



SLUSHI WITH PROFESSIONAL QUALITY FROZEN DRINK MAKER WITH RAPIDCHILL TECHNOLOGY FS301UK | 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.
	Combustible material. May burst if heated. (Indicated by a flame symbol with white background, surrounded by a red diamond.)
	Flammable material. (Indicated by a flame symbol with yellow background, surrounded by a black triangle.)
	For indoor and household use only.
When using electrical appliances, basic safety precautions should always be followed, including the following:	

⚠DANGER: Risk of fire or explosion. Flammable refrigerant used. **DO NOT** puncture refrigerant tubing. Dispose of product properly in accordance with the applicable local regulations pertaining to flammable refrigerants.

⚠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 Cleaning and user maintenance not to be made by children without supervision.
- 4 Take inventory of all contents to ensure you have all parts needed to properly and safely operate your appliance.
- 5 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.
- 6 Before use, wash all parts that may contact food. Follow washing instructions covered in this instruction manual.
- 7 **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.
- 8 This appliance has important markings on the plug. The entire supply cord is not suitable for replacement. If damaged, please contact SharkNinja for service.
- 9 Extension cords should **NOT** be used with this appliance.
- 10 To protect against the risk of electric shock, **DO NOT** submerge the appliance or allow the power cord to contact any form of liquid.
- 11 **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.
- 12 **DO NOT** allow the unit or the cord to contact hot surfaces, including stoves, and other heating appliances.
- 13 **ALWAYS** use the appliance on a dry and level surface.
- 14 **DO NOT** allow children to operate this appliance or use as a toy. Close supervision is necessary when any appliance is used near children.

