

[Manuals.plus](#) /

> [Ninja](#) /

> Ninja BN801 Professional Plus Kitchen System User Manual

Ninja BN801

Ninja Professional Plus Kitchen System

Model: BN801

Brand: Ninja

INTRODUCTION

The Ninja Professional Plus Kitchen System with Auto-iQ is a versatile appliance designed for a wide range of food preparation tasks. This system combines the power of a blender and a food processor, offering multiple functions for smoothies, frozen drinks, chopping, pureeing, and dough mixing. Its Auto-iQ Technology provides intelligent preset programs for consistent results.



Image: The Ninja Professional Plus Kitchen System, showcasing the main motor base, 72 oz. Total Crushing Pitcher filled with berries, 8-cup Precision Processor Bowl with dough, and two 24 oz. Single-Serve Cups with fruit and a finished smoothie.

IMPORTANT SAFETY INFORMATION

Please read all instructions thoroughly before operating your Ninja Professional Plus Kitchen System. Failure to follow these instructions may result in property damage, personal injury, or death. Keep this manual for future reference.

- Always ensure the appliance is unplugged when not in use, before assembling or disassembling parts, and before cleaning.
- Do not immerse the motor base in water or other liquids.
- Avoid contact with moving parts.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been dropped or damaged in any manner.
- Keep hands and utensils out of the container while blending to reduce the risk of severe injury to persons or damage to the blender. A scraper may be used but only when the blender is not running.
- Blades are sharp. Handle with care.
- Do not overfill containers.
- Ensure the lid is securely locked in place before operating the appliance.

WHAT'S INCLUDED

Your Ninja Professional Plus Kitchen System includes the following components:

1400-Peak-Watt Motor Base: The central power unit for all attachments.

72-oz. Total Crushing Pitcher: Ideal for large batches of smoothies and frozen drinks (64 oz. max liquid capacity).

Stacked Blade Assembly: For use with the 72-oz. pitcher.

(2) 24-oz. Single-Serve Cups with Spout Lids: For individual servings and on-the-go convenience.

Pro Extractor Blades Assembly: For use with the single-serve cups.

8-cup Precision Processor Bowl: For chopping, pureeing, and dough mixing.

Chopping Blade: For use with the processor bowl for consistent chopping.

Dough Blade: For use with the processor bowl for mixing dough.

Recipe Inspiration Guide: A booklet with 30 recipes.

Instruction Booklet & Quick Start Guide: Additional documentation.

NINJA PROFESSIONAL PLUS KITCHEN SYSTEM WITH AUTO-IQ BN801

BN801

NINJA®

PROFESSIONAL PLUS

KITCHEN SYSTEM

- ✓ **1400 Peak-Watt Motor**
- ✓ **72 oz.* Total Crushing® Pitcher**
- ✓ **Two 24 oz. Single-Serve Cups**
- ✓ **8-Cup Precision Processor®**
- ✓ **5 Auto-iQ® Programs**
4 Manual Speeds
- ✓ **30 Inspiration Recipe Guide Included**



*64 oz. max liquid capacity

Image: A visual breakdown of the Ninja Professional Plus Kitchen System components, including the 1400 Peak-Watt Motor, 72 oz. Total Crushing Pitcher, two 24 oz. Single-Serve Cups, 8-Cup Precision Processor, 5 Auto-iQ Programs, 4 Manual Speeds, and the 30 Inspiration Recipe Guide.

Get to know this Ninja[®] Professional Plus Kitchen System



Image: An exploded diagram illustrating the various parts of the Ninja Professional Plus Kitchen System, including the motor base, pitcher, processor bowl, single-serve cups, and different blade assemblies, with labels for each component and its primary function.

Ninja® Professional Plus Kitchen System includes:



Dough Blade

(for use with Processing Bowl)

Evenly mix dough for cookies, pizza, and so much more.



Chopping Blade

(for use with Processing Bowl)

Quickly chop ingredients for fast food prep.



Stacked Blade

(for use with Pitcher)

Blend fruits and dairy for delicious sippable smoothies, and crush ice to snow for resort-style frozen drinks.



Pro Extractor Blade®

(for use with Single Serve Cups)

Liquefy whole fruits and vegetables for healthy nutrient extractions.*

*Extract a drink containing vitamins and nutrients from fruits and vegetables.

Image: A close-up view of the four main blade types included with the Ninja Professional Plus Kitchen System: the Dough Blade, Chopping Blade (both for the Processing Bowl), Stacked Blade (for the Pitcher), and Pro Extractor Blade (for Single Serve Cups).

