



# NINJA Foodi Power Blender and Processor System User Guide

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# NINJA<sup>®</sup> Foodi<sup>™</sup>

**NINJA Foodi Power Blender and Processor System**



## What's in the Box



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

## AUTO-iQ® MODE

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.



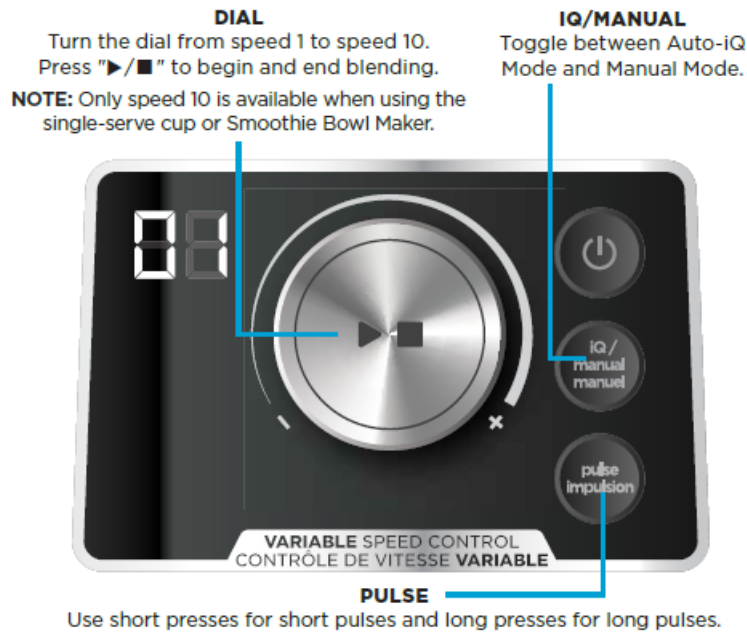
#### TIP:

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.

## MANUAL MODE

Go manual for total control of your blending speed and textures. Dial down the speed for heavy loads like dough, or crank up the speed for smoothies. Continuously runs up to 60 seconds. Press START/STOP at any time to end program sooner.

**NOTE:** In Manual mode, Auto-iQ® programs will not illuminate on the control panel.



## USING VARIABLE SPEED CONTROL & THE POWER BLENDER & PROCESSOR PITCHER

**NOTE:** IF USING MANUAL SPEEDS WITH THE DOUGH BLADE ASSEMBLY, ONLY USE SPEEDS 1 OR 2.

### START SLOW

Always start at a low speed (1–3) to better incorporate ingredients and prevent them from sticking to the sides of the vessel.

### DIAL UP THE SPEED

Smoother blends call for higher speeds. Low speeds are great for chopping veggies and mixing dough, but you'll need to ramp up for purees and dressings.

### HIGH-SPEED BLENDING

Blend until your desired consistency is reached. The longer you blend, the better the breakdown and smoother the outcome will be.

## Assembling the Power Blender & Processor Pitcher



1. Holding the blade assembly by the top of the shaft, insert it into the pitcher.
2. Fill pitcher with desired ingredients. Install the lid, then lower lid handle to lock in place.
3. Place pitcher on base. Slightly align handle to the right so the LOCK symbols are visible on the motor base. Rotate clockwise until pitcher clicks into place.

## Blending

**PRESS THE POWER BUTTON TO TURN THE UNIT ON.**



1. Use the dial to select an Auto-iQ® program or manual speed, then press “▶/■” to begin blending.
2. When blending is complete, turn pitcher counterclockwise and lift to remove.
3. To pour out thinner mixtures, ensure lid is locked in place, then open pour spout.

**NOTE:** If using manual speeds with the Dough Blade Assembly, only use speeds 1 or 2.

### For thicker mixtures

Press RELEASE button and lift handle to remove lid, then carefully lift out blade assembly before removing contents. Remove contents from blade assembly by using a spatula.



**WARNING:** Blade assembly is sharp and not locked in place. Make sure lid is locked onto pitcher before pouring contents. If pouring without lid, carefully remove blade assembly first. Failure to do so will result in a risk of laceration. Refer to the Ninja Owner’s Guide for additional information.

## COOKIES



Unit can make a max of 24, 28 g cookies at a time.

1. Add sugars; cubed, softened butter; eggs; and liquids (such as vanilla extract). Use the dial to select DOUGH, then press “▶/■”.
2. Add all dry ingredients and run the DOUGH program again. If more mixing is needed, run on Speed 2 until combined.
3. Remove dough blade and add mix-ins (such as chocolate chips, raisins, and nuts). Stir to combine.

## BISCUITS, PIES & SCONES



Unit can make a max of 8 biscuits and scones or one 30 cm round pie crust at a time.

1. First add dry ingredients and cold, cubed butter or shortening. Use the dial to select DOUGH, then press "▶/■".
2. Add cold liquids (such as cold milk or water) and run the DOUGH program again. If more mixing is needed, run on Speed 2 until combined.
3. Remove dough ball and knead to combine.