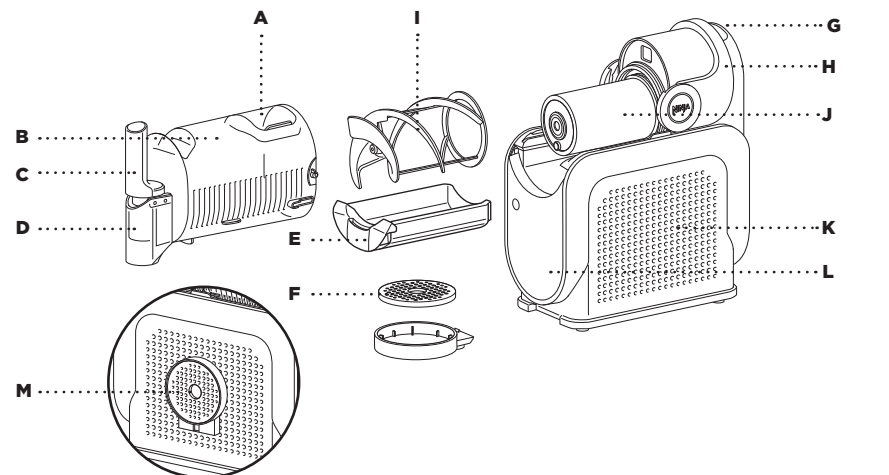
IMPORTANT SAFETY INSTRUCTIONS

PLEASE READ ALL INSTRUCTIONS BEFORE USE • FOR HOUSEHOLD USE ONLY

- 15** This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- 16 ONLY** use attachments 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.
- 17** Keep hands, hair, and clothing out of the container when loading and operating.
- 18** During operation and handling of the appliance, avoid contact with moving parts.
- 19 DO NOT** microwave the containers or accessories provided with the appliance.
- 20 ALWAYS** keep ventilation openings, in the appliance enclosure or in the built-in structure, clear of obstruction.
- 21 DO NOT** use mechanical devices or other means to accelerate the defrosting process, other than those recommended by the manufacturer.
- 22 DO NOT** damage the refrigerant circuit. This warning is only applicable for appliances with refrigerating circuits which are accessible by the user.
- 23 DO NOT** use electrical appliances inside the food storage compartments of the appliance, unless they are of the type recommended by the manufacturer.
- 24 DO NOT** add frozen fruit, frozen vegetables, or ice to the unit.
- 25 DO NOT** add hot ingredients to the unit.
- 26 DO NOT** submerge the motor base or control panel in water or other liquids.
- 27 DO NOT** fill vessel past the MAX FILL line.
- 28 NEVER** leave the appliance unattended while in use.
- 29** 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.
- 30 DO NOT** carry the unit by the bail handle. Hold the unit by grasping both sides of the unit under the motor base.
- 31 DO NOT** process hard, loose ingredients or ice. This appliance is not intended to process loose frozen fruit, a block of solid ice, or ice cubes.
- 32 ALWAYS** keep the unit upright.
- 33** After unboxing the unit for the first time, ensure the unit is upright for at least four hours before operating to let the refrigerant oils settle in the air conditioning system for best performance.
- 34** This appliance is not intended for use by persons (including children) 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. Children should be supervised to ensure that they do not play with the appliance.
- 35** The supply cord cannot be replaced. If the cord is damaged the appliance should be scrapped.
- 36** Keep rear and sides of the unit open in order for the compressor to operate properly and not over heat.
- 37** The unit should be 10cm away from the wall from the sides and rear of the unit.
- 38** Keep ventilation openings, in the appliance enclosure or in the built-in structure, clear of obstruction.
- 39 DO NOT** use mechanical devices or other means to accelerate the defrosting process, other than those recommended by the manufacturer.
- 40 DO NOT** damage the refrigerant circuit. This warning is applicable only for appliances with refrigerating circuits that are accessible by the user.
- 41** When positioning the appliance, ensure the supply cord is not trapped or damaged.
- 42 DO NOT** locate multiple portable socket-outlets or portable power supplies at the rear of the appliance.

SAVE THESE INSTRUCTIONS

PARTS



- | | |
|---|--|
| A Easy-Fill Port and Cover | H Bail Handle |
| B Vessel* | I Auger |
| C Comfort Handle | J Evaporator (Attached to Motor Base) |
| D Pour Spout with Removable Shroud | K Motor Base |
| E Condensation Catch | L Control Panel |
| F 2-Part Drip Tray | M Drip Tray Storage (Left side of Motor Base) |
| G On / Off Switch | |

* 475ml minimum liquid capacity. 1890ml maximum liquid capacity.

To find great recipes, visit ninjatestkitchen.co.uk

BEFORE FIRST USE

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

- 1** Press the on/off switch at the back of the unit. Switch is on when the side with the line is pressed down. The unit will now be operable
- 2** Remove all packaging materials from the unit.
- 3** Wash all parts in warm, soapy water.
- 4** Thoroughly rinse and air-dry all parts.
- 5** Wipe control panel, motor base, and evaporator with a soft cloth. Allow to dry completely before using.
- 6 Place the unit on countertop for at least 2 hours before operating. This allows the refrigerant to settle in the condenser for optimal and safe use.**

NOTE: All attachments are BPA free. Accessories are dishwasher safe but should **NOT** be cleaned with a heated dry cycle.

USING THE CONTROL PANEL

POWER

- Press to power the unit on and off.

RINSE CYCLE

- This cycle agitates, without cooling, to rinse the unit.

PRESETS

- 5 unique presets use RapidChill Technology to determine the perfect temperature for the ideal frozen drink.

TEMPERATURE CONTROL SETTING

- Each preset will start at a default/optimal temperature for ideal texture. If desired, adjust the temperature for your perfect frozen drink texture.
- For sippable frozen drinks, decrease the temperature level by pressing the bottom arrow on the control panel.
- For thicker, colder frozen drinks, increase the temperature level by pressing the top arrow on the control panel.

TROUBLESHOOTING TIPS:

• RECIPE NOT SLUSHING?

If your recipe has not reached desired texture after 60 minutes, increase the temperature by one level. Wait 10–15 minutes to test recipe texture. If still not desired texture, increase by one level again. Repeat until desired texture is achieved.

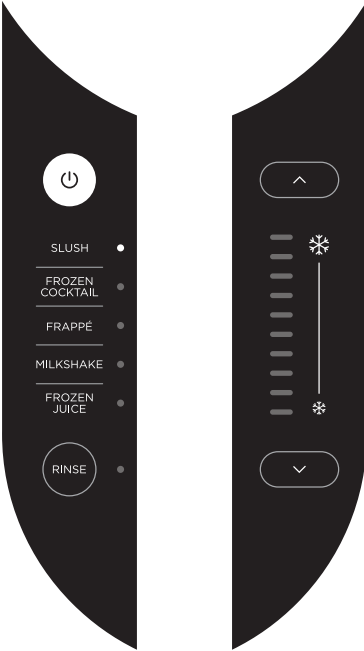
• SLUSH NOT DISPENSING?

