



“Recipe book not included”

NEVERCLOG® 3-IN-1
JUICER – SLICER – SHREDDER
JC152 Series | Owner’s Guide



IMPORTANT SAFETY INSTRUCTIONS

PLEASE READ ALL INSTRUCTIONS 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.

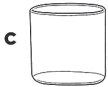
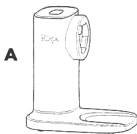
- Read all instructions prior to using the appliance and its accessories.
- Carefully observe and follow all warnings and instructions. This unit contains electrical connections and moving parts that potentially present risk to the user.
- DO NOT** submerge the motor base or control panel in water or other liquids.
- DO NOT** spray motor base or control panel with any liquid. Take inventory of all contents to ensure you have all parts needed to properly and safely operate your appliance.
- Always make sure pulp spout is securely in place before motor is turned on. **DO NOT** unfasten parts while juicer is in operation.
- Be sure to turn the appliance off after each use. Make sure the motor stops completely before disassembling.
- 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 auger for damage. If auger is bent or damage is suspected, contact a service center.
- 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 no user-serviceable parts. If damaged, contact a service center.
- This appliance has important markings on the plug blade. The entire supply cord is not suitable for replacement. If damaged, please contact a service center.
- 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.
- DO NOT** put your fingers or other objects into the juicer opening while it is in operation. If food becomes lodged in opening, use the tamper or another piece of fruit or vegetable to push it down. When this method is not possible, turn the motor off and disassemble juicer to remove the remaining food.
- 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** use the appliance if the rotating sieve is damaged.
- DO NOT** operate the appliance without the pulp container in place.
- DO NOT** microwave container or accessories provided with the appliance.

- NEVER** leave the appliance unattended while in use.
- DO NOT** juice hot liquids. Doing so may result in pressure buildup and steam exposure that can pose a risk of the user being burned.
- NEVER** operate the appliance without lids and caps in place. **DO NOT** attempt to defeat the interlock mechanism. Ensure attachments are properly installed before operation.
- Before operation, ensure all utensils are removed from container. Failure to remove utensils can cause container to shatter and potentially result in personal injury and property damage.
- DO NOT** attempt to remove the feed chute chamber from the motor base while the auger is still spinning. Allow the appliance to come to a complete stop before removing attachments.
- If the appliance is overloaded, the unit will temporarily disable the motor. Wait approximately 2 minutes before using again.
- DO NOT** juice hot ingredients.
- Remove the seeds and pits from fruits such as mangoes or plums, as well as peels and tough skins from fruits such as oranges, lemons, and limes, as they could damage the unit.
- DO NOT** add water to the feed chute while the unit is operating to clean the unit.
- 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 auger.
- Turn off the appliance and unplug the motor base before cleaning.
- DO NOT** add frozen fruit, frozen vegetables, or ice to the juicer.
- Consumers with sensitivity to pulp may wish to strain their juice as a precaution.
- ALWAYS** make sure dispense spout is securely in place before motor is turned on when using food prep attachment. **DO NOT** unfasten parts while unit is in operation.
- Before each use, inspect blade for damage. If blade is bent or damage is suspected, contact a service center.
- DO NOT** put your fingers or other objects into the food prep attachment feed chute while it is in operation. If food becomes lodged in the opening, use the tamper to push it down. When this method is not possible, turn the motor off and disassemble to remove the remaining food.
- DO NOT** put your finger or other objects into the food prep attachment dispense chute while it is in operation. If food becomes lodged while dispensing, turn the unit off and use a small utensil to take ingredients out of dispense chute. When this method is not possible, turn the motor off and disassemble to remove the remaining food.
- DO NOT** use the appliance without a large bowl to catch food prep outputs.
- DO NOT** food prep hot ingredients. Doing so may result in pressure buildup and steam exposure that can pose a risk of the user being burned.
- DO NOT** attempt to remove the food prep chamber from the motor base while the blade is still running. Allow the appliance to comet o a complete stop before removing attachments.
- DO NOT** attempt to sharpen blades.
- DO NOT** add ice when using food prep attachment.
- DO NOT** operate machine with food prep attachment if the dispense chute is not engaged as this also secured the blade into system.

