

NINJA®

IV700

Series

OWNER'S GUIDE

NINJA® BLENDER DUO® WITH MICRO-JUICE™ TECHNOLOGY



ninjakitchen.com

THANK YOU

For purchasing the Ninja® Blender Duo® with Micro-Juice™ Technology



REGISTER YOUR PURCHASE

 registeryourninja.com

 Scan QR code using mobile device

RECORD THIS INFORMATION

Model Number: _____

Serial Number: _____

Date of Purchase: _____
(Keep receipt)

Store of Purchase: _____

THIS BOOK COVERS MODEL NUMBERS:

IV701, IV700C, IV701C

TECHNICAL SPECIFICATIONS

Voltage: 120V-, 60Hz

Power: 1100 Watts

**PLEASE READ CAREFULLY AND
KEEP FOR FUTURE REFERENCE.**

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TIP: You can find the model and serial numbers on the QR code label on the back of the unit by the power cord.

IMPORTANT SAFEGUARDS

HOUSEHOLD USE ONLY • READ ALL INSTRUCTIONS BEFORE USE

Read all instructions before using your Ninja® Blender Duo® with Micro-Juice™ Technology.

⚠ WARNING

To reduce the risk of fire, electric shock, serious injury, death, or damage when using this appliance, follow these basic safety precautions.

General Precautions

- 1 Read all instructions prior to using the appliance and its accessories.
- 2 Carefully observe and follow all warnings and instructions. This unit contains electrical connections and moving parts that potentially present risk to the user.
- 3 **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.
- 4 Take your time and exercise care during unpacking and appliance setup. This appliance contains sharp, loose blades that can cause injury if mishandled.
- 5 Take inventory of all contents to ensure you have all parts needed to properly and safely operate your appliance.
- 6 Blades are sharp. Handle carefully.

- 7 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.
- 8 Before use, wash all parts that may contact food. Follow washing instructions covered in this instruction manual.
- 9 To protect against the risk of electric shock, **DO NOT** submerge the appliance or allow the power cord to contact any form of liquid.
- 10 **DO NOT** use this appliance outdoors. It is designed for indoor household use only.
- 11 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.
- 12 This appliance has a polarized plug (one prong is wider than the other). To reduce the risk of electric shock, this plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. **DO NOT** modify the plug in any way.
- 13 **DO NOT** operate any appliance with 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 SharkNinja for servicing.

- 14 Extension cords should **NOT** be used with this appliance.
- 15 **DO NOT** allow young children to operate this appliance or use as a toy. Close supervision is necessary when any appliance is used near children.
- 16 This appliance is **NOT** intended to be used by people (including children) with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless they are given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- 17 Before each use, inspect blade assemblies for damage. If a blade is bent or damage is suspected, contact SharkNinja to arrange for replacement.
- 18 **DO NOT** attempt to sharpen blades.
- 19 **DO NOT** allow the unit or the cord to hang over the edges of tables or counters. The cord may become snagged and pull the appliance off the work surface.
- 20 **DO NOT** allow any part of the unit to contact hot surfaces, including stoves and other heating appliances.
- 21 **DO NOT** place on or near a hot gas or electric burner or in a heated oven.

- 22 **ALWAYS** use the appliance on a dry and level surface.
- 23 **NEVER** place a blade assembly on the motor base without it first being attached to its corresponding container (bowl, pitcher, cup) and lid.
- 24 Keep hands, hair, and clothing out of the container when loading and operating.
- 25 **NEVER** leave the appliance unattended while in use.
- 26 **ONLY** use attachments, including canning jar, and accessories that are provided with the product or are recommended by SharkNinja. The use of attachments not recommended or sold by SharkNinja may cause fire, electric shock, or injury.
- 27 During operation and handling of the appliance, avoid contact with moving parts.
- 28 **DO NOT** operate the appliance with an empty container.
- 29 **DO NOT** fill containers past the **MAX FILL** or **MAX LIQUID** lines.
- 30 **DO NOT** microwave any containers or accessories provided with the appliance.

SAVE THESE INSTRUCTIONS

IMPORTANT SAFEGUARDS

HOUSEHOLD USE ONLY • READ ALL INSTRUCTIONS BEFORE USE

Read all instructions before using your Ninja® Blender Duo® with Micro-Juice™ Technology.

