

IMPORTANT SAFETY INSTRUCTIONS

For Household Use Only

WHEN USING ELECTRICAL APPLIANCES, BASIC SAFETY PRECAUTIONS SHOULD ALWAYS BE FOLLOWED, INCLUDING THE FOLLOWING:

READ ALL INSTRUCTIONS BEFORE USING YOUR NINJA ULTIMA® SYSTEM.

POLARIZED PLUG

WARNING: To reduce the risk of electric shock, this appliance has a polarized plug (one blade is wider than the other). This plug will fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician to install the proper outlet. DO NOT modify the plug in any way.

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

WARNING: TO REDUCE THE RISK OF FIRE, ELECTRIC SHOCK OR INJURY:

1 **WARNING:** Remove utensils prior to processing. Failure to remove may cause the jar to be damaged or to shatter which may cause personal injury.

2 **WARNING:** The Stacked Blade Assembly is sharp, not locked in place and removable, handle with care. When handling the Stacked Blade Assembly, always hold by the shaft. Failure to do so will result in a risk of laceration.

3 **WARNING:** Stacked Blade Assembly is sharp and not locked in place. If using the pour spout, ensure the lid is fully locked onto the pitcher. If pouring with the lid removed, carefully remove the Stacked Blade Assembly first, holding it by the shaft. Failure to do so will result in a risk of laceration.

4 **WARNING:** Chopping Blade Assembly is sharp and not locked in place. Before emptying contents carefully remove lid and Chopping Blade Assembly, holding it by the shaft. Failure to do so will result in a risk of laceration.

5 **CAUTION:** Do not blend hot liquids, doing so may cause excessive pressure build-up, resulting in risk of the user being burned.

6 **CAUTION:** We do not recommend grinding in any of our Ninja® Cups.

7 **CAUTION:** Remove the Nutri Ninja® Blades® Assembly from the Nutri Ninja cup upon completion of blending. Do not store ingredients before or after blending them in the cup with the blade assembly attached. Some foods may contain active ingredients or release gases which will expand if left in a sealed container, resulting in excessive pressure buildup that can pose a risk of injury. For ingredient storage in the cup, use only Sip & Seal® lid to cover.

8 **CAUTION:** DO NOT process dry ingredients without adding liquid to the cup. This product is not intended for dry blending.

9 To protect against electrical shock, do not submerge the appliance or allow the power cord to come into contact with water or any other liquid.

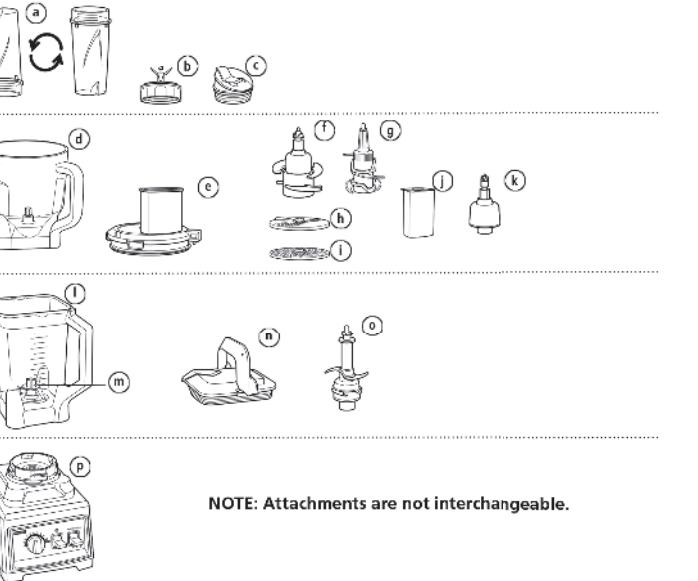
SAVE THESE INSTRUCTIONS



RECIPE BOOK NOT INCLUDED

Please read this manual carefully before operating your unit and retain for future reference.