SAVE THESE INSTRUCTIONS

PARTS

- A Motor Base (power cord not shown)
- B Juice Jug
- C Pulp Container



JUICER ONLY

- D Tamper
- E Food Tray
- F Feed Chute Chamber with Anti-Drip Lever
- G Pulp Spout
- H Auger
- I Gray Filter (less pulp)
- J Orange Filter (lots of pulp)



FOOD PREP ONLY

- K Food Prep Chamber
- L Food Prep Pusher
- M Food Prep Slicer
- N Food Prep Thick Shredder
- O Food Prep Dispense Chute



- Accessory type and quantity may vary depending on the model.-

BEFORE FIRST USE

IMPORTANT: Review all warnings at the beginning of this Owner's Manual before proceeding.

NOTE: All attachments are BPA free and dishwasher safe.

- Remove all packaging materials from the unit.
- Wash parts in warm, soapy water, then thoroughly rinse and air-dry all parts.
- Wipe control panel with a soft cloth. Allow it to dry completely before using.

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.

FEATURES

USING THE CONTROL PANEL



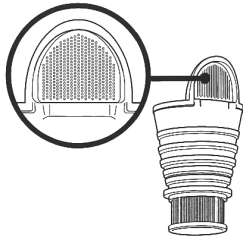
START/STOP
Press once to start continuous running up to 12 minutes; press again to stop.

REVERSE
If the feed chute chamber becomes blocked or ingredients are not processing, press and hold **REVERSE**. There will be a beep and a brief pause, then the juicing auger or food prep blade will rotate in the opposite direction. Release **REVERSE** to stop. Repeat as needed. Press **START/STOP** to resume normal operation.

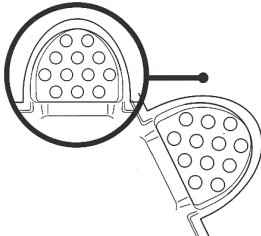
NOTE: The actual descriptions of control panel and their locations may vary depending on the model.

USING THE FILTERS FOR PULP CONTROL

Control the amount of pulp by choosing the appropriate filter.



LESS PULP
Use the Gray filter with the finest mesh for juice with less pulp.

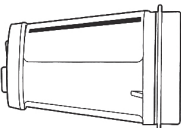


LOTS OF PULP
Use the Orange filter with the largest mesh for juice with lots of pulp.

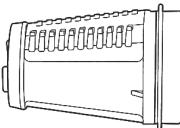
NOTE: For best results, we recommend using the **Orange (Lots of Pulp) filter** when processing soft fibrous fruits like pears, berries, seeded melons, and pineapple.

USING THE FOOD PREP BLADES

Control your size and shape by choosing the appropriate blade.



FOOD PREP SLICER
Get knife-level, uniform slices in seconds. The precision-ground blade guarantees consistent thickness for faster, even results. Just load, press, and plate.



FOOD PREP THICK SHREDDER
Turn dense, thick ingredients into flawless, wide ribbons with one press—no pre-cutting needed. The oversized shred blades create perfectly balanced strands for every recipe.

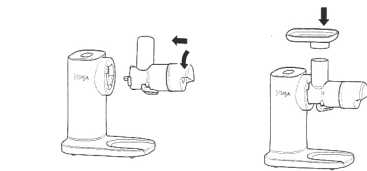
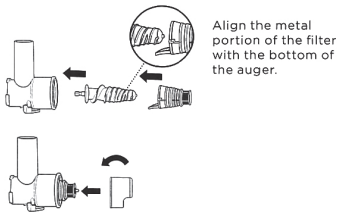
NOTE: For best results, we recommend using **cold ingredients** when processing to ensure the most uniform slicing and shredding.

USING THE JUICING FILTERS

- IMPORTANT:**
- Review all warnings before proceeding.
 - **DO NOT** add frozen fruits and vegetables or ice to the unit.

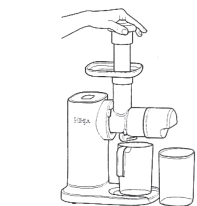
NOTE: If the feed chute chamber becomes blocked or ingredients are not processing, press and hold **REVERSE**. There will be a beep and a brief pause, then the auger will rotate in the opposite direction. Release **REVERSE** to stop. Repeat as needed. Press **START/STOP** to resume normal operation.

