



NINJA INSTANT COOKER Owner's Manual

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PC100 Series

THANK YOU for purchasing the Ninja® Instant Cooker



registeryourninja.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

Watts: 1000W

TIP: You can find the model and serial numbers on the QR code label located on the back of the unit by the power cord.

IMPORTANT SAFEGUARDS

HOUSEHOLD USE ONLY

Read all instructions before using your Ninja® Instant Cooker.

When using electrical appliances, basic safety precautions should always be followed, including the following:



WARNING

1. **DO NOT** use an extension cord.
A short power-supply cord is used to reduce the risk of children grabbing the cord or becoming entangled and to reduce the risk of people tripping over a longer cord.
2. To reduce the risk of electric shock, cook only in the pot provided or in a container recommended by SharkNinja placed in the provided pot. **DO NOT** use the appliance without the removable cooking pot installed.
3. To eliminate a choking hazard for young children, remove and discard the protective cover fitted on the power plug of this appliance.
4. **ALWAYS** ensure the appliance is properly assembled before use.
5. **DO NOT** touch hot surfaces. Appliance surfaces are hot during and after operation. To prevent burns or personal injury, **ALWAYS** use protective hot pads or insulated oven mitts and use available handles and knobs.
6. Intended for countertop use only. **DO NOT** place the appliance near the edge of a countertop during operation. Ensure the surface is level, clean, and dry.
7. **DO NOT** place on or near a hot gas or electric burner or in a heated oven.
8. To protect against electrical shock **DO NOT** immerse cord, plugs, or main unit housing in water or other liquid.
9. **DO NOT** cover the pressure release valve.
10. This appliance cooks under pressure. Improper use may result in scalding injury. Make certain unit is properly closed before operating.
11. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
12. Extreme caution must be used when the cooker contains hot food or liquid or is under pressure. Improper use may result in personal injury. When using this appliance to pressure cook, ensure the lid is properly assembled and locked into position before use.
13. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
14. Only use the side handles to carry or move the appliance.
15. Removable cooking pot can be extremely heavy when full of ingredients. Care should be taken when lifting pot from cooker base.
16. To reduce the risk of electric shock, **DO NOT** add water or ingredients without the pot in place. Only clean with a damp cloth with unit unplugged.
17. Before placing removable cooking pot into cooker base, ensure pot and housing are dry by wiping with a soft cloth.
18. **DO NOT** sauté under pressure.
19. **NEVER** use SLOW COOK setting without food and liquids in the removable cooking pot.
20. **DO NOT** use this appliance for deep frying.
21. **DO NOT** exceed the cooking pot's **PRESSURE MAXIMUM** fill level. Overfilling may cause personal injury or property damage or affect the safe use of the appliance.
22. When pressure cooking foods that expand (such as dried vegetables, beans, grains, rice, etc.) **DO NOT** fill pot more than halfway.