Getting To Know Your Ninja Ultima® System

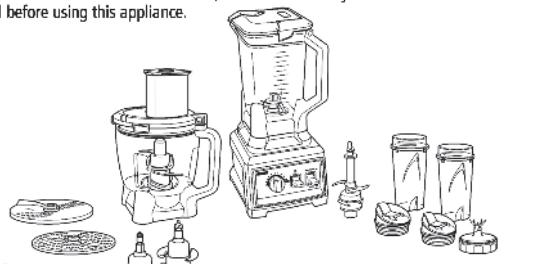


NOTE: Attachments are not interchangeable.

a Nutri Ninja® Cup	d Food Processor Bowl	l Pitcher
b Nutri Ninja Blade Assembly	e Food Processor Lid	m Bottom Blade (Non-Removable)
c Sip & Seal® Lids	f Dough Blade Assembly (bowl)	n Lid with Locking Handle (pitcher)
	g Chopping Blade Assembly (bowl)	o Top Stacked Blade Assembly (Removable) (pitcher)
	h Reversible Slicer/Shredder Disc	p Motor Base
	i Grating Disc	
	j Food Pusher	
	k Disc Gear Shaft	

Accessory type and quantity may vary depending on the model.

The Ninja Ultima® System features a patent pending dual blade system and 3 peak horsepower motor for culinary precision at home. For best results, be sure to carefully read all the instructions contained in the manual before using this appliance.



FEATURES:

- Patent Pending Ninja® Dual Stage Blade Technology
- BPA Free Pitcher, Nutri Ninja Cups, Food Processor Bowl and Sip & Seal Lids
- Drip-Free Pour Spout
- Easy to Clean Control Panel
- Sturdy, Non-Slip Base
- Hidden Drain Holes - prevent water build up from dishwasher
- Lid featuring Smart Lid technology for easy release

Before First Use

PLEASE KEEP THESE IMPORTANT SAFEGUARDS IN MIND WHEN USING THE APPLIANCE:

IMPORTANT: Make sure that the motor base is plugged in for use.

IMPORTANT: Never add ingredients into the container before placing the attachment in first.

IMPORTANT: Attachments are not interchangeable.

IMPORTANT: DO NOT attempt to operate the appliance without the lid on.

IMPORTANT: Never run the appliance empty.

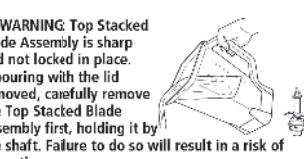
IMPORTANT: DO NOT push food into the food chute with your fingers. Always use the food pusher provided.

IMPORTANT: When using the Top Stacked Blade Assembly, always add the ingredients into the blender AFTER inserting the Top Stacked Blade Assembly.

IMPORTANT: Appliance accessories are not intended to be used in the microwave as it may result in damage to the accessories.

WARNING: Top Stacked Blade Assembly is sharp and not locked in place. If using the pour spout, ensure the lid is fully locked onto the blender pitcher. Failure to do so will result in a risk of laceration.

5 Wipe the motor base clean with a damp cloth.



WARNING: Top Stacked Blade Assembly is sharp and not locked in place. If pouring with the lid removed, carefully remove the Top Stacked Blade Assembly first, holding it by the shaft. Failure to do so will result in a risk of laceration.

WARNING: Chopping Blade Assembly is sharp and not locked in place. Before emptying contents carefully remove lid and Chopping Blade Assembly, holding it by the shaft. Failure to do so will result in a risk of laceration.

IMPORTANT: Attachments are not interchangeable.

IMPORTANT: DO NOT attempt to operate the appliance without the lid on.

IMPORTANT: Never run the appliance empty.

IMPORTANT: DO NOT push food into the food chute with your fingers. Always use the food pusher provided.

IMPORTANT: When using the Top Stacked Blade Assembly, always add the ingredients into the blender AFTER inserting the Top Stacked Blade Assembly.