For the best dispensing experience, fill the unit to the max fill line and ensure the unit is running. For a smoother dispense experience, decrease the temperature level by pressing the bottom arrow on the control panel. More sippable frozen drinks will dispense smoother.

PRESETS

Each preset will start at a default/optimal temperature for ideal texture. If desired, adjust the temperature for your perfect frozen drink texture.

PRESET	DEFAULT/OPTIMAL TEMPERATURE	DESIGNED FOR	RECIPE EXAMPLES
SLUSH		Transforming your everyday beverages	Soft drinks
FROZEN COCKTAIL		Beverages with alcohol content	Margarita, rosé
FRAPPÉ		Coffee shop lovers to make frozen treats	Store-bought frappé
MILKSHAKE		Dairy- and creamier-based beverages	Chocolate milk, blended milkshake
FROZEN JUICE		Naturally sweetened beverages	Orange juice, apple juice



REQUIRED SUGAR CONTENT

Too much or too little sugar or too much alcohol will prevent proper freezing of a slush output. Follow guidelines below for a perfect slush every time.

All inputs must contain at least 5g sugar per 100ml.

NOTE: Pre-frozen ingredients taste sweeter. Worried your drink might be too sweet? Don't worry, it won't taste as sweet after you freeze and slush it into a frozen drink.

SUGAR GUIDELINES

Refer to drink/liquid nutrition label to ensure sugar content meets the recommended minimums below:

EXAMPLE:

SERVING SIZE	Minimum Total Sugar Amount
330ml	16.5 g
750ml	37.5 g
1000ml	50 g

Nutrition	per 100ml	Serving Size
Energy	235kJ/55kcal	
Fat	0.5g	
Sodium	25g	
Carbohydrates	11g	
of which sugars*	5g	Total Sugars (5g meets the minimum requirements)
Protein	0.65g	
Salt	25mg	

DIET AND LOW-SUGAR DRINKS

Diet and low-sugar drinks won't turn into slush when they're the only ingredient as too little sugar will prevent recipes from freezing properly. To turn your favourite diet and low-sugar drinks into a Slushi, add the below ingredients to your input:

TOTAL RECIPE SIZE	ADDITIONAL INGREDIENTS
700ml	8.5g erythritol, 21g lemon juice & ¼ teaspoon salt
1400ml	17g erythritol, 42g lemon juice & ¼ teaspoon salt
1700ml	20.5g erythritol, 51g lemon juice & ¼ teaspoon salt

WHAT IS ERYTHRITOL?

Erythritol is a low-calorie sweetener that offers a taste similar to sugar without significantly affecting blood sugar levels or contributing to tooth decay. It is widely used as a sugar substitute in various food products and is generally considered safe for consumption. As with all dietary components, it is advisable to consume erythritol in moderation as part of a balanced diet.

TROUBLESHOOTING TIPS:

- LOW-SUGAR ALERT:** If the sugar content of the input is too low, the unit will detect it and provide an alert. Temperature Control LEDs will flash one at a time in descending order starting with the top LED, and the unit will beep every minute for 15 minutes.
- IF A DRINK DOES NOT MEET MINIMUM REQUIREMENTS OF TOTAL SUGAR:** Add 1–2 tablespoons flavoured syrup, sugar, date sugar, coconut sugar, maple syrup, agave, simple syrup, or honey per serving. Combine additional sugar with the base prior to pouring into unit. Reset the unit by pressing the preset. Restart by pressing the preset again.

NOTE: Artificial sweeteners will not aid in meeting total minimum or maximum sugar requirements.

ALCOHOL GUIDELINES

The perfect balance for your favourite frozen cocktails at home.

When using the FROZEN COCKTAIL preset, all premade inputs (wine, beer, etc.) must between 2.8% and 16% alcohol.