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

⚠ WARNING

To reduce the risk of fire, electric shock, serious injury, death, or damage when using this appliance, follow these basic safety precautions.

GENERAL PRECAUTIONS

- 31 DO NOT** perform grinding operations with the Single-Serve Blending Cup and Pro Extractor Blades® Assembly.
- 32 DO NOT** process dry ingredients without adding liquid to the Single-Serve Blending Cup. The Single-Serve Blending Cup is not intended for dry blending.
- 33** 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.
- 34** 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.
- 35 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.

- 36 DO NOT** expose the containers and accessories to extreme temperature changes. They may experience damage.
- 37 DO NOT** open lid or pour spout cap while blender is operating.
- 38 DO NOT** operate pump during blending.
- 39 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.
- 40** If you find unmixed ingredients sticking to the sides of the pitcher, stop the appliance, remove the lid, and use a scraper to dislodge ingredients. **NEVER** insert your hands into the pitcher, as you may contact one of the blades and experience a laceration.
- 41 DO NOT** attempt to remove the container and lids from the motor base while the blade assembly is still spinning. Allow the appliance to come to a complete stop before removing lid and container.
- 42** Upon completion of blending or 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.

- 43** Remove the Pro Extractor Blades® Assembly from the Single-Serve Blending 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 Sealed Spout Lid to cover.
- 44** 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.

- 45** The maximum wattage rating for this appliance is based on the configuration of the Pro Extractor Blades Assembly and Single-Serve Blending Cup. Other configurations may draw less power or current.
- 46 DO NOT** submerge the motor base or touchscreen in water or other liquids.
- 47 DO NOT** spray the motor base with any liquids. Turn off and unplug the motor base before cleaning.

SAVE THESE INSTRUCTIONS

GETTING TO KNOW YOUR NINJA® BLENDER DUO® WITH MICRO-JUICE™ TECHNOLOGY

WELCOME!

Congratulations on your purchase. Use this instruction manual to learn about the great features of your Ninja Blender Duo with Micro-Juice Technology. From assembly to use to maintenance, you will find it all in here.

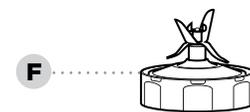
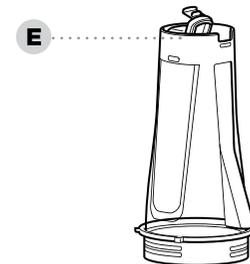
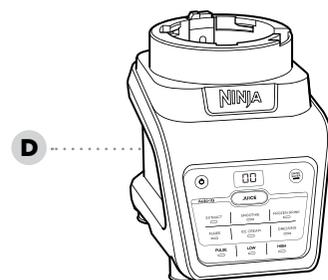
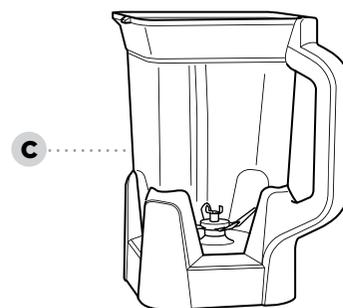
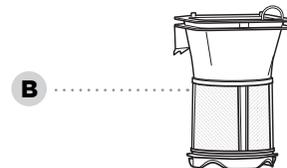
There are a variety of accessories that are compatible with this blender series.

NOTE: The top flap of your box shows the select accessories that are included with your model.

To purchase more accessories and find great recipes, visit ninjakitchen.com.

PARTS

- A** Sealed Pitcher Lid
- B** Micro-Juice Filter
- C** 72 oz.* Pitcher with High-Speed Total Crushing® and Extraction Blades (*64 oz. max liquid capacity)
- D** 1100-Watt Motor Base with Built-in Vacuum Pump (power cord not shown)
- E** 20 oz. Single-Serve Blending Cup
- F** Pro Extractor Blades® Assembly
- G** Sealed Spout Lid



BEFORE FIRST USE

IMPORTANT: Review all warnings on pages 4–7 before proceeding.

DID YOU KNOW?

- You can take your drinks on the go using the sealed spout lid.
- The containers, lids, and blade assembly are BPA free and dishwasher safe.

