



"Recipe book is not included"

PROFESSIONAL PLUS
KITCHEN SYSTEM WITH AUTO-IQ®



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 symbol is ignored.
	For indoor and household use only.
When using electrical appliances, basic safety precautions should always be followed, including the following:	

⚠ WARNING

To reduce the risk of injury, fire, electrical shock or property damage, basic safety precautions must always be followed, including the following numbered warnings and subsequent instructions. Do not use appliance for other than intended use.

- Read all instructions prior to using the appliance and its accessories.
- Carefully observe and follow all warnings and instructions. This unit contains electrical connections and moving parts that potentially present risk to the user.
- Take your time and exercise care during unpacking and appliance setup. This appliance contains sharp, loose blades that can cause injury if mishandled.
- Take inventory of all contents to ensure you have all parts needed to properly and safely operate your appliance.
- All blades are sharp. Handle carefully.
- 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.
- This product is provided with a Stacked Blade Assembly and a Chopping 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.
- Turn the appliance **OFF**, then unplug the appliance from the outlet when not in use, before assembling or disassembling parts, and before cleaning. To unplug, grasp the plug by the body and pull from the outlet. **NEVER** unplug by grasping and pulling the flexible cord.
- Before use, wash all parts that may contact food. Follow washing instructions covered in this instruction manual.
- Before each use, inspect blade assemblies for damage. If a blade is bent or damage is suspected, contact SharkNinja to arrange for replacement.
- DO NOT** use this appliance outdoors. It is designed for indoor household use only.
- 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.
- 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 important markings on the plug blade. The entire supply cord is not suitable for replacement. If damaged, please contact SharkNinja for service.
- Extension cords should **NOT** be used with this appliance.
- To protect against the risk of electric shock, **DO NOT** submerge the appliance or allow the power cord to contact any form of liquid.
- 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.
- DO NOT** allow the unit or the cord to contact hot surfaces, including stoves and other heating appliances.
- ALWAYS** use the appliance on a dry and level surface.
- DO NOT** allow children to operate this appliance or use as a toy. Close supervision is necessary when any appliance is used near children.
- This appliance is **NOT** intended to be used by people with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- 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.
- NEVER** place a blade assembly on the motor base without it first being attached to its corresponding container (pitcher or cup) with the lid also in place.
- Keep hands, hair, and clothing out of the container when loading and operating.
- During operation and handling of the appliance, avoid contact with moving parts.
- DO NOT** fill containers past the **MAX FILL** or **MAX LIQUID** lines.
- DO NOT** operate the appliance with an empty container.
- DO NOT** microwave any containers or accessories provided with the appliance.
- NEVER** leave the appliance unattended while in use.

- DO NOT** blend hot liquids. Doing so may result in pressure buildup and steam exposure that can pose a risk of the user being burned.
- DO NOT** process dry ingredients with the Single-Serve Blending Cup and Pro Extractor Blades® Assembly, the pitcher and Stacked Blade Assembly or the processor bowl and Chopping Blade Assembly.
- To reduce the risk of injury, never place Chopping Blade Assembly or discs on base without first putting bowl properly in place.
- DO NOT** perform grinding operations with the Single-Serve Blending Cup and Pro Extractor Blades Assembly, the pitcher and Stacked Blade Assembly, or the processor bowl and Chopping Blade Assembly.
- NEVER** operate the appliance without lids and caps in place. **DO NOT** attempt to defeat the interlock mechanism. Ensure the container and lid are properly installed before operation.
- 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.
- Keep hands and utensils out of containers while chopping to reduce the risk of severe personal injury or damage to the blender/food chopper. A scraper may be used **ONLY** when the blender or processor is not running. When using the processor, always use food pusher to add food. **NEVER** add food by hand.
- 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.
- DO NOT** open the pitcher's pour spout cap while blender is operating.
- If you 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 experience a laceration.
- 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.
- 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 30 minutes before using again.
- DO NOT** expose the containers and accessories to extreme temperature changes. They may experience damage.
- Upon completion of processing, ensure the blade assembly is removed **BEFORE** emptying container's contents. Remove the blade assembly by carefully grasping the top of the shaft and lifting it from the container. Failure to remove the blade assembly before emptying the container results in a risk of laceration.
- 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.
- Remove the Pro Extractor Blades® Assembly from the Single-Serve 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 that 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 Spout Lid to cover.
- The maximum wattage rating for this appliance is based on the configuration of the Pro Extractor Blades Assembly and Single-Serve Cup. Other configurations may draw less power or current.
- 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.
- DO NOT** attempt to sharpen blades.
- Turn off the appliance and unplug the motor base before cleaning.
- Unit is intended to create a dough ball. It is **NOT** intended to continuously knead. After dough ball forms, additional kneading should be done by hand on a work surface. If the unit moves excessively on the work surface, remove the dough ball and knead by hand.