- 1 Plug in motor base and place on a clean, dry, level surface such as a countertop or table.
- 2 Insert the auger into the feed chute chamber, then attach the desired filter onto the auger, with the metal portion of the filter on the bottom of the auger.
- 3 Attach the pulp spout to the feed chute chamber by installing at an angle on top of the filter, then turning counterclockwise to lock in place. Ensure Ninja is facing up.



- 4 Install the assembled feed chute chamber on the motor base at an angle, then turn counterclockwise until it clicks into place.
- 5 Install the food tray on the top of the feed chute.

- 6 Place the pulp container under the pulp spout, then place the juice jug under the anti-drip lever on the feed chute chamber.



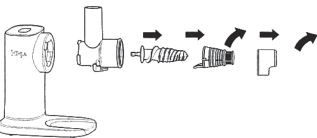
- 7 Select **START/STOP**, then gradually add ingredients to the feed chute. For best results, allow juicer to process each ingredient before adding more to the feed chute. Use the tamper to push ingredients down through the feed chute, as needed.
- 8 When juicing is complete, select **START/STOP**, then close the anti-drip lever. Stir juice and serve.

- 9 To disassemble, press and hold the **RELEASE** button while turning the feed chute chamber clockwise and removing it from motor base.



- 10 Remove the pulp spout from the feed chute chamber by turning clockwise. Remove the filter and auger by gently pulling them out of the feed chute.

- 11 Unplug the unit when finished. If moving the unit, grab the bottom of the base. Refer to the Care & Maintenance section for cleaning and storage instructions.

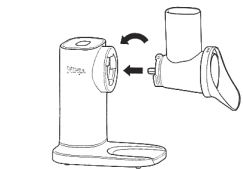
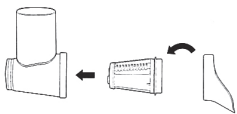


USING THE FOOD PREP ATTACHMENTS

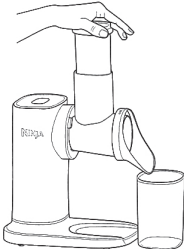
- IMPORTANT:**
- Review all warnings before proceeding.
 - **DO NOT** press down fingers past the chute entry, use included pusher.

NOTE: If the feed chute chamber becomes blocked or ingredients are not processing, press and hold **REVERSE**. There will be a beep and a brief pause, then the blade will rotate in the opposite direction. Release **REVERSE** to stop. Repeat as needed. Press **START/STOP** to resume normal operation.

- 1 Plug in motor base and place on a clean, dry, level surface such as a countertop or table.
- 2 Insert the desired blade into the food prep chamber by dropping in and connecting slots until you hear a click into place
- 3 Attach the dispense chute onto food prep chamber by turning counterclockwise to lock in place. Use indicators on dispense chute to assist. Dispense chute locks blade into place, ensure it is properly locked.



- 5 Place the pulp container or a wide bowl under the dispense chute to receive prepped ingredients.



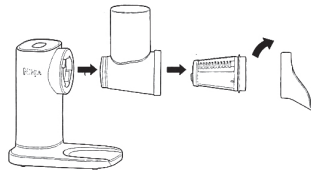
- 6 Select **START/STOP**, then gradually add ingredients into the feed chute. For best results, allow unit to process each ingredients before adding more to the chute. Use the pusher to push ingredients down through the chute.
- 7 When prepping is complete, select **START/STOP**.



- 8 To disassemble, press and hold the **RELEASE** button while turning the feed chute chamber clockwise and removing it from motor base.

- 9 Remove the dispense chute from the food prep chamber by turning clockwise. Remove the blade by gently pulling them out of food prep chamber.

- 10 Unplug the unit when finished. If moving the unit, grab the bottom of the base. Refer to the Care & Maintenance section for cleaning and storage instructions.



CARE & MAINTENANCE

IMPORTANT: DO NOT attempt to clean the unit by adding water to the feed chute while attached to the motor base.