## PIZZAS, PRETZELS, BAGELS & BREAD DOUGHS



Unit can make a max of one 30 cm round pizza, 8 pretzels or bagels, or one loaf bread at a time.

1. First add liquids (such as water), yeast, and oil. Then add dry ingredients. Use the dial to select DOUGH, then press "▶/■".
2. Remove dough ball and knead to combine, if needed.

## CAKES, BROWNIES, MUFFINS & QUICK BREADS



Unit can make a max of one 30 cm round cake, one 20 cm x 20 cm pan brownies, 12 muffins, or one 20 cm x 10 cm loaf of quick bread, such as banana bread or pumpkin bread.

1. Add sugars; oil or cubed, softened butter; eggs; and liquids (such as vanilla extract). Use the dial to select DOUGH, then press "▶/■".
2. Add all dry ingredients and run the DOUGH program again. If more mixing is needed, run on Speed 2 until combined.
3. Add mix-ins (such as chocolate chips, raisins, and nuts). Press iQ/Manual, and, with Speed 1 selected, press "▶/■". Blend until combined.



## PREPPING VEGETABLES

- Cut both ends off ingredients and remove any outer peels or skins.
- Cut ingredients such as carrots, cucumber, celery, and zucchini in 5 cm pieces, and broccoli or cauliflower florets into 2 cm pieces. Cut ingredients such as onions in

## PREPPING MEAT



- Trim excess fat and connective tissue. Cut meat in 5 cm cubes.

## CHOP PROGRAM

- Timed pulses and pauses give you consistent chopping results.
- Run program once for a large chop, twice for a small chop, and three times for a mince.

## Assembling the Power Nutrient Extraction\* Cup & Smoothie Bowl Maker

1. Fill container with desired contents. Screw on the blade assembly until you have a tight seal.
2. Flip container upside down and install on base. Rotate clockwise until it clicks into place.



## Blending

**PRESS THE POWER BUTTON TO TURN THE UNIT ON.**





1. Use the dial to select an Auto-iQ® program or manual speed, then press “▶/■” to begin blending.
2. If using the bowl maker, twist the built-in tamper counterclockwise continuously while processing.
3. When blending is complete, remove the container from base. Then, remove the blade assembly from container.

### Taking It To Go?

Place the Storage Lid or Spout Lid on top of the bowl or cup, and turn clockwise to seal.

**NOTE:** DO NOT microwave or freeze the single-serve cup or Smoothie Bowl Maker.



**WARNING:** Handle the blade assembly with care, as the blades are sharp.

## SMOOTHIE BOWL BASICS

### USING THE SMOOTHIE BOWL MAKER

1. Add milk or milk alternative such as soy, coconut, almond, or oat milk, up to the LIQUID FILL line. ALWAYS DO THIS FIRST



2. Add frozen fruit, directly from freezer, and/or açai or dragon fruit packets up to the MAX FILL line.



3. (Optional) Amplify your base by adding 1 scoop of yogurt, flavor powder, protein powder, and/or nut butter





4. Screw on the blade assembly and install the bowl maker on the motor base. Select BOWL and press “▶/■”. Twist the built-in tamper counterclockwise continuously while processing.



5. After blending is complete, add your favorite toppings, such as coconut flakes, granola, fresh bananas, berries, and agave nectar.



## Cleaning

### STUCK-ON INGREDIENTS IN THE SMOOTHIE BOWL MAKER?

**NOTE:** For best results, use a dishwasher to remove stuck-on ingredients.



1. Rinse the bowl maker and blade assembly under WARM WATER after processing.
2. Fill the bowl maker with warm water up to the top of the built-in tamper and add 1 or 2 SMALL DROPS of dish soap.
3. Select BOWL and press “▶/■”. Twist the built-in tamper counterclockwise continuously while processing.
4. Once complete, empty contents and rinse under warm water.

**NOTE:** The built-in tamper in the Smoothie Bowl Maker is not removable.

### STUCK-ON INGREDIENTS IN THE PITCHER OR CUP:

Fill pitcher with warm water up to the DOUGH MAX line and add 1 or 2 small drops of dish soap. For the cup, fill halfway with warm water and add 1 small drop of dish soap. Run the BOWL program. Once complete, empty

contents and rinse under warm water. Refer to the Owner’s Guide for more information.



**Dishwasher**

Containers, lids, and blade assemblies are all dishwasher safe.



**Hand-Washing**


Wash containers, lids, and blade assemblies in warm, soapy water. When washing the blade assemblies, use a dishwashing utensil with a handle to remove excess residue, such as when dealing with stuck-on ingredients, like doughs and batters.



**WARNING:** Handle the blade assemblies with care when washing, as the blades are sharp. Contact with the blades’ edges can result in laceration.

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**Documents / Resources**

	<p><a href="#">NINJA Foodi Power Blender and Processor System</a> [pdf] User Guide</p> <p>Foodi Power Blender and Processor System, Foodi Power Blender, Blender and Processor System, Blender Processor System, Blender, Processor System</p>
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**References**

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- [sharkninja.com/patents](http://sharkninja.com/patents)