

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

Stir Alert

To avoid surprises during the cooking process, your blender will beep 3 times to let you know it's about to stir.

Cleaning Basics



CLEAN PROGRAM

7-minute program combines heat with rapid pulses to easily remove stuck-on ingredients from nonstick cooking surface.

HOW TO CLEAN

- 1 Give the pitcher a quick rinse before running CLEAN.
- 2 Fill pitcher with 24 oz. of water plus 2 small drops of soap. Once lid is secure, press CLEAN.
- 3 Discard water then rinse and dry before storing.

TIP FOR BEST CLEANING RESULTS:

Run **CLEAN** immediately after use.



DISHWASHER

Lid, center cap, and accessories are top-rack dishwasher safe.

DO NOT put the pitcher in the dishwasher.



HAND-WASHING

Wash pitcher, lid, center cap, and accessories with warm, soapy water. When washing under the blades, use included cleaning brush.

DO NOT submerge the bottom of pitcher.

NINJA® Foodi™ BLENDER COLD & HOT

LET'S GET STARTED

What's In The Box



Before First Use

LID

ASSEMBLE

Position lid tab to the right of the handle and push down. Rotate tab clockwise so arrows align.

DISASSEMBLE

Rotate lid tab counterclockwise and lift up.

CENTER CAP

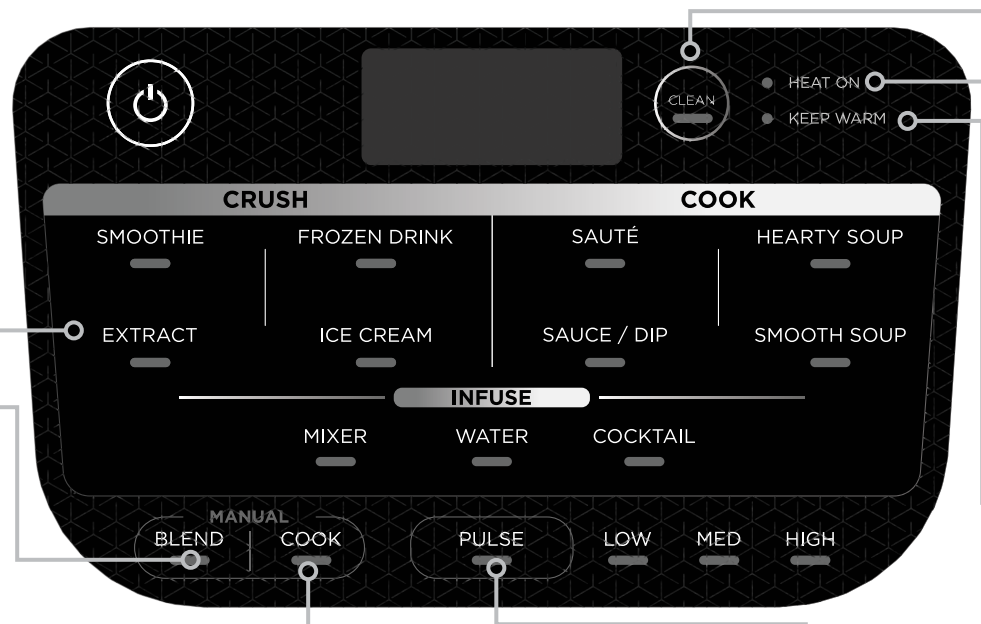
Insert center cap into the lid, then turn clockwise to lock.

PITCHER

Set the pitcher into the base with the Ninja® logo facing forward.



Using the Unit



AUTO-iQ PROGRAMS
Automated blending and heating patterns deliver expert results at the touch of a button.

MANUAL BLEND MODE
Select BLEND then LOW, MED, or HIGH. Blend settings will run for 1 minute unless manually stopped.

MANUAL COOK MODE
Select COOK then LOW, MED, or HIGH. Cook settings will run for 1 hour unless manually stopped.

PULSE
Short bursts of power to stir ingredients during manual operation.
TIP: Incorporate pulses when manually cooking to promote even cooking.

CLEAN
One-touch cleaning.

HEAT ON
Light will illuminate if the chosen function uses heat.

KEEP WARM
Turns on once heated program is complete to keep contents warm up to 1 hour.

Chicken Noodle Soup

PREP: 15 MINUTES
COOK TIME: 30 MINUTES
MAKES: 3-4 SERVINGS

INGREDIENTS

- 1 small onion, peeled, cut in 1-inch pieces
- 2 stalks celery, cut in 1-inch pieces
- 2 carrots, peeled, cut in 1-inch pieces
- 3 1/2 cups chicken stock
- 1/2 teaspoon kosher salt
- 1/4 teaspoon ground black pepper
- 1/4 teaspoon dried thyme
- 1 cup uncooked chicken, cut in 1-inch pieces
- 1 cup dry egg noodles

NOTE: Don't have or want egg noodles? Leave them out and skip steps 4 and 5. Chicken Vegetable Soup is just as delicious.



Auto-iQ® Programs

Automatic programs incorporate unique blending and heating patterns that allow you to make a variety of foods and beverages at the touch of a button.

CRUSH EST. PROGRAM TIME: 1 MINUTE		COOK EST. PROGRAM TIME: 20 MINUTES	
	SMOOTHIE Blend fruit, liquids, dairy, and more.		FROZEN DRINK Create frozen drinks like margaritas and blended coffee.
	EXTRACT Ideal for tough ingredients like seeds, leafy greens, and whole fruits.		SAUTÉ Boost flavors of onions and garlic before making soups, sauces, or dips.
	PUREE Create super-smooth purees from vegetables, fruits, and more.		SAUCE/DIP Create creamy sauces, dips, purees, and fondue.
	MIXER Use sweet or savory ingredients to create bold-flavored concentrates to add to spirits, mocktails, and even marinades.		HEARTY SOUP Create textured soups.
	WATER Transform fruits, herbs, teas, and spices into warm tonics and flavored waters.		SMOOTH SOUP Make smooth or pureed soups.
INFUSE EST. PROGRAM TIME: 10 MINUTES			
	COCKTAIL Infuse liquors for craft cocktails.		



1 Place onion, celery, carrot, and stock in the pitcher.



2 Add spices and chicken and secure the lid.



3 Select HEARTY SOUP.



4 With 6 minutes remaining on the program, remove lid to pause the unit. Add egg noodles to pitcher.



5 Replace lid and press HEARTY SOUP to resume program.



6 When program is complete, ensure internal temperature of chicken is 165°F, then serve.

For more charts, see the included Inspiration Guide.