23. ALWAYS follow the maximum and minimum quantities of liquid as stated in instructions and recipes.
24. Foods such as applesauce, cranberries, pearl barley, oatmeal or other cereals, split peas, noodles, macaroni, rhubarb, or spaghetti can foam, froth, and splutter when pressure cooked, clogging the pressure release valve. These foods should not be cooked in a pressure cooker unless a Ninja® recipe calls for them to be.
25. Before use, ALWAYS check pressure release valve and red float valve for clogging or obstruction, and clean them if necessary. Check to make sure the red float valve moves freely.
26. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
27. DO NOT attempt to open the lid after pressure cooking until all internal pressure has been released through the pressure release valve and the unit has cooled slightly. If the lid will not turn to unlock, this indicates the appliance is still under pressure—DO NOT force lid open. Any pressure remaining can be hazardous. Let unit naturally release pressure or turn the pressure release valve to the VENT position (if recipe instructs) to immediately release steam, making sure to avoid any contact with steam to prevent burns. When the steam is completely released, the red float valve will be in the lower position, allowing the lid to be removed.
28. ALWAYS keep hands, face, and other body parts away from the pressure release valve prior to releasing pressure.
29. DO NOT use if the removable cooking pot is damaged. Replace before using.
30. ALWAYS ensure lid is properly closed before operating.
31. DO NOT allow young children to operate the appliance or use as a toy. Close supervision is necessary when any appliance is used near children.
32. Regularly inspect the appliance and power cord. DO NOT use the appliance if there is damage to the power cord or plug. If the appliance malfunctions or has been damaged in any way, immediately stop use and call Customer Service. Return the appliance to SharkNinja Operating LLC for examination, repair, or adjustment.
33. The use of attachments not recommended or sold by SharkNinja may cause fire, electric shock, or injury.
34. This appliance is for household use only. DO NOT use this appliance for anything other than its intended use. DO NOT use in moving vehicles or boats. DO NOT use outdoors. Misuse may cause injury.
35. To avoid risk of scalding or cooker malfunctioning, make sure silicone seal is cleaned and properly attached to lid before cooking.
36. When removable cooking pot is empty, DO NOT heat it for more than 10 minutes, as doing so may damage the cooking surface.
37. Caution should be used when searing meats and sautéing in hot oil. Keep hands and face away from the removable cooking pot, especially when adding new ingredients, as hot oil may splatter. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
38. Use caution when opening the lid. Steam escapes as soon as the lid is opened. NEVER place your face or hands over the unit when removing the lid. ALWAYS use oven mitts when handling the hot removable cooking pot.
39. **DO NOT** use this unit to cook instant rice.
40. When using the pressure lid for non-pressure settings ALWAYS keep the lid closed and the pressure release valve turned to the VENT position.
41. When using the PRESSURE COOK setting, ALWAYS keep the lid locked and the pressure release valve is in the SEAL position.
42. **DO NOT** use abrasive cleaners, steel wool, or scouring pads to clean the cooker.
43. Spilled food can cause serious burns. Keep appliance and cord away from children. NEVER drape cord over the edge of counter or use outlet below counter. NEVER use with an extension cord.

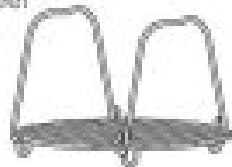
44. **NEVER** connect this appliance to an external timer switch or separate remote-control system.
45. Let the appliance cool for approximately 30 minutes before handling, cleaning, or storing.
46. To avoid possible steam damage, place the unit away from walls and cabinets during use.
47. Make sure the unit is clean before using.
48. Please refer to the Cleaning & Maintenance section for regular maintenance of the appliance. Return the appliance to SharkNinja Operating LLC for any other servicing.
49. DO NOT let the power cord touch hot surfaces such as the stove.
50. Use extreme caution when removing the lid after cooking. Serious burns can result from the steam inside. ALWAYS lift and tilt the lid away from you when removing, using care to ensure water does not drip back into the appliance.
51. Outlet voltages can vary, affecting the performance of your product. To prevent possible illness, use a thermometer to check that your food is cooked to the temperatures recommended by the Food and Drug Administration.
52. To prevent risk of explosion and injury, replace only silicone ring as recommended by the manufacturer. See Operating Instructions.
53. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
54. To disconnect, turn any control to “off”, then remove plug from wall outlet.

