

NINJA®

AMZ493BRN

OWNER'S GUIDE

COMPACT KITCHEN SYSTEM WITH AUTO-IQ®



ninjakitchen.com

THANK YOU

for purchasing the Ninja® Compact Kitchen System with Auto-iQ®



REGISTER YOUR PURCHASE

registerourninja.com

Scan QR code using mobile device

RECORD THIS INFORMATION

Model Number: _____

Serial Number: _____

Date of Purchase: _____

(Keep receipt)

Store of Purchase: _____

TECHNICAL SPECIFICATIONS

Voltage: 120V~, 60Hz

Power: 1200 Watts

Pitcher Capacity: 72 oz. (9 cups, 2.1 L)

Max Liquid Capacity: 64 oz. (8 cups, 1.9 L)

Bowl Capacity: 40 oz. (5 cups, 1.1 L)

Single-Serve Cup Capacity: 18 oz.

(2.25 cups, 530 mL)

PLEASE READ CAREFULLY AND KEEP FOR FUTURE REFERENCE.

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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.

- 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 Take your time and exercise care during unpacking and appliance setup. This appliance contains sharp, loose blades that can cause injury if mishandled.
- 4 Upon completion of processing, ensure that 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.
- 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 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.

- 8 **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.
- 9 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.
- 10 Before use, wash all parts that may contact food. Follow washing instructions covered in this instruction manual.
- 11 Before each use, inspect blade assemblies for damage. If a blade is bent or damage is suspected, contact SharkNinja to arrange for replacement.
- 12 **DO NOT** use this appliance outdoors. It is designed for indoor household use only.
- 13 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.

- 14 **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.
- 15 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.
- 16 Extension cords should **NOT** be used with this appliance.
- 17 To protect against the risk of electric shock, **DO NOT** submerge the appliance or allow the power cord to contact any form of liquid.
- 18 **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.
- 19 **DO NOT** allow the unit or the cord to contact hot surfaces, including stoves and other heating appliances.
- 20 **ALWAYS** use the appliance on a dry and level surface.
- 21 **DO NOT** allow children to operate this appliance or use as a toy. Close supervision is necessary when any appliance is used near children.
- 22 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.
- 23 **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.
- 24 **NEVER** place a blade assembly on the motor base without it first being attached to its corresponding container and lid.
- 25 Keep hands, hair, and clothing out of the container when loading and operating.
- 26 During operation and handling of the appliance, avoid contact with moving parts.
- 27 **DO NOT** fill containers past the **MAX FILL** or **MAX LIQUID** lines.
- 28 **DO NOT** operate the appliance with an empty container.
- 29 **DO NOT** microwave any containers or accessories provided with the appliance.
- 30 **NEVER** leave the appliance unattended while in use.
- 31 **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.
- 32 **DO NOT** process dry ingredients with the Single-Serve Cup and Pro Extractor Blades® Assembly, the Stacked Blade Assembly, or the Chopping Blade Assembly.
- 33 To reduce the risk of injury, never place Chopping Blade Assembly on base without first putting bowl properly in place.
- 34 **DO NOT** perform grinding operations with the Single-Serve Cup and Pro Extractor Blades® Assembly, the Stacked Blade Assembly, or the Chopping Blade Assembly.
- 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.

SAVE THESE INSTRUCTIONS

IMPORTANT SAFETY INSTRUCTIONS

PLEASE READ CAREFULLY BEFORE USE • FOR HOUSEHOLD USE ONLY

- 36 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.
- 37 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.
- 38 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.
- 39 **DO NOT** open pour spout cap while blender is operating.
- 40 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.
- 41 **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.
- 42 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.
- 43 **DO NOT** expose the containers and accessories to extreme temperature changes. They may experience damage.
- 44 If using the pour spout, hold the cover in place on the container, or ensure lid lock is engaged, when pouring to avoid risk of injury.
- 45 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.
- 46 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.
- 47 **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.
- 48 **DO NOT** attempt to sharpen blades.
- 49 Turn off the appliance and unplug the motor base before cleaning.
- 50 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

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 ninkitchen.com.