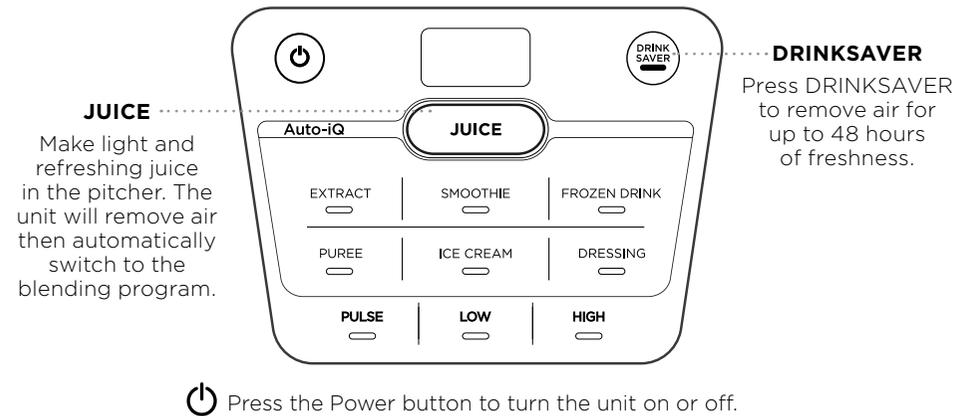
NOTE: Handle the Pro Extractor Blades® Assembly by grasping around the perimeter of the blade assembly base.

NOTE: All attachments are dishwasher safe. It is recommended that the containers, lids, and blade assembly be placed on the top rack of the dishwasher. Ensure blade assembly and lid are removed from the cup before placing in the dishwasher. Exercise care when handling blade assembly. Make sure channel cover is open during dishwasher cycle.

- 1 Remove all packaging materials from the appliance. Exercise care when unpacking blade assembly. The blade assembly is sharp.
- 2 Wash containers, lids, and blade assembly in warm, soapy water using a dishwashing utensil with a handle to avoid direct contact with the blades. Exercise care when handling blade assembly, as the blades are sharp.
- 3 Thoroughly rinse and air-dry all parts.

CONTROL PANEL

AUTO-IQ® PROGRAMS FOR PITCHER AND SINGLE-SERVE BLENDING CUP



AUTO-IQ PROGRAMS:

JUICE

Our unique combination of blades, vacuum technology, and Micro-Juice™ Filter allows you to make fresh, great-tasting, virtually pulp-free juice.

EXTRACT

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

SMOOTHIE

Make super-smooth, sippable drinks and shakes from fresh or frozen fruit, milk, liquids, and ice.

FROZEN DRINK

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

PUREE

Create anything from silky-smooth sauces to the perfect hummus.

ICE CREAM

Create delicious and scoop-able frozen desserts.

DRESSING

Create fresh marinades, dressings, and sauces.

MANUAL SETTINGS:

LOW and HIGH

Use LOW or HIGH to blend ingredients to your preferred consistency. Once selected, these functions will run continuously until turned off. They will not run in conjunction with pre-set programs.

PULSE

Use PULSE by touching and releasing the button to pulse ingredients to your desired texture and consistency. This function operates only when the button is touched. Use short touches for short pulses, and longer touches for longer pulses.

DRINKSAVER

Press the DRINKSAVER button after blending to remove air and keep drinks fresh. For longer storage (up to 48 hours), press DRINKSAVER, then blend ingredients, and store in the refrigerator without releasing the vacuum seal.

NOTE: The motor base can detect which container is attached. Only the functions available for that particular container will illuminate.

BLENDING WITH THE PITCHER

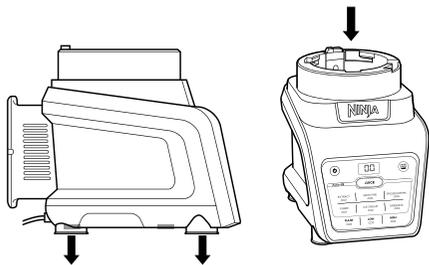
IMPORTANT: Review all warnings on pages 4-7 before proceeding.

IMPORTANT: 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 4**. When the pitcher and lid are properly installed, the program button LEDs will illuminate, indicating the appliance is ready to use.