SAVE THESE INSTRUCTIONS

READ ALL INSTRUCTIONS BEFORE USE

PARTS

Stainless Steel
Steam Rack



Anti-Clog
Cap

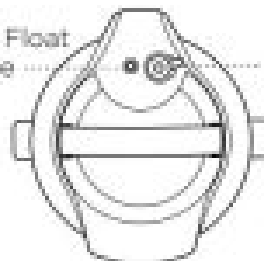


Lid



Red Float
Valve

Pressure
Release Valve

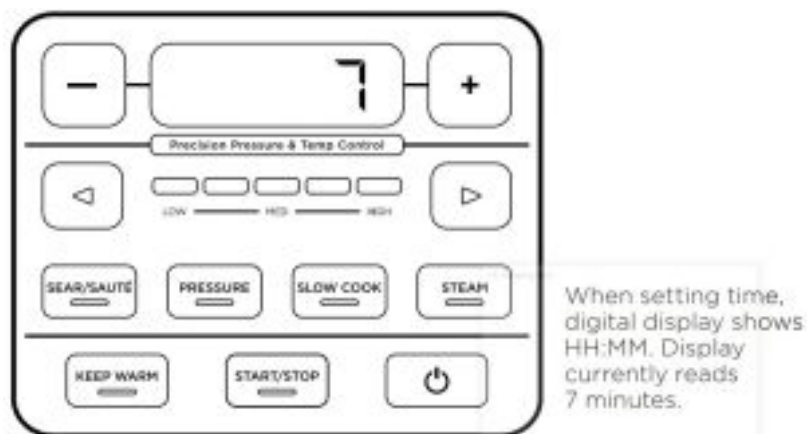


6-Quart Ceramic-Coated
Cooking Pot





GETTING TO KNOW YOUR NINJA® INSTANT COOKER



FUNCTION BUTTONS

- **PRESSURE:** To pressure cook, the lid must be installed and the pressure release valve must be in the SEAL position. Use the right or left arrows to set the pressure level and the + and – buttons to set cook time up to 4 hours.
- **STEAM:** To use as a steamer, the lid must be installed and the pressure release valve must be in the VENT position.* Use the + and – buttons to set cook time up to 30 minutes. Your Ninja Instant Cooker will automatically set the best temperature for steaming.
- **SLOW COOK:** To slow cook, the lid must be installed and the pressure release valve must be in the VENT position.* Use the right or left arrows to set the temperature and the + and – buttons to set cook time up to 12 hours.

- **SEAR/SAUTÉ:** Your Ninja Instant Cooker can be used like a stovetop for browning meat, sauteing veggies, simmering sauces, and more. Use the right or left arrows to set the temperature. There is no time setting available or necessary when using Sear/Sauté.

* A glass lid is also available for steaming and slow cooking. To order, visit ninjaaccessories.com.

SETTING OR ADJUSTING PRESSURE/

- **TEMPERATURE:** To set or adjust the pressure or temperature levels in all functions (except Steam) use the right and left arrows to toggle between and select your desired setting.
- **SETTING OR ADJUSTING COOK TIME:** Use the + and – buttons to set or adjust the cook time in all functions (except Sear/Sauté) in minute increments.

OPERATING BUTTONS

- **START/STOP:** After the function has been selected and temperature, pressure and/or cook time have been set, begin the cooking process by pressing START/STOP. To stop cooking at any time, press this button again.
- **KEEP WARM:** After pressure cooking, steaming, or slow cooking time expires, Keep Warm mode will automatically activate for up to 12 hours. The KEEP WARM button will illuminate and the clock will display the amount of time the Keep Warm mode has been active. To shut off Keep Warm mode, press KEEP WARM button. You may also select KEEP WARM to use the unit as a warmer.

NOTE: Keep Warm mode is intended to keep cooked food at a safe temperature, **NOT** to cook cold or raw food.

STANDBY MODE

After 10 minutes with no interaction with the control panel, the unit will enter standby mode. The power button will be dimly lit.