IMPORTANT: Appliance accessories are not intended to be used in the microwave as it may result in damage to the accessories.

WARNING: Top Stacked Blade Assembly is sharp and not locked in place. If using the pour spout, ensure the lid is fully locked onto the blender pitcher. Failure to do so will result in a risk of laceration.

5 Wipe the motor base clean with a damp cloth.



9 Review warning and caution statements before proceeding.

10 Turn the Variable Speed Dial to speed 1. (Fig. 6) The power indicator light (b) will now turn on. To start the blender, press the "Power" toggle up, then press the "Start/Stop/Pulse" toggle up to start processing. Slowly increase to desired speed.

NOTE: As a safety feature, the power indicator light (b) will flash and the motor will not work if the pitcher and lid are not installed correctly.

NOTE: If you need to Pulse ingredients press down on the toggle in short intervals.

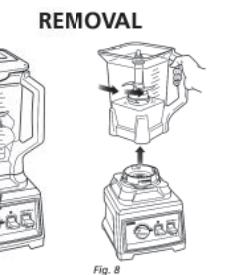
11 When you have reached your desired consistency, reduce speed slowly and turn the unit off by pushing up on the Start/Stop/Pulse toggle and wait for the blade assembly to stop turning. (Fig. 7)

12 Turn the pitcher counter clockwise to remove and then lift off the base.

CAUTION: Never insert your hands in the pitcher as the blades are sharp. Always use a spatula to dislodge food that has stuck to the sides of the pitcher. Unplug the unit before attempting to dislodge anything.

13 Open the pour spout to empty liquid contents.

14 For thicker consistencies, remove the lid and Top Stacked Blade Assembly carefully (by its shaft), then empty contents from the container. To remove



CAUTION: Never insert your hands in the pitcher as the blades are sharp. Always use a spatula to dislodge food that has stuck to the sides of the pitcher. Unplug the unit before attempting to dislodge anything.

15 Make sure that the unit is unplugged when not in use.

TIPS:

- Use low speed settings (1-3) when blending drinks and other blended items.
- Use medium speed settings (4-6) when frozen blending, ice crushing or grinding dry ingredients.
- Use high speed settings (7-10) when creating purées such as sauces, dips and restaurant quality glazes. Top blades are needed to power through tough ingredients like ice, solid fruits and vegetables. If silky smooth results are desired, push down on the power toggle to turn off the power, carefully remove the top blades, replace the lid and continue processing.
- For softer ingredients, the bottom fixed blades are enough to fully process in one step.

Assembly and Use of the Nutri Ninja® Cup

WARNING: Handle the Nutri Ninja Blades® Assembly with care, as the blades are sharp.

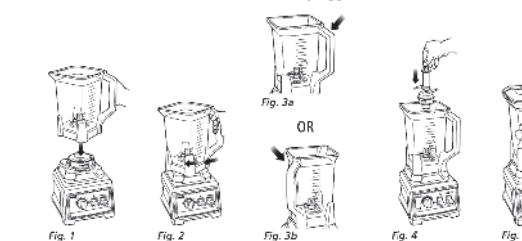
WARNING: Remove utensils prior to processing. Failure to remove may cause the Nutri Ninja cup to be damaged or to shatter, which may cause personal injury.

WARNING: Never leave the appliance unattended while in use.

CAUTION: Do not blend hot liquids, doing so may cause excessive pressure buildup, resulting in risk of the user being burned.

CAUTION: Remove the Nutri Ninja Blades Assembly from the Nutri Ninja cup upon completion of blending. Do not store ingredients before or after blending them in the cup with the blade assembly attached. Some foods may contain active ingredients or release gases which will expand if left in a sealed container, resulting in excessive pressure buildup that can pose a risk of injury. For ingredient storage in the cup, use only Sip & Seal® Lid to cover.