Vacuum blending recommended for smoothies, soups, dips, frappes, juices, and protein drinks for brighter flavors, vibrant colors, and improved textures. To vacuum blend, press DRINKSAVER. The unit will vacuum seal for approximately 30 seconds or until the vacuum seal is achieved. Then press desired program.

NOTE: Vacuum blending is not recommended for frozen drinks or ice cream programs.

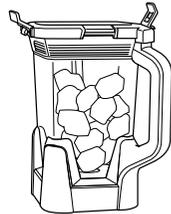
1 Place the unplugged motor base on a clean, dry, level surface such as a countertop or table. Press downward on the motor base to adhere the suction cups to the work surface. Then plug the motor base into a wall outlet.



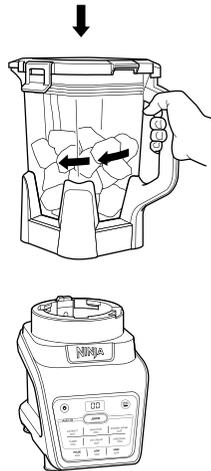
2 Set the pitcher on a level surface and add ingredients, making sure to not exceed the **MAX LIQUID** line. **DO NOT** add dairy products past the **MAX DAIRY** line.



3 Place the lid on the pitcher, aligning the triangle symbol located on the lid with the triangle symbol located on the pitcher's handle. Press down on both tabs to lock lid into place. The triangle symbol **MUST** be aligned for the lid to lock in place and the unit to operate.

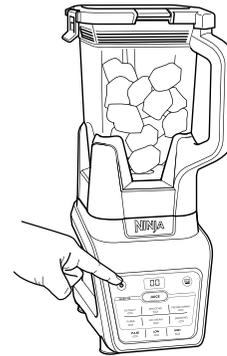


4 Lower pitcher onto base. Align arrow on pitcher with arrow on base. Then rotate the pitcher clockwise until it clicks into place.

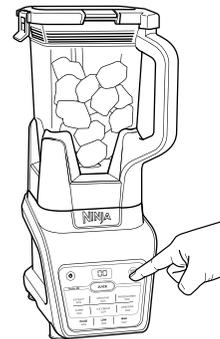


NOTE: The motor base can detect which container is installed. Only the functions available for a particular container will illuminate. To learn more about the programs that work with the pitcher, refer to page 11.

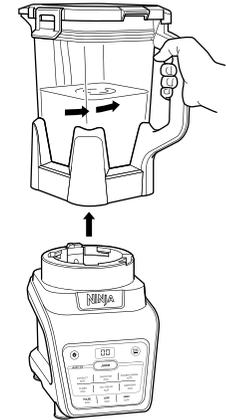
5 Press the Power button to turn the unit on. The available program buttons will illuminate and the unit will be ready to use.



6 Select your desired Auto-iQ® or manual program.



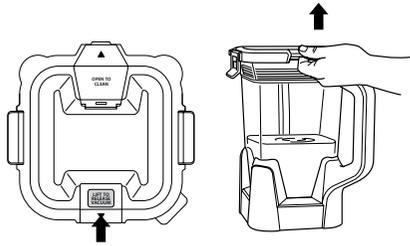
7 When blending is complete, rotate pitcher counterclockwise to remove from motor base, then place on a level surface.



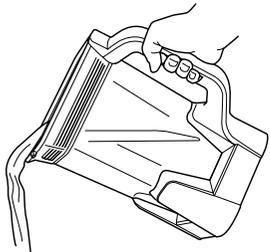
NOTE: If vacuum blending, you must release the vacuum seal before removing the pitcher lid (see step 8 on the next page for more information).

BLENDING WITH THE PITCHER - CONT.

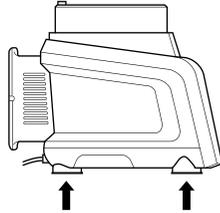
- 8 To release the vacuum seal, pull up on the vacuum release tab on pitcher lid.



- 9 Remove lid and pour out the blended contents.



- 10 Unplug the unit when finished. To lift the motor base, place your hands underneath both sides of it and gently pull the unit up and toward you. Refer to the Care & Maintenance section for storing instructions.