CLEANING

- **Hand-Washing**
Separate all parts and wash in warm, soapy water with a soft cloth. Thoroughly rinse and air-dry all parts.
- **Dishwasher**
All parts, except the motor base, are dishwasher safe.
- **Motor Base**
Unplug the motor base before cleaning. Wipe with a clean, damp cloth.

STORING

For cord storage, wrap cord with hook-and-loop fastener near the back of the motor base.

DO NOT wrap the cord around the bottom of the base for storage.

When moving the unit, lift from the bottom of the motor base. Store the auger and filter assembled in the feed chute chamber with the pulp spout installed. Place the juice jug into the pulp container for easy storage. Store the blade in the food prep chamber with dispense spout installed. Additional blades and filters can nest inside juice jug..

OVERLOADING THE UNIT

This unit features a unique safety system that prevents damage to the motor and drive system should you inadvertently overload the motor. If the unit is overloaded, the motor will be temporarily disabled. Should this occur, wait 2 minutes, then press **START/STOP** to start the unit.



To watch videos on how to use and clean the
NINJA® NEVERCLOG® 3-IN-1 JUICER - SLICER - SHREDDER
scan the QR code.

TECHNICAL SPECIFICATIONS

Voltage: 120V-, 60Hz
Power: 150 Watts

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.

NINJA and NEVERCLOG are registered trademarks of SharkNinja Operating LLC.

This product may be covered by one or more U.S. patents.
See sharkninja.com/patents for more information.

TROUBLESHOOTING GUIDE

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

The REVERSE program is not operating.

- After pressing and holding **REVERSE**, there will be a beep and a brief pause, then the juicing auger or food prep blade will rotate in the opposite direction. Release **REVERSE** to stop. Repeat as needed. Press **START/STOP** to resume normal operation.

There is a buildup of pulp in the feed chute chamber.

- There may be a clog in the pulp spout. Press **START/STOP** to stop the unit, then remove the pulp spout. Separate all parts and wash in warm, soapy water with a soft cloth. Thoroughly rinse and air-dry all parts.
- For best results, allow juicer to process each ingredient before adding more to the feed chute. Use the tamper to push ingredients down through the feed chute, as needed.

The unit stopped working and is beeping.

- The unit was overloaded with ingredients. Wait 2 minutes then press **START/STOP** to start the unit.

Can I juice fruit with seeds and pits in it?

- No. Seeds and pits should be removed from the fruit prior to juicing. For example, remove the seeds from cherries and the pit from a plum.

Can I juice frozen fruits and vegetables or add ice?

- No, do not use frozen fruit, frozen vegetables, or ice with this unit.

The unit makes a squeaking noise when I juice certain ingredients.

- When the auger is breaking down fibrous ingredients like apples, celery, and leafy greens, the unit will sometimes make this noise. This is normal and not a cause for concern.

There is clogging in the pulp filter.

- When juicing solely fibrous ingredients, such as pineapple, you may have to clear the filter of pulp more often, especially when using the Less Pulp Filter.

The unit is producing less juice than I anticipated based on the amount of produce I used.

- With this juicer, you can expect 1 lb. of produce to yield approximately 8 oz. of juice.
- Depending on the seasonality of ingredients, you may experience lower juice and pulp yield when using the Less Pulp Filter. If this occurs, try using the Lots of Pulp Filter.

The images shown in this manual are for illustrative purposes only and may be subject to change.

REFURBISHED PRODUCT LIMITED NINETY DAYS WARRANTY

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

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

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

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

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

Refurbished Product Service Center
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.: _____

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OBPN: JC152Series_IB_MP_Mv1_250812
SHNMDL:COJC152_B



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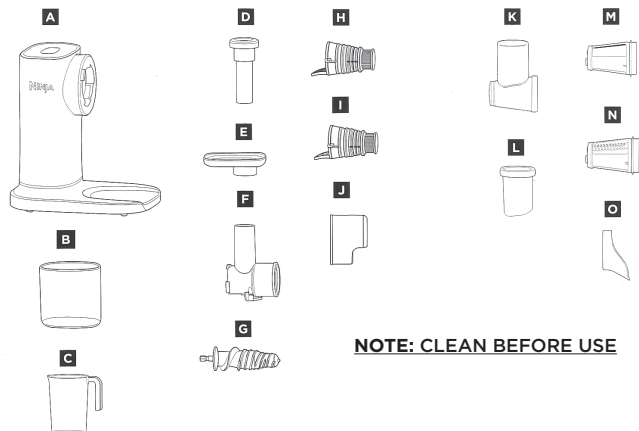
Please make sure to read the enclosed Ninja® Owner's Guide prior to using your unit.

