: If the dough blade assembly is NOTE: The pitcher lid handle will not fold



2 Lower the pitcher onto the motor 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.



place it onto the drive gear inside the pitcher. Note that the blade assembly will fit loosely onto the drive gear.

64 MAX LABORD 8 (956 MAX)
56 7
48 6 6





USING THE POWER BLENDER & PROCESSOR PITCHER WITH FLAT LID & DOUGH BLADE ASSEMBLY (CONT.)

4 Add ingredients to the pitcher. **DO NOT** add ingredients past the **DOUGH MAX** or **COOKIE MAX** line on the pitcher.



5 Place the flat lid on the pitcher. Press down on the handle until it clicks into place. Once the 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 DOUGH, 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.
- 6bFor Manual mode, press IQ/MANUAL Use the dial to select speed 1, then 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.

IMPORTANT: Only use speed 1 when using the dough blade assembly.



IMPORTANT: Only use speed 1 when sing the dough blade assemble



7 Remove the pitcher from the motor base by turning it counterclockwise and then lifting up.



8 Remove the lid and dough blade assembly before removing contents. To remove the lid, press the release button above the handle, and rotate the lid tab counterclockwise out of the lock position then lift the entire lid up.



9 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 XL SMOOTHIE BOWL MAKER

IMPORTANT: Review all warnings on before proceeding.

NOTE: If the unit is plugged in and powered ot properly installed, the timer will display " and the motor will be disabled

 Plug in motor base and place on a clear dry level surface such as a counter



2 Add ingredients to the XL bowl. **DO NOT** add liquid past the LIQUID FILL line or ingredients past the MAX FILL line.



3 Place the Hybrid Edge™ Blades Assembly on the top of the bowl and turn clockwise to seal.



4 Turn the XI how upside down and install on motor base by aligning the tabs on the bowl with the slots on the base. Then, rotate bowl 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.



NOTE: While processing, twist the built-in

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 During the blending process, ensure to twist the built-in tamper **counterclockwise** continuously. 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. During the blending process, twist the built-in tamper **counterclockwise** continuously. Once the ingredients have reached your desir consistency, press START/STOP and wait for the unit to come to a complete stop.

NOTE: Only speed 10 is available when using the XL bowl.

USING THE XL SMOOTHIE BOWL MAKER (CONT.)



6 Remove the cup from the motor base by turning it counterclockwise and then lifting up.



7 Remove the blade a 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 handling the blade assembly, as the blades are sharp.



8 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 Powe button. Unplug the unit when finished. Refer to the Care & Maintenance on for cleaning and storage

USING THE NUTRIENT EXTRACTION* CUP

IMPORTANT: Review all warnings on

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

Plug in motor base and place on a clean, dry, level surface such as a countertop or table.



2 Add liquid then ingredients to single-serve cup. **DO NOT** add ngredients past the MAX LIQUID line



3 Place the Hybrid Edge™ Blades Assembly on the top of the cup and turn clockwise

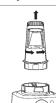


4 Turn the cup upside down and install on the motor base by aligning the tab on the motor base by aligning the tab on the cup with the slots on the base. Then, rotate cup clockwise until it clicks. Once locked in place, press the Power button to turn unit on. The available program buttons will illuminate 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 START/STOP and wait for the unit to come to a complete stop.

NOTE: Only speed 10 is available when



6 Remove the XL bowl from the motor base by turning it counterclockwise and then lifting up.



7 Remove the blade assembly by twisting counterclockwise. DO NOT store blende contents with the blade assembly attached. Only use the spout lid or storage lid to cover. Exercise care when handling the blade assembly, as the

USING THE NUTRIENT EXTRACTION* CUP (CONT.)



8 To enjoy on the go, place the spout lid or storage lid onto the cup and twist lid



9 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.

*Extract a drink containing vitamins and nutrients from fruits and vegetables

CARE & MAINTENANCE

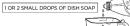
USING THE BLENDER FOR STUCK-ON INGREDIENTS

clockwise until firmly sealed.

NOTE: For best results, use a dishwasher

- 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 instructions:

72-ounce Pitcher & Flat Lid:





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

XL Bowl:





Fill with warm water up to top of built-in amper and add 1 or 2 small drops dish soap. Install blade assembly.

NOTE: If using the XL bowl, twist the continuously while cleaning.

Single-Serve 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
- 4 Once program is complete, thoroughly rinse container and blade assembly under warm, soapy water.

CLEANING

Hand-WashingWash containers, lids, discs, and blade assemblies in warm, soapy water. Use a dishwashing utensil with handle to avoid direct contact with the blades. Exercise care when handling the blade assembly as the blades are sharp. Thoroughly rinse and air-dry all parts.

NOTE: The built-in tamper in the XL bowl is not removable.

Containers, lids, discs and blade assemblies are dishwasher safe. Ensure the blade assembly and lid are removed from the container before placing in the dishwasher

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

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.



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

DO NOT store blended or unblended ingredients in the cup or XL Bowl with the blade assembly attached.

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

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
- 3 Remove the container's lid and blade 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

SharkNinja Operating LLC

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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PRINTED IN MEXICO / SC: 14-12-2021 MODEL: SS401_B / Elbrd: J.E. / TAB 8 0 4 1 0 6 6 7 8 OBPN: SS400Series_IB_MP_Mv11_210628

TROUBLESHOOTING GUIDE

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

- 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 vessel is properly installed and the display reads '--', ensure the interior of the base area is clean of any debris.

Display reads "E1".

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 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 ach eve 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 ingredients.

If using the XL bowl, during the blending process twist the built-in tamper 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 or lid 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 Pitcher. Refer to the Quick Start Guide or Inspiration Guide for food prep instructions. Can't remove the built-in tamper from the XL bowl.

The built-in tamper in the XL bowl is not removable. For cleaning instructions, refer to the Care & Maintenance section.

All ten speed ranges are not available when using the XL bowl, the single-serve cup, or the feed chute lid and disc assemblies. Only speed 10 is available when using the XL bowl or single-serve cup, and only speed 1 is

Only speed IO is available when using the AL DOWN of angle 36 to 36p, 31 2 2 30, 4 available when using feed chute lid and disc assemblies.

All 10 speed ranges are available when using the pitcher and stacked blade assembly.

IMPORTANT: Only use speed 1 when using the dough blade assembly.

Ingredients are unevenly sliced.

Cannot install feed chute lid onto pitcher. • Thoroughly wash the handle of the pitcher with soap and water where the lid connects to the pitcher.

· Check to ensure the desired disc is fully seated on the disc spindle.

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. DO NOT attempt to force ingredients through the feed chute.

REFURBISHED PRODUCT LIMITED NINETY DAYS WARRANTY The Refurbished Product Service Center offers the following WARRANTY to the ORIGINAL purchaser of a

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 Servicel 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.

of the shipping carton.

NA

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

> Owner's Information (Keep for your permanent records)

NAME:		
ADDRESS:		
CITY:		
PHONE:		
MODEL:	SERIAL NO.:	