IMPORTANT: Make sure that the motor base is plugged in for use.



1 Review warning and caution statements above before proceeding to number 2.

2 Place the motor base on a clean, dry, level surface such as a counter or table top.

3 Align and lower the pitcher onto the motor base. (Fig. 1) Handle should be aligned slightly to the right of the "LOCK" symbol on the motor base.

4 Rotate the pitcher clockwise until it locks in place. (Fig. 2) You will hear a click when the lock is engaged.

NOTE: The pitcher can be placed on the motor base two ways; the handle can be on the front right corner or the front left corner. (Fig. 3a, Fig. 3b)

5 Holding the Top Stacked Blade Assembly by the top of the shaft, place it onto the bottom blades inside the pitcher. Ensure that the Top Stacked Blade Assembly is seated properly by standing the blade assembly upright in the pitcher. Do not operate the unit if the Top Stacked Blade Assembly is not upright at any time. (Fig. 4)

NOTE: The Top Stacked Blade Assembly will fit loosely on the bottom blades but will be secured once the lid is in place.

TIP: When pureeing, use only the bottom blades for best results.

NOTE: The bottom blades are not removable.

6 Add the ingredients to the pitcher, making sure that they do not exceed the 72 ounce mark on the pitcher.

NOTE: If you need to add additional ingredients while the appliance is processing, turn the appliance off, open the pour spout cap and pour the ingredients in through the opening.

NOTE: When blending any kind of liquids, such as mixtures of any drinks or smoothies, do not exceed the "MAX" liquid mark (64 ounces) on the pitcher.

7 Plug the power cord into the electrical outlet and press the power button (b).

8 Holding the lid by the handle in the upright position, place it on top of the pitcher aligning the arrow (w) located on the lid with the arrow (a) located on the pitcher's handle. (Fig. 5) Press the handle down until you hear a click.

1 Review warning and caution statements above before proceeding to number 2.

2 Place the motor base on a clean, dry, level surface such as a counter or table top.

3 Add ingredients to the Nutri Ninja cup.

NOTE: Do not overfill! To avoid spilling, do not add ingredients past the "Max" fill line.

4 Place the Nutri Ninja Blade Assembly onto the cup and tightly screw it on clockwise until you have a good seal. (Fig. 9)

5 Turn the Nutri Ninja cup upside down and place it onto the motor base, aligning the tabs on the cup with the motor base. (Fig. 10) Turn clockwise until the cup locks in place, the unit is ready for use. (Fig. 11)

6 The Nutri Ninja cup only operates at one speed regardless of which number is chosen on the dial. (Fig. 12)

7 When you have reached your desired consistency, turn the Nutri Ninja cup counter clockwise (Fig. 13) and pull straight up to remove. (Fig. 14)

NOTE: Press down on the "Start/Stop/Pulse" toggle in short intervals until you have reached your desired consistency. (Fig. 11)

8 Turn the cup upright and remove the Nutri Ninja Blade Assembly by twisting the blade assembly counter clockwise. (Fig. 14)

9 Do not store blended contents with the Nutri Ninja Blade Assembly attached.

10 Place the Sip & Seal® lid onto the Nutri Ninja cup, twist on to seal and enjoy!

11 For storage, only use Sip & Seal® lid to cover.

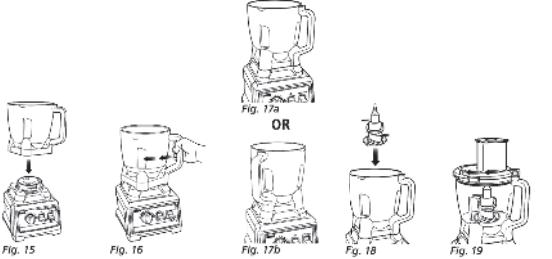
12 Be sure to store the Nutri Ninja Blade Assembly attached to an empty cup when not in use.