PARTS

A Pitcher Lid

B 72 oz.* Total Crushing® Pitcher

C Motor Base
(attached power cord not shown)

D Stacked Blade Assembly

E Spout Lid

F Pro Extractor Blades® Assembly

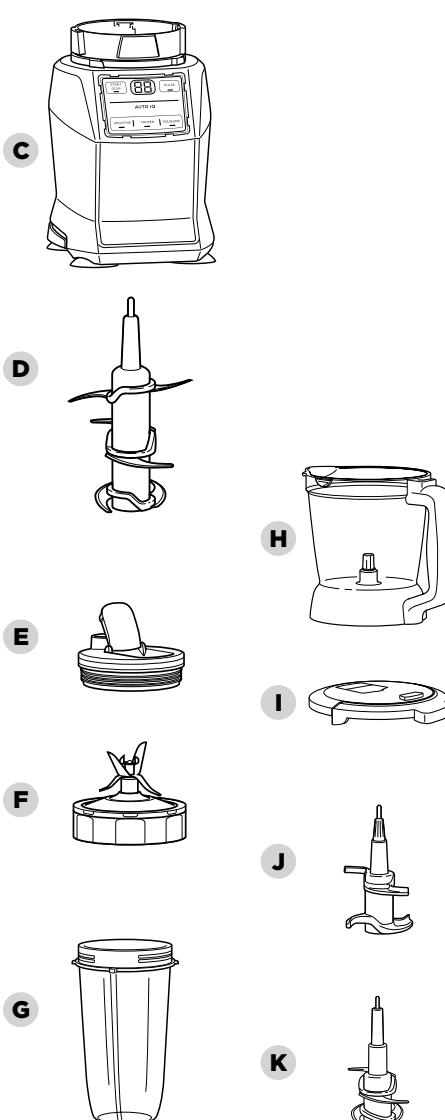
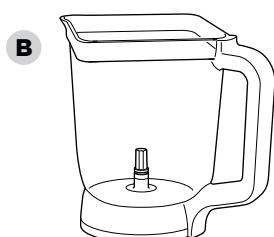
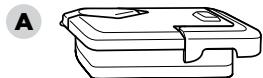
G 18 oz. Single-Serve Cup

H 40 oz. Precision Processor® Bowl

I Precision Processor Bowl Lid

J Dough Blade Assembly

K Chopping Blade Assembly



NOTE: Number of Cups and Spout Lids vary by model.

*64 oz. max liquid capacity

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 spout lid.
- The containers, lids, and blade assemblies are BPA free and dishwasher safe.

NOTE: All attachments are 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.

1 Remove all packaging materials from the appliance. Exercise care when unpacking blade assemblies. All blade assemblies are sharp.

2 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.

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

4 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.

5 Thoroughly rinse and air-dry all parts.

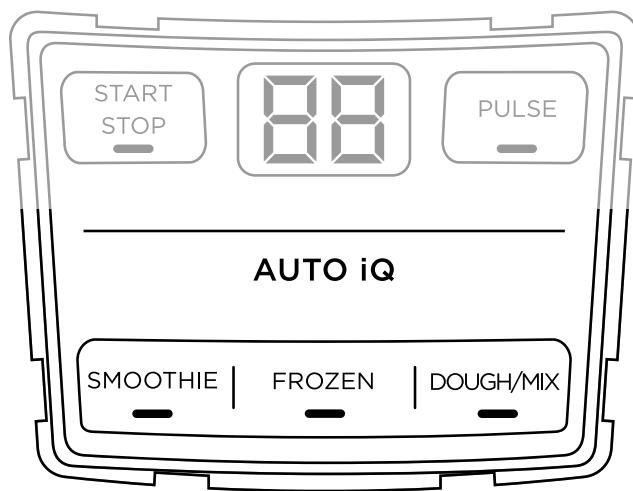
6 Wipe control panel with a soft cloth. Allow it to dry completely before using.

FEATURES

AUTO-iQ®

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



SMOOTHIE

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

FROZEN

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

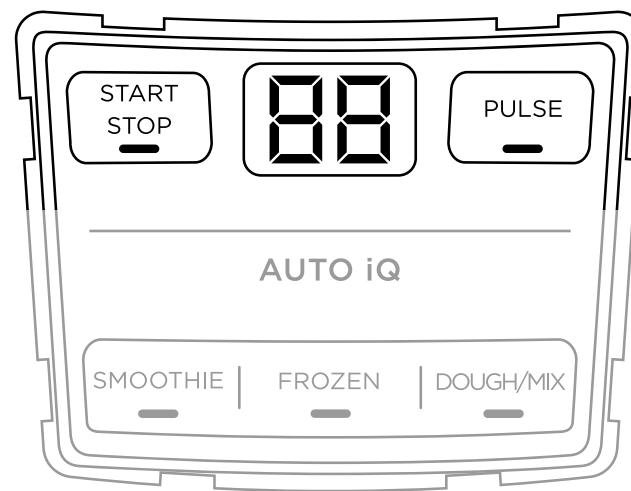
DOUGH

Ideal for creating delicious dough for pizza, bread, and baked goods.