SETUP

1. **Unpack:** Carefully remove all parts from the packaging.
2. **Wash:** Wash all containers, lids, and blade assemblies in warm, soapy water. Rinse thoroughly and air dry. The containers and lids are dishwasher safe.
3. **Place Motor Base:** Place the motor base on a clean, dry, level surface. Ensure the surface is stable and the appliance will not move during operation. The motor base features suction cups for stability.
4. **Assemble:**
 - **For Pitcher:** Place the 72-oz. Total Crushing Pitcher onto the motor base, aligning the arrow on the pitcher with the arrow on the motor base. Twist clockwise until it clicks into place. Insert the Stacked Blade Assembly onto the drive gear inside the pitcher. Add ingredients, then secure the lid by aligning the arrow on the lid with the arrow on the pitcher handle and pressing down until it clicks.
 - **For Processor Bowl:** Place the 8-cup Precision Processor Bowl onto the motor base, aligning the arrow on

the bowl with the arrow on the motor base. Twist clockwise until it clicks into place. Insert either the Chopping Blade or Dough Blade onto the drive gear inside the bowl. Add ingredients, then secure the lid by aligning the arrow on the lid with the arrow on the bowl handle and pressing down until it clicks.

- **For Single-Serve Cups:** Fill a 24-oz. Single-Serve Cup with ingredients. Screw the Pro Extractor Blades Assembly onto the top of the cup until tightly sealed. Invert the cup and place it onto the motor base, aligning the tabs on the cup with the slots on the base. Twist clockwise until it clicks into place.

5. **Plug In:** Plug the power cord into a standard electrical outlet. The control panel lights will illuminate.

OPERATING INSTRUCTIONS

The Ninja Professional Plus Kitchen System offers both Auto-iQ preset programs and manual speed controls for precise blending and processing.

Auto-iQ Programs

Auto-iQ Technology features intelligent programs that combine unique timed pulsing, blending, and pausing patterns to achieve optimal results for specific tasks. Simply select the desired program, and the appliance will do the work for you.

Intelligent preset programs at the push of a button:



SMOOTHIE



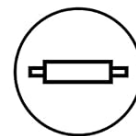
ICE CRUSH



EXTRACT



CHOP



DOUGH



Image: The control panel of the Ninja Professional Plus Kitchen System, highlighting the five intelligent preset programs: Smoothie, Ice Crush, Extract, Chop, and Dough, each with an illustrative icon.

- **SMOOTHIE:** For blending fresh or frozen fruits and liquids into smooth beverages.
- **ICE CRUSH:** Designed to crush ice into snow for frozen drinks and desserts.
- **EXTRACT:** For nutrient extraction from whole fruits and vegetables using the single-serve cups.
- **CHOP:** For consistent chopping of ingredients in the processor bowl.
- **DOUGH:** For quickly mixing and kneading dough in the processor bowl.

To use an Auto-iQ program, ensure the correct container and blade assembly are attached, add ingredients, secure the lid, and press the desired program button. The program will run automatically and stop when complete.

Manual Speeds

For more control, you can use the manual speed settings:

- **LOW:** For gentle mixing and stirring.
- **MED:** For general blending and processing.

- **HIGH:** For maximum power and speed, ideal for tougher ingredients.
- **PULSE:** Provides short bursts of power for controlled chopping and mixing. Hold the button for continuous pulsing.

To use manual speeds, ensure the correct container and blade assembly are attached, add ingredients, secure the lid, and press the desired speed button. Press the button again or the power button to stop.

Specific Applications



PROFESSIONAL VERSATILITY

Blend smoothies and frozen drinks, chop veggies, puree smooth sauces, and mix doughs all in one system.

Image: A woman in a kitchen using the Ninja Professional Plus Kitchen System, demonstrating its professional versatility for various blending and processing tasks.



PRECISION PROCESSING

Make food prep easy by quickly chopping ingredients, or use the dough function to make a variety of baked goods.

Image: A woman using the food processor attachment of the Ninja Professional Plus Kitchen System to scoop cookie dough onto a baking sheet, illustrating its precision processing capability.



EXTRACT NUTRITIOUS SMOOTHIES

**Blend right in the cup and take your
personalized smoothies on the go.**

Image: A woman smiling while holding a single-serve cup filled with a green smoothie, demonstrating the convenience of extracting nutritious smoothies directly into the cup for on-the-go consumption.