NINJA NEVERCLOG® 3-IN-1 JUICER - SLICER - SHREDDER

QUICK START GUIDE

"Recipe book not included"

What's in the Box



NOTE: CLEAN BEFORE USE

A Motor Base
B Pulp Container
C Juice Jug

JUICER ONLY

D Tamper
E Food Tray
F Feed Chute Chamber
G Auger
H Gray Filter (less pulp)
I Orange Filter (lots of pulp)
J Pulp Spout

FOOD PREP ONLY

K Food Prep Chamber
L Food Prep Pusher
M Food Prep Slicer
N Food Prep Thick Shredder
O Food Prep Dispense Chute

NOTE: The feed chute chamber (F), auger (G), orange filter (I), and pulp spout (J) are preassembled. Use the juicer attachments (D, E, F, G, H, I, J) only for the juicing assembly and the food prep attachments (K, L, M, N, O) only for the food preparation assembly. Before first use, disassemble and clean all parts, then follow the assembly instructions.

- Accessory type and quantity may vary depending on the model. -

Using the Control Panel



START/STOP

Press once to start continuous running up to 12 minutes; press again to stop.

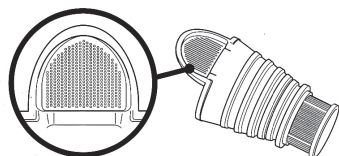
REVERSE

If the feed chute chamber becomes blocked or ingredients are not processing, press and hold REVERSE. There will be a beep and a brief pause, then the juicing auger or food prep blade will rotate in the opposite direction. Release REVERSE to stop. Repeat as needed. Press START/STOP to resume normal operation.

NOTE: The actual descriptions of control panel and their locations may vary depending on the model.

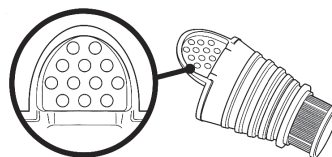
Using the Filters for Pulp Control

Control the amount of pulp by choosing the appropriate filter.



LESS PULP

Use the gray filter with the finest mesh for juice with less pulp.



LOTS OF PULP

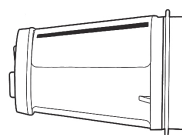
Use the orange filter with the largest mesh for juice with lots of pulp.

For best results, we recommend using the **Orange (Lots of Pulp)** filter when processing soft fibrous fruits like pears, berries, seeded melons, and pineapple.

Depending on the seasonality of ingredients, you may experience lower juice and pulp yield when using **Gray (Less Pulp)** filter. If this occurs, try using **Orange (Lots of Pulp)** filter.

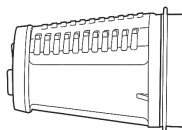
Using the Food Prep Blades

Control your size and shape by choosing the appropriate blade.



FOOD PREP SLICER

Get knife-level, uniform slices in seconds. The precision-ground blade guarantees consistent thickness for faster, even results. Just load, press, and plate.

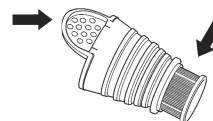


FOOD PREP THICK SHREDDER

Turn dense, thick ingredients into flawless, wide ribbons with one press. No pre-cutting needed. The oversized shred blades create perfectly balanced strands for every recipe.

NOTE: For best results, we recommend using **cold ingredients** when processing to ensure the most uniform slicing and shredding.

Cleaning



If there is pulp buildup on the metal portion of the filter, use a cleaning utensil or toothpick to remove the excess before washing.



Dishwasher

All parts except the motor base are top-rack dishwasher safe but should **NOT** be cleaned with a heated dry cycle.



Hand-Washing

Wash parts in warm, soapy water.

IMPORTANT: DO NOT attempt to clean the unit by adding water to the feed chute while it's attached to the motor base.

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.