TIP: Storing in the Pitcher

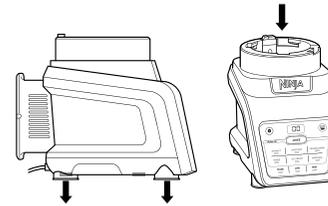
After vacuum blending in the pitcher, don't release the seal—just put the pitcher in the refrigerator. When you're ready, release the seal and remove the lid to pour a serving. Then lock the lid back on the pitcher, attach pitcher to base, and press DRINKSAVER to vacuum seal the remaining contents for later.

MAKING JUICE WITH THE PITCHER

IMPORTANT: Review all warnings on pages 4-7 before proceeding.

Vacuum blending is necessary to make light, refreshing, virtually pulp-free juices.

- 1 Place the unplugged motor base on a clean, dry, level surface such as a countertop or table. Press downward on the motor base to adhere the suction cups to the work surface. Then plug the motor base into a wall outlet.



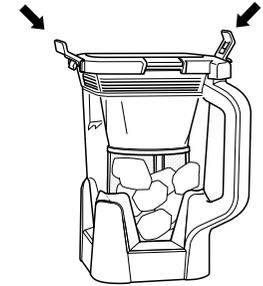
- 2 Set the pitcher on a level surface. Insert Micro-Juice™ Filter into the pitcher, aligning the arrow on filter with pour spout on pitcher.



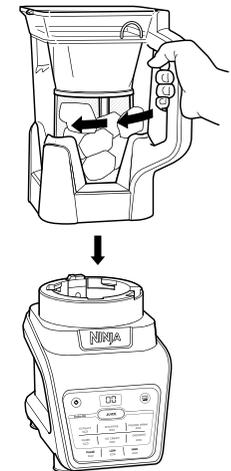
- 3 Fill filter with desired contents up to the **MAX FILL** line. Start with fresh fruit and veggies. Next add liquid and top off with frozen ingredients/ice.



- 4 Place lid on pitcher, aligning the triangle symbol located on the pitcher's handle. Press down on both tabs to lock lid into place. The triangle symbol **MUST** be aligned for the lid to lock into place and the unit to operate.



- 5 Lower pitcher onto base. Align arrow on pitcher with arrow on base. Then rotate the pitcher clockwise until it clicks into place.

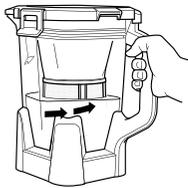


MAKING JUICE WITH THE PITCHER - CONT.

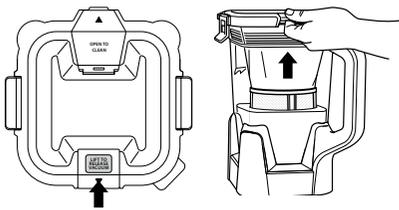
- 6 Press the power button to turn the unit on. Press the **JUICE** button. First the unit will vacuum seal for approximately 30 seconds, then it will automatically switch to the blending program.



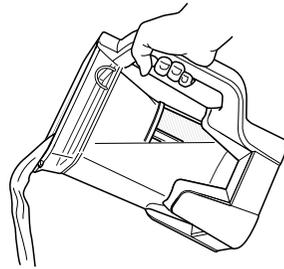
- 7 When program is complete, rotate the pitcher counterclockwise to remove from motor base, then place on a level surface.



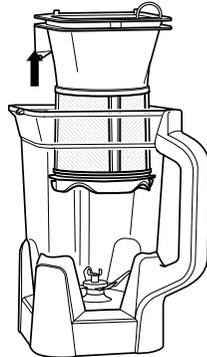
- 8 Before removing lid, first release the vacuum seal by pulling up on the vacuum release tab on pitcher lid.



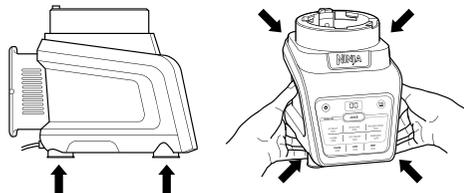
- 9 Remove lid and pour out fresh juice, leaving Micro-Juice™ Filter inserted in pitcher.



- 10 After pouring out all the blended contents, remove filter.



- 11 Unplug the unit when finished. To lift motor base, place your hands underneath both sides of it and gently pull the unit up and toward you.



BLENDING WITH THE SINGLE-SERVE BLENDING CUP

IMPORTANT: Review all warnings on pages 4-7 before proceeding.