BLEND FROZEN DRINKS

**Use the 72 oz.* Total Crushing® Pitcher
to entertain friends and family.**

*64 oz. max liquid capacity

Image: A woman standing next to the Ninja Professional Plus Kitchen System, which has its 72 oz. Total Crushing Pitcher filled with a blended frozen drink, ready to serve friends and family.



TOTAL CRUSHING®

Turns ice to snow

Image: A vibrant green smoothie in a clear glass with a green and white striped straw, illustrating the "Nutrient Extraction" capability of the system to liquefy whole fruits, veggies, and ice.



NUTRIENT EXTRACTION*

Liquefy whole fruits, veggies & ice

*Extract a drink containing vitamins and nutrients from fruits and vegetables.

Image: Two glasses of frozen, margarita-like drinks garnished with lime slices and mint, demonstrating the "Total Crushing" feature that turns ice into snow for perfect frozen beverages.

MAINTENANCE AND CLEANING

Proper maintenance ensures the longevity and optimal performance of your Ninja Professional Plus Kitchen System.

Cleaning

- **Motor Base:** Unplug the motor base before cleaning. Wipe the motor base with a clean, damp cloth. Do not immerse the motor base in water or any other liquid.
- **Containers, Lids, and Blade Assemblies:** All containers, lids, and blade assemblies are dishwasher safe. You can also wash them by hand using warm, soapy water. Use caution when handling blade assemblies as the blades are sharp.
- **Stubborn Residue:** For stubborn residue, fill the pitcher or bowl with warm water and a drop of dish soap. Secure the lid and run the "SMOOTHIE" or "ICE CRUSH" program for a few cycles, then rinse thoroughly.



Image: A graphic indicating that the components of the Ninja Professional Plus Kitchen System are dishwasher safe, with a stylized image of a dishwasher and splashing water.

Storage

Store the appliance upright with the pitcher or processor bowl assembled on the motor base, or store components separately in a safe place where they won't be damaged. Do not store ingredients in the containers for extended periods.

TROUBLESHOOTING

If you encounter issues with your Ninja Professional Plus Kitchen System, refer to the following common troubleshooting steps:

Problem	Possible Cause	Solution
---------	----------------	----------

Problem	Possible Cause	Solution
Appliance does not turn on.	Not plugged in; container/lid not properly assembled.	Ensure the power cord is securely plugged into the outlet. Verify that the container is twisted clockwise until it clicks into place and the lid is securely locked.
Motor stalls or stops during operation.	Overloaded; ingredients too thick/dense.	Reduce the amount of ingredients. Add more liquid if blending. Use the PULSE function or a lower speed to break down ingredients before increasing speed. Allow the motor to cool down if it overheats.
Ingredients are not blending evenly.	Insufficient liquid; ingredients stuck.	Add more liquid. Use the PULSE function to redistribute ingredients. For the pitcher, ensure the Stacked Blade Assembly is properly seated. For the processor bowl, ensure the correct blade is used for the task.
Lid is difficult to remove.	Vacuum seal created.	Ensure the appliance has stopped completely. Press the release button on the lid (if applicable) or gently twist counter-clockwise while lifting.

If the problem persists after trying these steps, please contact customer support.

SPECIFICATIONS

Brand: Ninja

Model Number: BN801

Color: Grey

Power: 1400 Peak Watts

Voltage: 110 Volts

Capacity (Pitcher): 72 oz. (64 oz. max liquid capacity)

Capacity (Processor Bowl): 8-cup

Product Dimensions: 7.38"D x 9.63"W x 18"H

Item Weight: 8.8 pounds

Blade Material: Stainless Steel

Special Feature: Programmable (Auto-iQ)

Number of Speeds: 3 (Low, Med, High) + Pulse

UPC: 622356561914

Manufacturer: SharkNinja

Country of Origin: China

First Available Date: April 27, 2020

WARRANTY AND SUPPORT

The Ninja Professional Plus Kitchen System comes with a Limited Warranty. For specific details regarding your warranty coverage, please refer to the warranty section in the included Instruction Booklet.

For customer support, replacement parts, or additional information, please visit the official Ninja website or contact their customer service line. You can also refer to the [User Manual \(PDF\)](#) for more detailed instructions.

ASK A QUESTION ABOUT THIS MANUAL

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page's manual context to help answer it.

Name

Anonymous

Email

you@example.com

After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. [Privacy details](#).

Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question

Open the live page

<https://manuals.plus/asin/B08559K7CN>

More documents and user manuals: <https://manuals.plus/>