HARD ALCOHOL/SPIRIT GUIDELINES

To create frozen cocktails, see chart below for the maximum strong alcohol/spirit (vodka, tequila, etc.) content per total recipe size.

Total Recipe Size	Recommended Spirit Amount (40% ABV)
710ml	120ml
1065ml	175ml
1420ml	235ml
1890ml	295ml

Chart above is a guide for incorporating strong alcohol/spirits (40% +) **ONLY**. When using other alcohols such as wine, beer, seltzer, or premade cocktails, refer to the Inspiration Guide.

TROUBLESHOOTING TIPS:

- **HIGH-ALCOHOL/HIGH-SUGAR ALERT:** If the alcohol content of the input is too high, the unit will detect it and provide an alert. Temperature Control LEDs will flash one at a time in ascending order starting with the bottom LED, and the unit will beep every minute for 15 minutes.
- **IF A DRINK EXCEEDS THE MAXIMUM ALCOHOL AMOUNT:** Add 60ml juice, water, non-alcoholic drink mix, soft drink, tonic water, soda water, or coffee/tea per serving to dilute the input. Reset the unit by pressing the preset. Restart by pressing the preset again.

TIPS & TRICKS

- Keep unit upright for at least 2 hours before first use.
- **DO NOT** add hot ingredients.
- **DO NOT** add ice or solid ingredients like fruit, ice cream, or frozen fruit.
- All inputs must include at least 5g of sugar per 100ml.
- When using the Frozen Cocktail preset, all premade inputs must contain between 2.8% and 16% alcohol.
- For best results, chill liquid(s) or blended ingredients before adding to the unit.
- For the frostiest results, chill serving glasses before dispensing your frozen drink.
- For your ideal frozen drink texture, use the temperature control setting to adjust.
- When using the Milkshake or Frappé preset, dispense contents within 30 minutes of the preset ending to avoid a foamy output.
- For the best dispensing experience, fill the unit to the max-fill line (1890ml).
- You can run the unit up to 12 hours.
- All parts except the motor base, including the evaporator, are dishwasher safe but should NOT be cleaned with a heated dry cycle.

Minimum input = 475ml. Maximum input = 1890ml

This is **NOT** a blender.

- DO NOT** process a solid block of ice or ice cubes.
- DO NOT** make a smoothie or process hard, loose ingredients.
- DO NOT** attempt to blend or macerate non-liquid ingredients.

USING THE NINJA SLUSHI PROFESSIONAL FROZEN DRINK MAKER

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

- NOTE:**
- Minimum 475ml input required for using the unit.
 - Maximum 1890ml liquid capacity.
 - **DO NOT** add ice or solid ingredients like fruit, ice cream, or frozen fruit.
 - **DO NOT** add hot ingredients.

- 1 Ensure all parts are fully cleaned and the motor base is level on a flat, solid surface.
- 2 Install the condensation catch under the evaporator by sliding it into the rail grooves.
- 3 Install the auger by sliding it over the evaporator and rotating until it fits into place onto the pin.
- 4 With the bail handle up, slide the vessel over the installed auger and evaporator.
- 5 Lock the vessel in place by pushing the bail handle back to seal the vessel.
- 6 Insert the drip tray in front of the motor base until it clicks in place.

NOTE: Make sure the unit has been sitting upright on the countertop for at least 2 hours before first use, so the refrigerant can settle in the condenser for optimal and safe use.

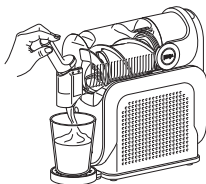
- 7 Plug the unit in. Press the on/off switch at the back of the unit. Switch is on when the side with the line is pressed down.
- 8 Open the cover on the top of the vessel.
- 9 Add liquid(s) and/or blended ingredients through the easy-fill port and close the cover.
- 10 Press the power button to turn the unit on.
- 11 Choose your desired preset.
- 12 The preset will start at the default/optimal temperature for ideal texture. If desired, adjust the temperature for your perfect frozen drink texture. The unit will beep once it reaches optimal temperature. The unit will hold the drink at this temperature for up to 12 hours.