Vacuum blending recommended for extractions, smoothies, soups, dips, and dressings for brighter flavors, vibrant colors, and improved textures. To vacuum blend, press DRINKSAVER. The unit will vacuum seal for approximately 15 seconds or until the vacuum seal is achieved. Then press desired blending program.

NOTE: Vacuum blending is not recommended for whipped desserts that benefit from added air and frozen drinks with highly frozen ingredients.

- 1 Fill cup with desired contents. **DO NOT** add ingredients past the **MAX LIQUID** line on cup. **DO NOT** add dairy products past the **MAX DAIRY** line on the cup.



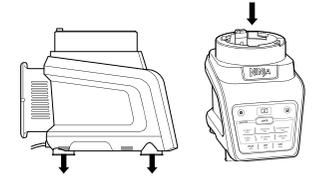
- 2 Place the Pro Extractor Blades® Assembly on the top of the cup and turn clockwise to seal.



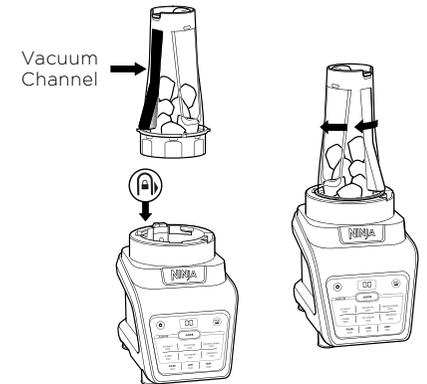
NOTE: The motor base can detect which container is installed. Only the functions available for a particular container will illuminate.

To learn more about the programs that work with the single-serve blending cup, refer to page 11.

- 3 Place the unplugged motor base on a clean, dry, level surface such as a countertop or table. Press downward on the motor base to adhere the suction cups to the work surface. Then plug the motor base into a wall outlet.



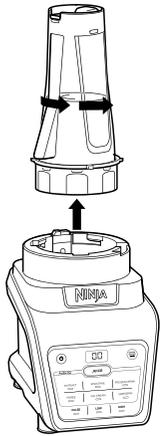
- 4 Turn the cup upside down and align vacuum channel to lock symbol on base. Then turn cup clockwise to lock in place. Press the Power button to turn unit on.



- 5 Select your desired Auto-iQ® or manual program.

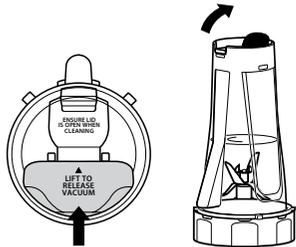


BLENDING WITH THE SINGLE-SERVE BLENDING CUP – CONT.



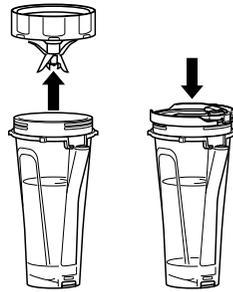
- 6** When blending is complete, rotate cup counterclockwise to remove from motor base.

NOTE: If vacuum blending, you must release the vacuum seal before removing the blade assembly (see step 7 below for more information).

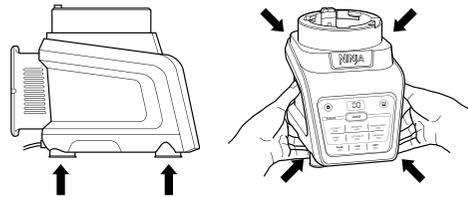


- 7** With cup flat on the counter (with blade assembly on the bottom), pull up on the vacuum release tab. Once the vacuum is released, you'll be able to remove the blade assembly.

TIP: Storing with the Blade Assembly
After vacuum blending in the cup, don't release the seal—just put the cup with the blade assembly attached in the refrigerator. When you're ready to enjoy, release the seal and remove the blade assembly.



- 8** Turn cup over so blade assembly is on top. Rotate blade assembly counterclockwise to remove. To take your blended contents on the go, place the sealed spout lid on cup and turn clockwise to seal.



- 9** Unplug the unit when finished. To lift the motor base, place your hands underneath both sides of it and gently pull the unit up and toward you. Refer to the Care & Maintenance section for storing instructions.