13 Make sure that the motor base is unplugged when not in use.

The image shown here is for illustrative purposes only and may be subject to change.

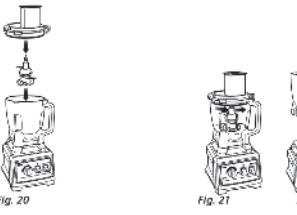
Assembly and Use of the Food Processor Bowl

- ⚠ WARNING: Chopping Blade Assembly is sharp and not locked in place. Before emptying contents carefully remove lid and Chopping Blade Assembly, holding it by the shaft. Failure to do will result in risk of laceration.
- ⚠ WARNING: Remove utensils prior to processing. Failure to remove may cause the bowl to be damaged or to shatter, which may cause personal injury.
- ⚠ WARNING: Never leave the appliance unattended while in use.
- ⚠ CAUTION: Do not blend hot liquids, doing so may cause excessive pressure buildup, resulting in risk of the user being burned.
- ⚠ CAUTION: Remove the lid from the bowl upon completion of processing. Some ingredients have the potential to expand after blending resulting in excessive pressure buildup that can pose a risk of injury.
- IMPORTANT: Make sure that the motor base is plugged in for use.



- 1 Review warning and caution statements above before proceeding to number 2.
- 2 Place the motor base on a clean, dry, level surface such as a counter or table top.
- 3 Align and lower the Bowl onto the motor base. (Fig. 15) Handle should be aligned slightly to the right of the "LOCK" symbol on the motor base.
- 4 Rotate the bowl clockwise as far as it will go to lock in place. (Fig. 16)
- 5 The bowl can be placed on the motor base two ways; the handle can be on the front right corner or the front left corner. (Fig. 17a, Fig. 17b)
- 6 Holding the desired blade assembly by the top of the shaft, place it onto the drive gear inside the bowl. Ensure that the attachment is seated properly and is standing upright. (Fig. 18)
- NOTE: The blade assembly will fit loosely on the star-shaped post.
- 7 Add the ingredients to the bowl, making sure that they do not exceed the highest measured marking line on the side of the bowl.

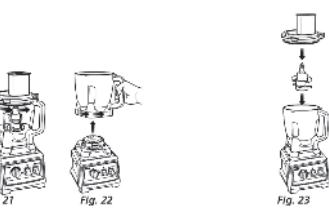
USE CHOPPING BLADE ASSEMBLY



USING THE CHOPPING BLADE ASSEMBLY

- 1 Review warning and caution statements at the top of before proceeding to number 2.
- 2 Place the motor base on a clean, dry, level surface such as a counter or table top. (Fig. 23)
- 3 Secure the bowl onto the motor base.
- 4 Holding the Chopping Blade Assembly by the shaft, place it onto the star-shaped post inside the bowl. Ensure that the Chopping Blade Assembly fits on the star-shaped post and that it is standing straight.
- 5 Add the ingredients and secure the bowl lid onto the bowl. (Fig. 20)
- 6 Plug the power cord into the electrical outlet and press the power toggle up (b) to turn the power "On".
- 7 Select the speed that best suits your needs. Pulse ingredients for even chopping by pressing down on the "Start/Stop/Pulse" toggle in short intervals. Press up on the "Start/Stop/Pulse" toggle to run the unit continuously.
- NOTE: When making dips or sauces, set the variable speed on a low setting (1-3) and press the "Start/Stop/Pulse" toggle up.
- NOTE: Please refer to "Speed Settings & Uses" chart for suggested uses and speeds.
- 8 When you have reached your desired consistency, stop the appliance by pressing the "Start/Stop/Pulse" toggle up and wait for the Chopping Blade Assembly to stop turning.
- 9 Press the power toggle (b) down to turn the power off.