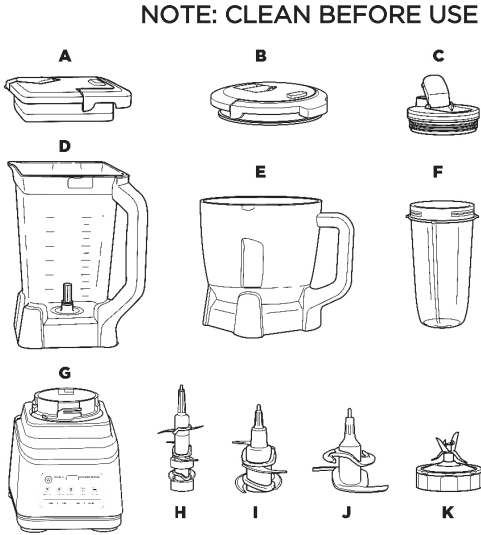
SAVE THESE INSTRUCTIONS

PARTS

- A Pitcher Lid
- B Precision Processor® Bowl Lid
- C Spout Lid
- D 72 oz.* Total Crushing® Pitcher
- E Precision Processor Bowl
- F 24 oz. Single-Serve Cup
- G Motor Base (attached power cord not shown)
- H Stacked Blade Assembly
- I Chopping Blade Assembly
- J Dough Blade Assembly
- K Pro Extractor Blades® Assembly

*64 oz. max liquid capacity.

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



NOTE: CLEAN BEFORE USE

- NOTE**
- The top flap of your box shows the select accessories that are included with your model.
 - Number and size of Single-Serve Cups/Spout Lids vary by model.

BEFORE FIRST USE

IMPORTANT

- Review all warnings at the beginning of this Owner's Guide before proceeding.
- Remove all packaging materials from the unit. Exercise care when unpacking the Stacked Blade Assembly, Chopping Blade Assembly and Pro Extractor Blades Assembly as the blades are sharp.
 - The Chopping Blade Assembly and Stacked Blade Assembly are **NOT** locked in place in their containers. Handle the Chopping Blade Assembly and Stacked Blade Assembly by grasping the top of the shaft.
 - Handle the Pro Extractor Blades Assembly by grasping around the perimeter of the blade assembly base.
 - 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.
 - Thoroughly rinse and air-dry all parts.
 - Wipe control panel with a soft cloth. Allow it to dry completely before using.

NOTE: All attachments are BPA free and dishwasher safe. It is recommended that the containers, lids, and blade assemblies be placed on the top rack of the dishwasher. Ensure blade assemblies and lids are removed from the containers before placing in the dishwasher. Exercise care when handling blade assemblies.

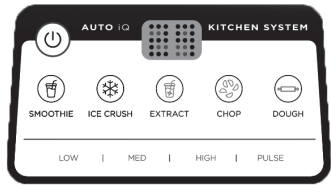
FEATURES

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

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.

AUTO-IQ PROGRAMS FOR THE TOTAL CRUSHING® PITCHER



SMOOTHIE: Make a batch of super-smooth, sippable drinks and shakes from fresh or frozen fruit, liquids, and ice.