MIX

Use the pitcher to blend batters and sauces that are ready to pour.

MANUAL PROGRAMS



START/STOP

Pressing the START/STOP button will run the unit on high speed up to 60 seconds. You can also press this button to stop any program that is running.

PULSE

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

NOTE: Dough can only be made in the Precision Processor® Bowl using the Dough Blade Assembly.

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.

USING THE TOTAL CRUSHING® 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 5** on page 13. When the pitcher and lid are properly installed, the program button LEDs will illuminate, indicating the appliance is ready to use.

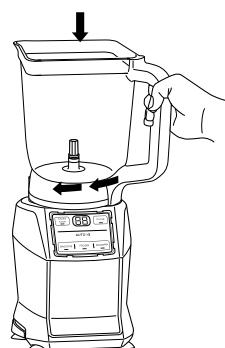
NOTE: Preset programs have pauses and changes in speed throughout the cycle.

NOTE: DO NOT add ingredients before completing installation of the Stacked Blade Assembly.

NOTE: The pitcher can only be installed in one orientation. The handle must be positioned on the front-right corner of the motor base to operate the appliance.

TIP: If the Stacked Blade Assembly is not fully seated, you will not be able to install and lock the lid.

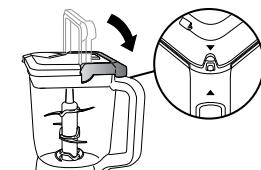
- 1 Plug in motor base and place on a clean, dry, level surface such as a countertop or table.



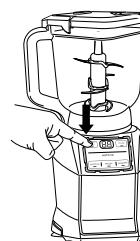
- 2 Lower the Total Crushing Pitcher onto the motor base. The handle should be aligned slightly to the right and the pitcher should be oriented so the **LOCK** symbols are visible on the motor base. Rotate the pitcher clockwise until it clicks into place.



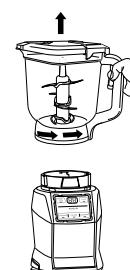
- 3 Exercising care, grasp the Stacked Blade Assembly by the top of the shaft and place it onto the drive gear inside the pitcher. Note that the blade assembly will fit loosely onto the drive gear.
- 4 Add ingredients to the pitcher. **DO NOT** add ingredients past the **MAX LIQUID** line on the pitcher.



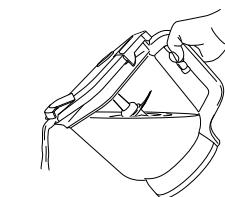
- 5 Place the lid on the pitcher, aligning the triangle symbol on the lid with the triangle symbol on the handle. Press down on the handle until it clicks into place. The triangle symbols **MUST** be aligned for the lid to lock and the unit to operate. Once the lid is locked in place, the available program buttons will illuminate and the unit will be ready for use.



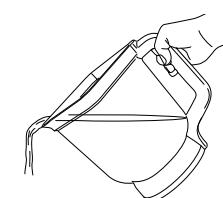
- 6a If using an Auto-IQ® program, the preset feature will automatically stop at the end of the program. To pause the unit at any time, press the currently active button again.
- 6b If using START/STOP, once ingredients have reached the desired consistency, press START/STOP again and wait for the unit to come to a complete stop.



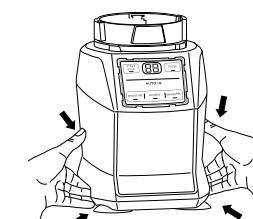
- 7 To remove the pitcher from the motor base, turn the pitcher counterclockwise and then lift it.



- 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. The pitcher can then be emptied.



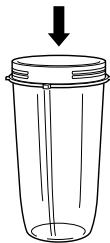
- 9 Unplug the unit when finished. Refer to the Care & Maintenance section for cleaning and storage instructions.

USING THE SINGLE-SERVE CUP

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

NOTE: Preset programs have pauses and changes in speed throughout the cycle.

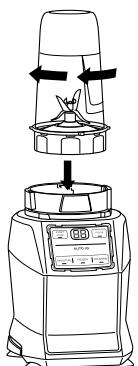
- 1 Plug in motor base and place on a clean, dry, level surface such as a countertop or table.