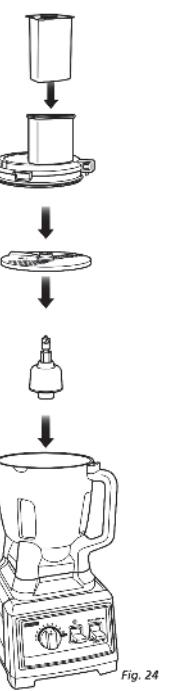
REMOVAL



USE DOUGH BLADE ASSEMBLY

Using the Cutting Discs

- ⚠ WARNING: The Cutting Discs are sharp. Always use the finger holes when placing or removing the cutting discs. Failure to do so will result in a risk of laceration.
- ⚠ WARNING: Remove utensils prior to processing. Failure to remove may cause the bowl to be damaged or to shatter, which may cause personal injury.
- ⚠ WARNING: Never leave the appliance unattended while in use.
- IMPORTANT: Make sure that the motor base is plugged in for use.



NOTE: The feed chute lid features a two part pusher to guide food through the chute. Use the full pusher for larger items such as cucumbers. Twist and pull to remove the smaller pusher and use the narrow chute for smaller items such as carrots.

IMPORTANT: Use only the "DOUGH/DISC" setting when mixing dough or using either disc.

IMPORTANT: Use ONLY the Feed Chute Lid when using the discs.

- 1 Review warning statements at the top before proceeding to number 2.
- 2 Place the motor base on a clean, dry, level surface such as a counter or table top. (Fig. 24)
- 3 Secure the bowl onto the motor base.
- 4 Place the disc gear shaft inside the bowl.
- 5 Use the finger holes to grasp the selected disc and place it over the gear shaft.
- 6 Place the feed chute lid on the bowl and turn clockwise to lock in place. (Fig. 24)
- 7 Plug the power cord into the electrical outlet and press up on the power toggle (b) to turn the power "On".
- 8 Turn the variable speed dial to 10 (Dough & Discs).
- 9 Press the Start/Stop/Pulse toggle up to have the discs start spinning.
- 10 Add the food that you want to slice, shred or grate through the feed chute on the lid. (Fig. 24)
- 11 When finished, press the Start/Stop toggle up to stop the discs and then press the power toggle down to turn the appliance off. Remove the lid. Using the finger holes, carefully lift the disc out of the bowl.

Food Processor Speed Settings & Uses

Function	Type of Food	Suggested Blade(s)	Speed Settings
Chopping	Vegetables, Nuts, Herbs	Chopping Blade Assembly	Pulse
Mixing	Dips, Sauces, Quick breads	Chopping Blade Assembly	1-10
Dough Mixing	Pizza dough, Pasta dough, Cookie dough	Dough Blade Assembly	Dough/Disks
Grating	Cheese Chocolate	Add disc gear shaft and grating disc	Dough/Disks
Slicing/Shredding	Vegetables	Add disc gear shaft and slicing/shredding disc	Dough/Disks

Tips

- Top Stacked Blades Assembly are needed to power through tough ingredients like ice, solid fruits and vegetables. If silky smooth results are desired, push the power toggle down to turn off the unit. Carefully remove the Top Stacked Blades Assembly by lifting from the shaft, replace the lid and press the power toggle up to continue processing with only the Bottom Blade.
- For softer ingredients, the bottom fixed blades are enough to fully process in one step.
- Use the Nutri Ninja® cup for great results when making individual portions of smoothies or other drinks.
- The Nutri Ninja® cup is also great for chopping and creating salad dressings!
- The Nutri Ninja® only operates at one speed regardless of which number is chosen on the dial. Press down on the "Start/Stop/Pulse" toggle in short intervals until you have reached your desired consistency.
- Always use the Dough/Disks setting on the dial when mixing dough or using either disc.
- When chopping, pulse for the perfect chop.
- When using the Chopping Blade Assembly, start the Variable Speed Dial at a low speed and gradually increase to desired speed.