- NOTE:**
- Temperature Control Setting LEDs will pulse while frozen drink is freezing to your set temperature level. Once frozen drink reaches the desired temperature, LEDs will remain solid and unit will beep. Unit will continue running to keep your frozen drink at the ideal temperature and be ready to dispense.
 - Creating drinks can take up to 15-60 minutes depending on ingredients, volume, and starting temperature.
 - Pre-frozen ingredients taste sweeter. Worried your drink might be too sweet? Don't worry, it won't taste as sweet after you freeze and slush it into a frozen drink.

USING THE NINJA SLUSHI PROFESSIONAL FROZEN DRINK MAKER — CONT.

- 13 Place a cup on the drip tray, under the handle.
- 14 To dispense, slowly pull the handle. To stop, release the handle back in place.
- 15 Enjoy your latest frozen drink creation.
- 16 Run the unit for up to 12 hours.

NOTE: DO NOT turn off preset until all frozen drink has been dispensed.



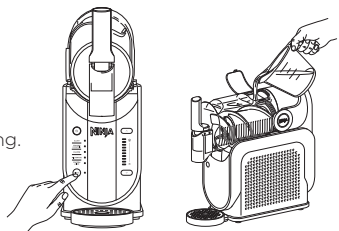
CARE & MAINTENANCE

USING THE RINSE CYCLE

NOTE: Liquids from rinsing will dispense quickly from vessel pour spout. Ensure you use a large cup or bowl to capture this liquid.

This cycle agitates, without cooling, to rinse the unit. After using the Rinse cycle, wash all parts by hand or in a dishwasher to fully clean the unit after each use.

- 1 Dispense any remaining frozen drink.
- 2 Stop the current preset. Press the RINSE button.
- 3 Add hot water up to the vessel's max fill line (1890ml).
- 4 Slowly dispense the water from the unit immediately after filling.
- 5 Stop Rinse cycle by pressing the RINSE button again.
- 6 Press the power button to turn the unit off.

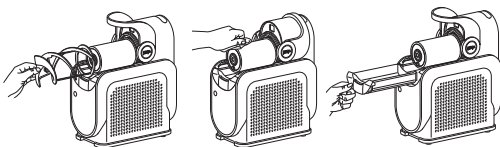
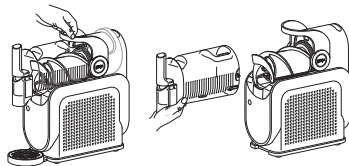


NOTE: If needed, repeat until frozen drink is rinsed off the evaporator.

DISASSEMBLY & CLEANING

For best results, use the Rinse cycle before disassembling and cleaning all parts.

- 1 Unlock the bail handle by pulling forward and remove the vessel by gently pulling it off the unit. For more thorough cleaning the shroud can be removed from the vessel by pulling it forwards. Ensure the vessel is tipped downward to prevent remaining liquid from spilling out the back of the vessel. Set aside.
- 2 Slide the auger off the evaporator. Set aside.



- 3 Wipe down the evaporator with a sanitized or warm, damp cloth.
- 4 Gently slide the condensation catch out of the unit, since there may be residual liquid in the condensation catch. Set aside.
- 5 Wipe down unit underneath the evaporator with a sanitized or warm, damp cloth.

NOTE: Drip tray cover can be removed for easy cleaning. Please regularly clean surfaces that can come in contact with food.

- 6 If needed, remove the drip tray and/or spout shroud.
- 7 Hand-wash all parts in warm, soapy water, or use a dishwasher. If needed, repeat until all parts are fully clean.

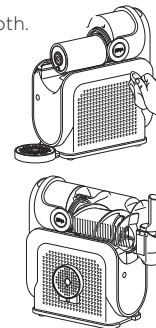
NOTE: All parts except the motor base, including the evaporator, are dishwasher safe. Cleaning and user maintenance NOT to be done by children without supervision.

- 8 Wipe down the motor base and evaporator with a sanitized or warm, damp cloth.
- 9 Allow all parts to dry thoroughly before reassembling and/or storing the unit.

STORING

For cord storage, wrap cord with the hook-and-loop fastener near the back of the motor base. **DO NOT** wrap the cord around the bottom of the base. Store the unit upright and store all parts assembled. Store the drip tray on the left side of the unit by hanging it in place. When moving the unit, lift from the bottom of the motor base.