Juicing 101

Use the freshest and ripest fruits and vegetables, and wash them prior to juicing. Always turn the juicer on before adding ingredients to the feed chute. Add ingredients gradually, making sure each has been fully processed and has moved through the feed chute chamber before adding more.

PEEL VS. NO PEEL



REMOVE SKINS & RINDS

from ingredients such as citrus fruits, melons, pineapples, dragon fruit, mangoes, pomegranates, beets, ginger, papayas, and root vegetables.



THE PEEL OR SKIN CAN REMAIN ON

for ingredients such as apples, pears, peaches, plums, cucumbers, and carrots.

PREP

For best results, cut ingredients in 2-inch pieces.



REMOVE STEMS

from apples (no need to remove the core or seeds). Remove stems from herbs, if desired.



REMOVE LARGE PITS & SEEDS

from ingredients such as mangoes, plums, peaches, cherries, papayas, lemons, melons, and peppers.

REMINDER

1 lb. of produce will yield approximately 8 oz. of juice.*



DO NOT PROCESS INGREDIENTS

that do not contain juice, such as bananas or avocados.



Ingredients such as grapes and berries will require ample quantity due to low juice yield.



DO NOT PROCESS FROZEN

fruits and vegetables or ice.

*Yield may vary depending on produce and seasonality.

TROPICAL TWIST JUICE

PREP: 5 MINUTES | MAKES: 1 SERVING (10 OUNCES) | ATTACHMENT: LOTS OF PULP (ORANGE FILTER)

INGREDIENTS

1 orange, peeled, cut in quarters
1 cup pineapple, cut in 2-inch pieces
1 mango, peeled, cut in 2-inch pieces

DIRECTIONS

1. Press START/STOP, then gradually add ingredients to the feed chute in the order listed. For best results, allow juicer to process each piece before adding more to the feed chute. Use the tamper to press ingredients down through the feed chute, as needed.
2. Upon completion, stir juice and serve immediately. If making the Tropical Twist Ice Pops (recipe below), be sure to save the pulp.

TROPICAL TWIST ICE POPS

PREP: 5 MINUTES | FREEZE: 8 HOURS-OVERNIGHT | MAKES: 4 SERVINGS

INGREDIENTS

8 ounces Tropical Twist Juice
1 cup Tropical Twist Juice pulp

DIRECTIONS

1. Mix the juice and pulp together until combined.
2. Divide mixture evenly between 4 ice pop molds (4 ounces each).
3. Freeze at least 8 hours or overnight.

TIP

You can also freeze the mixture in ice cube trays.

VEGGIES & DIP

PREP: 15 MINUTES | MAKES: 1 CUP OF DIP | ATTACHMENTS: SLICER BLADE, LESS PULP (GRAY FILTER)

INGREDIENTS

1 English cucumber, ends trimmed, cut to the length of the feed chute
2 large carrots, peeled, ends trimmed, cut to the length of the feed chute
2 red bell peppers, ends trimmed, seeds removed, cut in half

DIP

1/2 cup plain Greek yogurt
1/4 cup sour cream
2 tablespoons mayonnaise
1 1/2 teaspoons garlic powder
1 1/2 teaspoons onion powder
1 tablespoon fresh dill, finely chopped
2 tablespoons fresh parsley, finely chopped
2 tablespoons fresh chives, finely chopped
1/2 teaspoon Kosher salt
1/2 teaspoon ground black pepper
1 lemon, peeled, cut in quarters

DIRECTIONS

1. Place a large bowl under the feed chute. Press START/STOP, then add cucumber, carrots, and bell peppers to the feed chute, one piece at a time. Use the tamper to press pieces down through the feed chute into the large bowl.
2. Once all vegetables have been sliced, arrange them on a serving platter and set aside.
3. To a medium bowl, add all dip ingredients, except lemon. Stir to combine and set aside.
4. Refer to the Owner's Guide for juicer gray "less pulp" filter and juicer jug assembly information.
5. Press START/STOP, then add lemon to the feed chute. Use the tamper to press pieces down through the feed chute into the bowl.
6. Add lemon juice to the dip and stir to combine. Serve vegetables with the dip.

**NINJA
NEVERCLOG**
3-IN-1
JUICER - SLICER - SHREDDER



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JUICE RECIPE

PULP RECIPE

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