- 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, the available program buttons will illuminate and the unit will be ready for use.



- 5a If using an Auto-iQ® program, the preset feature will automatically stop at the end of the program. To stop the program at any time, press the currently active program again.

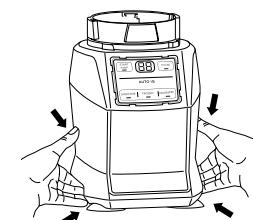
- 5b If using START/STOP, once ingredients have reached the desired consistency, press START/STOP again and wait for the unit to come to a complete stop.



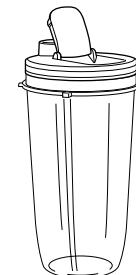
- 6 To remove the cup from the motor base, turn the cup counterclockwise and then lift it.



- 7 Remove the Pro Extractor Blades® Assembly by twisting 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 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 Single-Serve 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 on pages 4-7 before proceeding.

IMPORTANT: As a safety feature, if the blade assembly is not fully seated, you will not be able to install and lock the lid into position.

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

NOTE: Please follow the same instructions to install the Chopping Blade Assembly and Dough Blade Assembly.

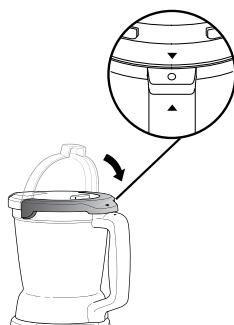
- 1 Plug in motor base and place on a clean, dry, level surface such as a countertop or table.



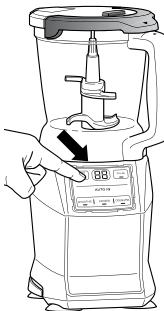
- 2 Lower the Precision Processor Bowl onto the motor base and rotate clockwise until it clicks into place.



- 3 Exercising care, grasp the Chopping or Dough Blade Assembly by the shaft and place it onto the drive gear inside the pitcher. Note that the blade assembly will fit loosely on the drive gear.

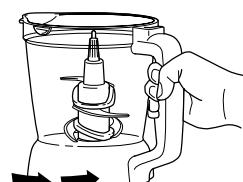


- 4 Place the lid on the bowl, aligning the triangle symbol on the lid with the triangle symbol on the handle. Press down on the handle until it clicks into place. Once the lid is locked in place, the available program buttons will illuminate.



- 5a If using an Auto-IQ® program, the preset feature will automatically stop the unit at the end of the program. To pause the unit at any time, press the currently active program again.

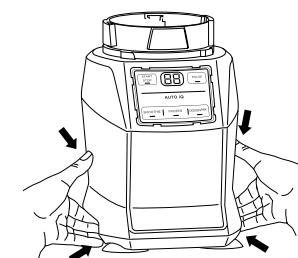
- 5b If using START/STOP, once ingredients have reached the desired consistency, press START/STOP again and wait for the unit to come to a complete stop.



- 6 To remove the bowl from the motor base, turn the bowl counterclockwise and then lift it.



- 7 Remove the lid by pressing the release button on the front tab and lifting up. 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.



- 8 Unplug the unit when finished. Refer to the Care & Maintenance section for cleaning and storage instructions.

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

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 into 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 30 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 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.

ORDERING REPLACEMENT PARTS

To order additional parts and attachments, visit ninjaaccessories.com.

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. Try a different outlet if unit is still not working.
- Make sure lids and blades are correctly installed on their correct containers.
- Insert and rotate container clockwise in the base until it clicks into place.

Unit doesn't turn off.

- Remove container from base by rotating it counterclockwise and lifting it up. The display will flash “--”. Unplug the power cord from the outlet. If the unit remains plugged in, the display will time out after 3 minutes of inactivity. Press any button to wake the unit.

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.

- If the unit is powered on and no container is installed, the unit will display “--”. Be sure the lid is fully installed on the container and the container is properly attached to the motor base.

Food is not evenly chopped.

- For best results when chopping, cut ingredients in a uniform size and don't overfill the Precision Processor® Bowl.

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 ninkakitchen.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 registerourninja.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 \$20.95 (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 registerourninja.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.

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SharkNinja Operating LLC
US: Needham, MA 02494
CAN: Ville St-Laurent, QC H4S 1A7
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.

AUTO-IQ, NINJA, PRECISION PROCESSOR, PRO EXTRACTOR BLADES, and TOTAL CRUSHING 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.

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