DO NOT store ingredients inside the vessel.



RESETTING THE MOTOR

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.

- 1 Unplug the unit from the electrical outlet.
- 2 Allow the unit to cool for approximately 15 minutes.
- 3 Remove all parts and accessories. Ensure no ingredients are jamming the auger.

IMPORTANT: Ensure that maximum capacity is not exceeded. This is the most typical cause of appliance overload.

DO NOT process a solid block of ice or ice cubes. **DO NOT** make a smoothie or process hard, loose ingredients.

If your unit needs servicing, please call Customer Service at 0800 862 0453. So we may better assist you, please register your product online at ninjakitchen.co.uk/register-guarantee and have the product on hand when you call

ORDERING REPLACEMENT PARTS

To order additional parts and attachments, visit ninjakitchen.co.uk

PRODUCT REGISTRATION

Please visit ninjakitchen.co.uk/register-guarantee to register your new Ninja® product within twenty-eight (28) 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.

TROUBLESHOOTING GUIDE

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

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.

Can I add frozen fruit or ice?

- No. **DO NOT** add frozen ingredients or ice when using this unit.

Vessel not installed alert: If the vessel is not installed correctly, the unit will detect it and provide an alert. All preset LEDs will flash.

- With the bail handle up, slide the vessel over the installed auger and evaporator.
- Lock the vessel in place by pushing the bail handle back to seal the vessel.
- Press the Power button to turn unit on, and the preset LEDs will illuminate, indicating the unit is ready for use.

Low-sugar alert: If the sugar content of the input is too low, the unit will detect it and provide an alert. Temperature Control LEDs will flash one at a time in descending order starting with the top LED, and the unit will beep every minute for 15 minutes.

- Check the sugar content in your recipe to ensure it contains at least 5% sugar.
- If using a premade beverage, check the ingredient list to ensure the sugar content is at least 5% and ensure the beverage doesn't include artificial sweeteners. Refer to the Required Sugar Content section for more details.
- If a drink does not meet minimum requirements of total sugar, add 1-2 tablespoons flavoured syrup, juice, sugar, date sugar, coconut sugar, maple syrup, agave, simple syrup, or honey per serving.
- Reset the unit by pressing the preset. Restart by pressing the preset again to resume creating your frozen drink.

High-alcohol alert: If the alcohol content of the input is too high, the unit will detect it and provide an alert. Temperature Control LEDs will flash one at a time in ascending order starting with the bottom LED, and the unit will beep every minute for 15 minutes.

- Check the alcohol content in your recipe to ensure it contains between 2.8% and 16% alcohol.
- If using hard alcohol/spirits (40% +), use 120ml for every 710ml of total recipe size. Refer to the Alcohol Guidelines section for more details.
- If a drink exceeds the maximum alcohol amount, add 60ml juice, water, non-alcoholic drink mix, soda, tonic water, seltzer, or coffee/tea per serving to dilute the input.
- Reset the unit by pressing the preset. Restart by pressing the preset again to resume creating your frozen drink.

Motor stall alert: If the motor stalls while running, the unit will detect it and provide an alert. Every Temperature Control LED will flash, and the unit will beep every minute for 15 minutes.

- 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.
- Unplug the unit from the electrical outlet.
- Allow the unit to cool for approximately 15 minutes.
- Remove all parts and accessories. Ensure no ingredients are jamming the auger.
- Plug in the unit again and reassemble all parts to resume unit use.

Unit failure alert: If the unit fails, the unit will detect it and provide an alert. Every other Temperature Control LED will flash alternately, and the unit will beep every minute for 15 minutes.

- If the unit fails, please call Customer Service at 0800 862 0453.

Power not on alert: The preset lights will flash in sequence, this will happen if the unit is switched on at the back, but the power button at the front has not been pressed.

- Press the power button at the front of the unit to stop the lights flashing and turn the unit on.
- Unit sideways alert: If the unit is on its side during use, the unit will detect it and provide an alert. The top 5 and bottom 5 Temperature Control LEDs will flash alternately, and the unit will beep every minute for 15 minutes.
- Place the unit upright and let it stand for at least 2 hours before using.