TIP: Storing with the Spout Lid
After vacuum blending in the cup, releasing the seal, and removing the blade assembly, twist the spout lid onto the cup, attach cup to base, and press DRINKSAVER to vacuum seal contents. They'll stay fresh in the sealed cup until you're ready to enjoy at home or on the go.

CARE & MAINTENANCE

CLEANING

Separate all parts.

Hand-Washing

Wash containers, lids, blade assembly, and overflow reservoir 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.

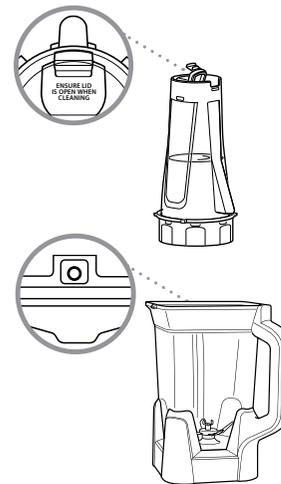
TIP: Keep the channel covers on the single-serve blending cup and pitcher lid open when washing, so the vacuum channel gets cleaned every time.

Dishwasher

Containers, lids, and blade assembly are dishwasher safe. Place the containers, lids, and blade assembly on the top rack of the dishwasher **ONLY**. Remove the lids from the containers and the blade assembly from the cup before placing in the dishwasher.

Motor Base

Turn off the unit and unplug the motor base before cleaning. Wipe motor base with a clean, damp cloth.



STORING

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

DO NOT stack items on top of the cups. Store any remaining attachments alongside the unit or in a cabinet where they will not be damaged or create a hazard.

RESETTING THE MOTOR THERMOSTAT

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.

Unplug the unit from the electrical outlet and allow the unit to cool for approximately 15 minutes. Remove the cup's blade assembly. Empty the cup 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, call Customer Service at 1-877-646-5288. So we may better assist you, please register your product online at registeryourninja.com and have the product on hand when you call.

TROUBLESHOOTING GUIDE

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

VACUUM:

Container does not reach or maintain a full vacuum seal.

- When releasing the vacuum seal, you are not hearing sound of vacuum releasing.
- Vacuum channel cover isn't securely closed on single-serve blending cup and/or pitcher lid. Ensure cover is latched completely.
- Overflow reservoir needs to be cleaned. Remove reservoir from base and clean it by rinsing under water or dishwashing. Make sure reservoir is dry before reinstalling and vacuum sealing.
- Pitcher lid is not securely fastened. Make sure lid is on tightly and the latching features are securely latched.
- The cup is not correctly attached to the base. Align the vacuum channel to the lock symbol on the motor base and rotate clockwise until the cup clicks into place.

I can't remove Pro Extractor Blades* Assembly from single-serve blending cup or lid from pitcher.

- Containers will be vacuum sealed after using the DRINKSAVER function, and they won't open until you release the vacuum seal.
- Release the vacuum seal on the cup and the pitcher lid by gently pulling up on the vacuum release tab.

JUICING:

Filter doesn't fit in pitcher.

- Ensure you are inserting the filter in the correct orientation. Align the word "Spout" with the pour spout of the pitcher. Press filter down to lock in place.

Large chunks of unprocessed ingredients are left in filter after blending.

- Ensure you are loading ingredients in the correct order (see Recipe Book for instructions).
- Ensure you are using recommended quantities and size of ingredients. See Recipe Book for more information.

Juice is too foamy.

- To get smooth, light juice, you must use the JUICE program. .
- The container may not be vacuum sealed properly. See the "Container does not reach or maintain a full vacuum seal." section above for more information.

Pulp is leaking out of filter while blending.

- Make sure the filter is inserted properly. Push down on filter until it's securely in place.

Pulp is leaking out of filter while pouring.

- Ensure filter lid is secured tightly. The filter lid will restrict any pulp or waste from escaping while pouring out fresh juice.

GENERAL:

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 it clicks into place. Available programs will illuminate, indicating the unit is ready for use.

Unit doesn't turn off.

- Remove container from base by rotating it counterclockwise and lifting it. Display should turn off. Unplug the power cord from the outlet.

Motor is stalling/blades stop spinning/unit shuts off.

- Ingredients may be stuck. Take the pitcher off the base, shake the contents, and place back on. Select your blending program and re-run.
- The motor may be overheated. Unplug the motor base and wait 5 minutes. Plug back in and select program to re-run.