ICE CRUSH: Turn ice, juices, and fruit into expertly blended frozen drinks.

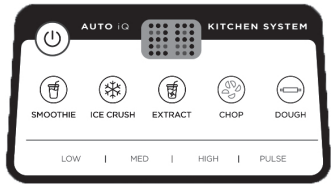
AUTO-IQ PROGRAMS FOR THE PRECISION PROCESSOR® BOWL



CHOP: Timed pulses and pauses to give you consistent chopping results.

DOUGH: Ideal for creating delicious dough for pizza, bread, and baked goods like cookies.

AUTO-IQ PROGRAMS FOR THE SINGLE-SERVE CUP



SMOOTHIE: Make super-smooth, sippable drinks and shakes in your cup, using fresh or frozen fruit, liquids, and ice.

ICE CRUSH: Turn ice, juices, and fruit into expertly blended frozen drinks.

EXTRACT: Ideal for tough, leafy, or fibrous whole fruits and vegetables, including their skins, seeds, and stems.

MANUAL PROGRAMS



LOW, MEDIUM, and HIGH: When selected, each of these speeds runs continuously for 60 seconds. Press the currently active button again to stop the program sooner. They do not work in conjunction with any Auto-iQ programs.

PULSE: 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.

NOTE: The unit can detect which container is installed on the motor base. Only the functions available for a particular container will illuminate on the control panel.

TECHNICAL SPECIFICATIONS

Voltage: 120V~, 60Hz

USING THE TOTAL CRUSHING® PITCHER

IMPORTANT:

- Review all warnings at the beginning of this Owner’s Guide before proceeding.
- As a safety feature, 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**. When the pitcher and lid are properly installed, the program button LEDs will illuminate, indicating the appliance is ready to use.

NOTE:

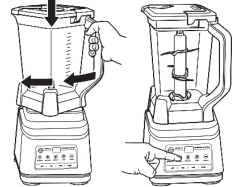
- If the Stacked Blade Assembly is not fully seated, you will not be able to install and lock the lid.
- The pitcher lid handle will not fold down unless it is attached to the pitcher.

- 1

Plug in motor base and place on a clean, dry, level surface such as a countertop or table.
- 2

Lower the Total Crushing 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.
- 3

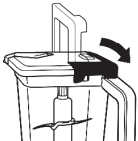
Exercising care, grasp the Stacked Blade Assembly by the top of the shaft and place it onto the drive gear inside the pitcher. Note that the blade assembly will fit loosely onto the drive gear.



- 4

Add ingredients to the pitcher. **DO NOT** add ingredients past the **MAX LIQUID** line.
- 5

Place the lid on the pitcher, aligning the triangle symbol on the lid with the triangle symbol on the handle. Press down on the handle until it clicks into place. The triangle symbols **MUST** be aligned for the lid to lock and the unit to operate. 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.

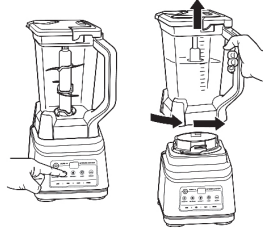


- 6a

If using an Auto-iQ® program, first select the program that best suits your recipe. The preset feature will automatically stop at the end of the program. To stop the unit at any time, press the currently active button again.
- 6b

If using a manual program, select your desired speed. Once the ingredients have reached your desired consistency, press the active button again, or wait 60 seconds for the unit to come to a complete stop.
- 7

To remove the pitcher from the motor base, turn the pitcher counterclockwise and then lift up.

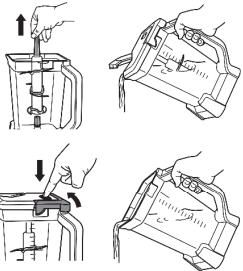


- 8a

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

For thicker mixtures that cannot be emptied 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 pitcher can then be emptied.
- 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.



IMPORTANT: Review all warnings at the beginning of this Owner’s Guide before proceeding.