MANUFACTURER'S GUARANTEE

The Ninja Guarantee

When a consumer buys a product in the UK, they get the benefit of legal rights relating to the quality of the product (your "legal rights"). You can enforce your legal rights against your retailer, including Ninja if you bought your Ninja kitchen appliance from ninjakitchen.co.uk. However, at Ninja we are so confident about the quality of our products that we give the owner an additional, free parts and labour manufacturer's guarantee of up to 2 years.

The guarantee it comes with is an important consideration - and reflects how much confidence the manufacturer has in its product and manufacturing quality.

The manufacturer's guarantee does not affect your legal rights.

How long are new Ninja machines guaranteed for?

Our manufacturer's guarantee lasts for one year from the date of purchase as standard, or for two years if you register your purchase with us within 28 days.

How do I register my Ninja guarantee?

If you have purchased your Ninja kitchen appliance directly from ninjakitchen.co.uk your guarantee is registered automatically. If you bought it from anywhere else in the UK, you can register your guarantee online within 28 days of purchase.

- To register online, please visit www.ninjakitchen.co.uk/register-guarantee or scan the QR code in your instruction booklet.
- Keep a note of the date you purchased the machine.

IMPORTANT:

- **Keep your receipt** if you bought your Ninja kitchen appliance from anywhere except ninjakitchen.co.uk. You will need it to claim under your guarantee.
- The free Ninja guarantee only applies in the UK.

What are the benefits of registering my free Ninja guarantee?

When you register your guarantee, you will get an extra year of cover. We'll also have your details to hand if we ever need to get in touch. If you further agree to receive communications from us, you can also receive tips and advice on how to get the best out of your Ninja kitchen appliance and hear the latest news about new Ninja technology and launches.

What is covered by the free Ninja guarantee?

Repair or replacement (at Ninja's discretion) of your Ninja machine, including all parts and labour. What is not covered by the free Ninja guarantee?

- Normal wear and tear.
- Accidental damage or faults caused by negligent use or care, misuse, neglect, careless operation or handling of the Ninja kitchen appliance which is not in accordance with the Ninja Operating Manual supplied with your machine.
- Damage caused by use of the Ninja kitchen appliance for anything other than normal domestic household purposes.
- Damage caused by use of parts not assembled or installed in accordance with the operating instructions.
- Damage caused by use of parts and accessories which are not Ninja Genuine Components
- Faulty installation (except where installed by Ninja).
- Repairs or alterations carried out by parties other than Ninja or its agents.

How can I claim under the free Ninja guarantee?

Contact our customer service helpline on 0800 862 0453. For service hours please visit our website under 'Contact Us'. It's free to call, and you'll be put straight through to a Ninja representative. You'll also find online support at <https://support.ninjakitchen.co.uk/>. The Ninja representative will go through some troubleshooting with you, and if we conclude that the item has failed, we will send you a replacement part or a returns label to send the defective item back to us free of charge. When you have delivered the defective product to us, we will send you a replacement.

Please remember that the item will need to be boxed when you return it to us. It can be any suitable box, it does not have to be the original packaging.

Where can I buy genuine Ninja spares and accessories?

Ninja spares and accessories are developed by the same engineers who developed your Ninja kitchen appliance. You'll find a full range of Ninja spares, replacement parts and accessories for all Ninja machines at www.ninjakitchen.co.uk. Please remember that damage caused by the use of non-Ninja spares may not be covered under your guarantee.



REGISTER YOUR PURCHASE

-  ninjakitchen.co.uk/registerguarantee
-  Scan QR code using mobile device

RECORD THIS INFORMATION

Model Number: _____

Serial Number: _____

Date of Purchase: _____
(Keep receipt)

Store of Purchase: _____

TECHNICAL SPECIFICATIONS

Voltage: 220-240V~, 50Hz

Power: 200 Watts

SharkNinja Europe Ltd,
1st/2nd Floor Building 3150,
Thorpe Park, Century Way,
Leeds, England, LS15 8ZB
+44 (0)800 862 0453
www.ninjakitchen.co.uk

SharkNinja Germany GmbH,
Rotfeder-Ring 9,
60327 Frankfurt am Main,
Germany
www.ninjakitchen.eu

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 is a registered trademark in the United Kingdom of SharkNinja Operating LLC.