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 to 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.

The unit displays blinking "--" message.

- You may be trying to use a program that is not designed for the container you have installed. The programs available for each container will illuminate once the container is properly installed.
- The container may be installed incorrectly. Ensure the container is installed and locked in place before operating.
- The pitcher lid may not be installed correctly. Make sure both pitcher tabs are snapped down completely.

REPLACEMENT PARTS

To order additional parts and accessories, visit ninjaaccessories.com or contact Customer Service at **1-877-646-5288**.

PRODUCT REGISTRATION

Please visit registeryourninja.com or call 1-877-646-5288 to register your new Ninja® product within ten (10) days of purchase. You will be asked to provide the store name, date of purchase, and model number along with your name and address.

The registration will enable us to contact you in the unlikely event of a product safety notification. By registering, you acknowledge you have read and understood the instructions for use and warnings set forth in the accompanying instructions.

Shark | NINJA

ONE (1) YEAR LIMITED WARRANTY

The One (1) Year Limited Warranty applies to purchases made from authorized retailers of **SharkNinja Operating LLC**. Warranty coverage applies to the original owner and to the original product only and is not transferable.

SharkNinja warrants that the unit shall be free from defects in material and workmanship for a period of one (1) year from the date of purchase when it is used under normal household conditions and maintained according to the requirements outlined in the Owner's Guide, subject to the following conditions and exclusions:

What is covered by this warranty?

1. The original unit and/or non-wearable parts deemed defective, in SharkNinja's sole discretion, will be repaired or replaced up to one (1) year from the original purchase date.
2. In the event a replacement unit is issued, the warranty coverage ends six (6) months following the receipt date of the replacement unit or the remainder of the existing warranty, whichever is later. SharkNinja reserves the right to replace the unit with one of equal or greater value.

What is not covered by this warranty?

1. Normal wear and tear of wearable parts (such as blending vessels, lids, blades, blender bases, etc.), which require regular maintenance and/or replacement to ensure the proper functioning of your unit, are not covered by this warranty. Replacement parts are available for purchase at ninjaaccessories.com.
2. Any unit that has been tampered with or used for commercial purposes
3. Damage caused by misuse, abuse, negligent handling, failure to perform required maintenance (e.g., failure to keep the well of the motor base clear of food spills and other debris), or damage due to mishandling in transit.
4. Consequential and incidental damages.
5. Defects caused by repair persons not authorized by SharkNinja. These defects include damages caused in the process of shipping, altering, or repairing the SharkNinja product (or any of its parts) when the repair is performed by a repair person not authorized by SharkNinja.
6. Products purchased, used, or operated outside North America.

How to get service

If your appliance fails to operate properly while in use under normal household conditions within the warranty period, visit ninjakitchen.com/support for product care and maintenance self-help. Our Customer Service Specialists are also available at **1-877-646-5288** to assist with product support and warranty service options, including the possibility of upgrading to our VIP warranty service options for select product categories. So we may better assist you, please register your product online at registeryourninja.com and have the product on hand when you call.

SharkNinja will cover the cost for the customer to send in the unit to us for repair or replacement. A fee of \$19.95 (subject to change) will be charged when SharkNinja ships the repaired or replacement unit.

How to initiate a warranty claim

You must call **1-877-646-5288** to initiate a warranty claim. You will need the receipt as proof of purchase. We also ask that you register your product online at registeryourninja.com and have the product on hand when you call, so we may better assist you. A Customer Service Specialist will provide you with return and packing instruction information.

How state law applies

This warranty gives you specific legal rights, and you also may have other rights that vary from state to state. Some states do not permit the exclusion or limitation of incidental or consequential damages, so the above may not apply to you.

Visit us online at:

ninjakitchen.com

Or follow us on any of our social media pages:

[Facebook.com/ninjakitchen](https://www.facebook.com/ninjakitchen)

[Twitter.com/ninjakitchen](https://twitter.com/ninjakitchen)

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[Youtube.com/epninjakitchen](https://www.youtube.com/epninjakitchen)

SharkNinja Operating LLC

US: Needham, MA 02494

1-877-646-5288

ninjakitchen.com

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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For SharkNinja U.S. patent information, visit sharkninja.com/uspatents.

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