- 1

Plug in motor base and place on a clean, dry, level surface such as a countertop or table.
- 2

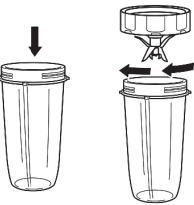
Add ingredients to the Single-Serve Cup. **DO NOT** add ingredients past the **MAX LIQUID** line on the cup.
- 3

Install the Pro Extractor Blades® Assembly onto the top of the cup. Twist the lid clockwise until it's sealed tightly.
- 4

Turn the cup upside down and install on the motor base. Align the tabs on the cup with the slots on the base, then rotate cup clockwise until it clicks into place. Once the cup 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.
- 5a

If using an Auto-iQ® program, first select the program that best suits your recipe. The preset feature will automatically stop at the end of the program. To stop the unit at any time, press the currently active program again.
- 5b

If using a manual program, select your desired speed. Once the ingredients have reached your desired consistency, press the active button again, or wait 60 seconds for the unit to come to a complete stop.



- 6

To remove the cup from the motor base, turn the cup counterclockwise and then lift up.
- 7

Remove the Pro Extractor Blades Assembly by twisting the cap counterclockwise. **DO NOT** store blended contents with Pro Extractor Blades Assembly attached. Exercise care when handling the blade assembly, as the blades are sharp.
- 8

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.
- 9

To enjoy your drink on the go, place the Spout Lid onto the cup and twist lid clockwise until firmly sealed. For storing ingredients in the cup, use only the Spout Lid to cover.



USING THE PRECISION PROCESSOR® BOWL

IMPORTANT:

- Review all warnings at the beginning of this Owner’s Guide before proceeding.
- As a safety feature, if the blade assembly is not fully seated, you will not be able to install and lock the lid.

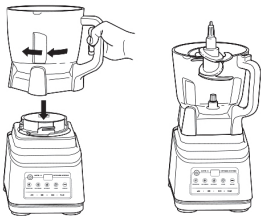
NOTE: DO NOT add ingredients before completing installation of the blade assembly.

- 1

Plug in motor base and place on a clean, dry, level surface such as a countertop or table.
- 2

Lower the Precision Processor Bowl onto the motor base and rotate clockwise until it clicks into place.
- 3

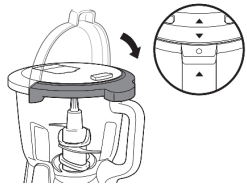
Exercising care, grasp the Chopping Blade Assembly by the top of the shaft and place it onto the drive gear inside the bowl. Note that the Chopping Blade Assembly will fit loosely onto the drive gear.



- 4

Add ingredients to the bowl, making sure not to exceed the **MAX FILL** line.
- 5

Place lid on the bowl, with black line on tab aligned slightly to the right of tab on front of bowl. Turn lid clockwise to lock in place. When properly locked, the white line on lid will line up with the black line on bowl. 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.

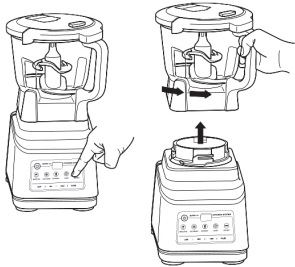


- 6a

If using an Auto-iQ® program, first select the program that best suits your recipe. The preset feature will automatically stop the unit at the end of the program. To stop the unit at any time, press the currently active program again.
- 6b

If using a manual program, select your desired speed. Once the ingredients have reached your desired consistency, press the active button again, or wait 60 seconds for the unit to come to a complete stop.
- 7

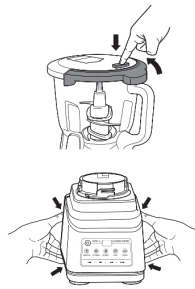
To remove the bowl from the motor base, turn the bowl counterclockwise and then lift up.



- 8

Remove the lid by pressing the **RELEASE** button on the front tab and then lifting up on the handle. Always remove the Chopping Blade Assembly before emptying the ingredients from the bowl. To remove the Chopping Blade Assembly, carefully grasp it by the top of the shaft and lift it out of the bowl.
- 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.