Care & Maintenance

HOW TO CLEAN

- ⚠ CAUTION: Make sure that the motor base is unplugged from the power source before inserting or removing any attachment and before cleaning.
- ⚠ CAUTION: DO NOT immerse the motor base into water or any other liquid.

- 1 Separate/remove all parts from each other.
- 2 Hand Washing: Wash the lids, pitcher, bowl, Nutri Ninja® cup, cutting discs and blade assemblies in warm, soapy water. When washing the blade assemblies and cutting discs, use a dish-washing utensil with a handle to avoid direct hand contact with blades. Handle blade assemblies and cutting discs with care to avoid contact with sharp edges. Rinse and air dry thoroughly.

- Dishwasher: The containers, lids, blade assemblies, cutting discs and attachments are all dishwasher safe. The lids, cutting discs and blade assemblies are top rack dishwasher safe. Ensure that the blade assemblies and cutting discs are removed from the containers before placing in the dishwasher.

- 1 Unplug the appliance from the electrical outlet.
- 2 Remove and empty the container and ensure that no food is jamming the cutting blades or attachments.
- 3 Allow the appliance to cool for approximately 15 minutes.
- 4 Re-install the container onto the base and re-plug the appliance into the electrical outlet.
- 5 Proceed to use the appliance as before making sure not to exceed the recommended maximum capacities.

- 3 Wipe the motor base clean with a damp cloth.

HOW TO STORE

- 1 Store the Ninja Ultima® System upright with the blade assembly inside the corresponding container with the lid secured on top. Do not place anything on top. Store the rest of the attachments in a safe place where they will not be damaged and won't cause harm. Loosely wrap the power cord around the motor base.

- RESETTING THE MOTOR THERMOSTAT
- The Ninja Ultima® System features a unique safety system which prevents damage to the unit's motor and drive system should you inadvertently overload your appliance. If the appliance is being overloaded, the motor will stop. Allow the appliance to cool for approximately 15 minutes. To reset the appliance, follow the resetting procedure below:

- 1 Unplug the appliance from the electrical outlet.
- 2 Remove and empty the container and ensure that no food is jamming the cutting blades or attachments.
- 3 Allow the appliance to cool for approximately 15 minutes.
- 4 Re-install the container onto the base and re-plug the appliance into the electrical outlet.
- 5 Proceed to use the appliance as before making sure not to exceed the recommended maximum capacities.

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.

Troubleshooting Guide

PROBLEMS	POSSIBLE REASONS & SOLUTIONS
Motor doesn't start or attachment doesn't rotate.	<ul style="list-style-type: none"> Make sure the pitcher, bowl or Nutri Ninja® cup is securely placed on the motor base. Make sure the lid is securely on pitcher in the correct position (align arrows). The appliance is turned "Off". Turn the Variable Speed Dial to the desired speed setting, press up on the power toggle and press the Start toggle switch up to turn "On". Check that the plug is securely inserted into the electrical outlet. Check the fuse or circuit breaker. The unit has overloaded. The appliance will stop and the power indicator light will flash. Unplug and wait approximately 15 minutes before using again. The unit has overheated. Unplug and wait approximately 15 minutes before using again.
Food is unevenly chopped.	You are chopping too much food at one time. Use short pulses for best results.
Food is chopped too fine or is too watery.	The food has been over processed. Use short pulses for best results.
Food collects on lid or on the sides of the container.	The mixture is too thick. Add more liquid. Start at a low speed and slowly increase to high for best results.
You cannot achieve snow from solid ice.	Do not use ice that has been sitting out or has started to melt. Use ice straight from the freezer. Pulse for best results.
Variable speed won't work on my Nutri Ninja® cup.	The Nutri Ninja® cup only operates at one speed regardless of which number is chosen on the dial. Press down on the "Start/Stop/Pulse" toggle in short intervals until you have reached your desired consistency.
The unit won't stop blinking although everything seems to be assembled properly.	Unit is overfilled. Reduce amount being processed and restart.