Accessory type and quantity may vary depending on the model.

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



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CARE & MAINTENANCE

CLEANING

Separate all parts. Wash all containers in warm, soapy water with a soft cloth.

- **Hand-Washing**
Wash 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. Thoroughly rinse and air-dry all parts.
- **Dishwasher**
All attachments are dishwasher safe. It is recommended that the lids, containers, and blade assemblies be placed on the top rack of the dishwasher **ONLY**. Ensure the blade assemblies are removed from their containers before placing in the dishwasher. Exercise care when handling blade assemblies.
- **Motor Base**
Turn off the unit and unplug the motor base before cleaning. Wipe motor base with a clean, damp cloth. **DO NOT** use abrasive cloths, pads, or brushes to clean the base.

STORING

Wrap the power cord around the cord wrap on the back of the motor base. Store the unit upright and store all blade assemblies inside or attached to their respective containers with their lids locked in place.

DO NOT store blended or unblended ingredients in the Single-Serve Cup with the Pro Extractor Blades® 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 the it. If the unit is overloaded, the motor will be temporarily disabled. Should this occur, follow the reset procedure below.

- 1

Unplug the unit from the electrical outlet.
- 2

Allow the unit to cool for approximately 15 minutes.
- 3

Remove the 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.

If your unit needs servicing, please contact a service center.

TROUBLESHOOTING GUIDE

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

- Unit doesn’t turn on.**
- Make sure unit is plugged in.
- Display will read “... ..” once connected to power.**
- Place container on base and rotate it clockwise until container clicks into place. Press the Power button  to turn unit on, and the available programs will illuminate indicating the unit is ready for use.

- Display reads “Er”.**
- If the display reads “Er”, unplug the unit from the electrical outlet and allow it to cool for 15 minutes. Remove the container’s lid and blade assembly and empty the contents to ensure no ingredients are jamming the blade assembly.

- Lid/Pro Extractor Blades® Assembly is hard to install on the cup.**
- Set the cup on a level surface. Carefully place the lid or Pro Extractor Blades Assembly on the top of the cup and align the threads so the lid/Pro Extractor Blades Assembly sits flat on the cup. Twist clockwise until you have a tight seal.

- Unit doesn’t mix well; ingredients get stuck.**
- Using the Auto-iQ® programs is the easiest way to achieve 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.

- Motor base won’t stick to counter or tabletop.**
- Make sure surface and suction feet are wiped clean. Suction feet will only stick to smooth surfaces.
 - Suction feet will not stick on some surfaces such as wood, tile, and non-polished finishes.
 - **DO NOT** attempt to use unit when the motor base is stuck to a surface that is not secure (cutting board, platter, plates, etc.).

- Unit is difficult to remove from counter for storage.**
- Place your hands underneath both sides of the motor base and gently pull the unit up and toward you.

- Unit displays a blinking “... ..” message.**
- 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.

- The unit doesn’t create snow from solid ice.**
- **DO NOT** use ice that has been sitting out or has started to melt. Use ice straight from the freezer.
 - Start with a few pulses and then use a continuous blending cycle.

- Food is not evenly chopped.**
- For best results when chopping, cut pieces of ingredients in a uniform size and don’t overfill the Precision Processor® Bowl.

- 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.

REFURBISHED PRODUCT

LIMITED NINETY DAYS

WARRANTY

The **Refurbished Product Service Center** offers the following WARRANTY to the ORIGINAL purchaser of a product which we have refurbished. This product that has been refurbished is warranted against any electronic or mechanical defects for a period of NINE-TY 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
9043 Siempre Viva Rd Suite 110/120,
San Diego CA, 92154

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
9043 Siempre Viva Rd Suite 110/120,
San Diego CA, 92154

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

Owner’s Information
(Keep for your permanent records)

NAME: _____
ADDRESS: _____
CITY: _____
STATE: _____
ZIP CODE: _____
PHONE: _____
E-MAIL: _____
MODEL: _____
SERIAL NO.: _____