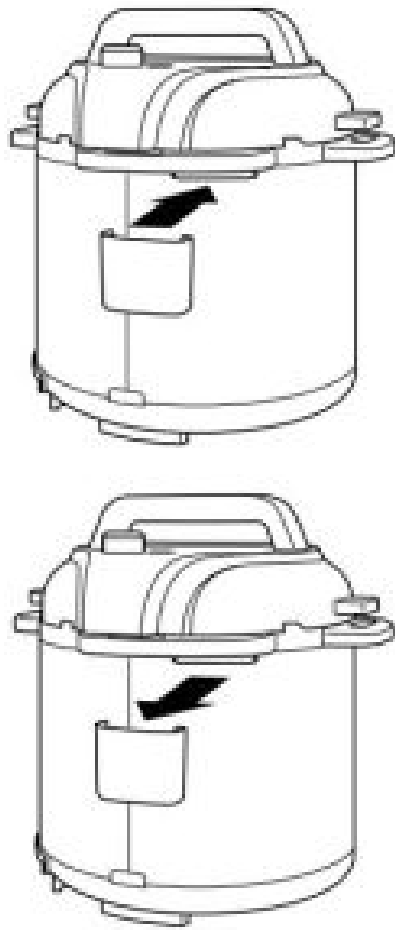
BEFORE FIRST USE

1. Remove and discard any packaging material, promotional labels, and tape from the unit.
2. Remove accessories from the package and read this manual carefully. Please pay particular attention to operational instructions, warnings, and important safeguards to avoid any injury or property damage.
3. Wash the lid, silicone ring, removable cooking pot, steam rack, and condensation collector in hot, soapy water, then rinse and dry thoroughly.

NEVER clean the cooker base or lid in the dishwasher. Inspect the lid to ensure the valves are clean of all debris.

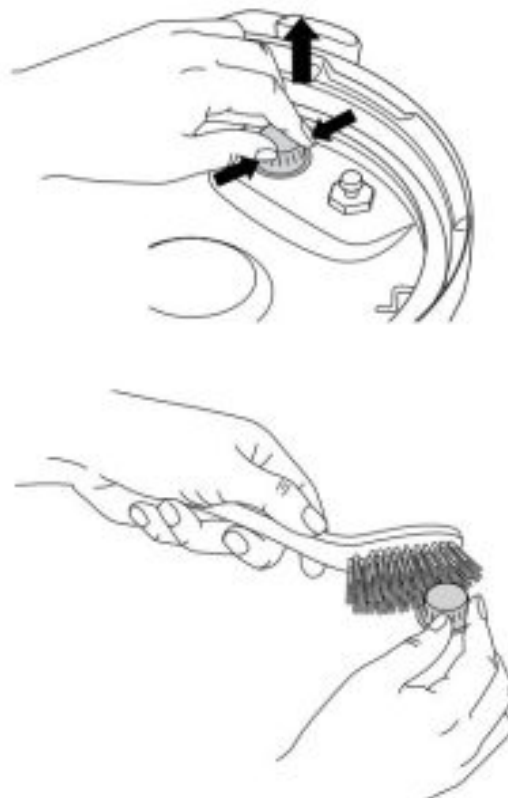
INSTALLING THE CONDENSATION COLLECTOR

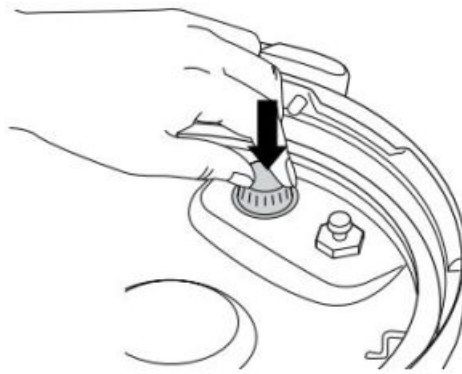
To install the condensation collector, slide it into the slot on the cooker base. To remove the collector for cleaning, slide it out of the base.



REMOVING & REINSTALLING THE ANTI-CLOG CAP

Make sure your anti-clog cap is in the correct position before using the lid. The anti-clog cap protects the inner valve of the lid from clogging and protects users from potential food splatters. It should be cleaned after every use with a cleaning brush. To remove it, squeeze and pull upward. To reinstall, position it in place and press down.



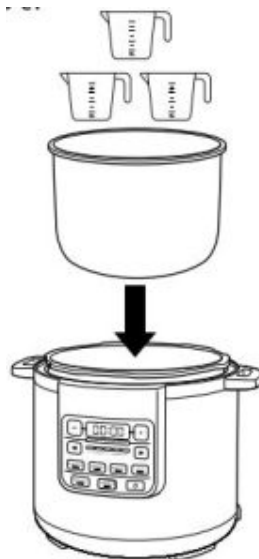


USING YOUR NINJA® INSTANT COOKER

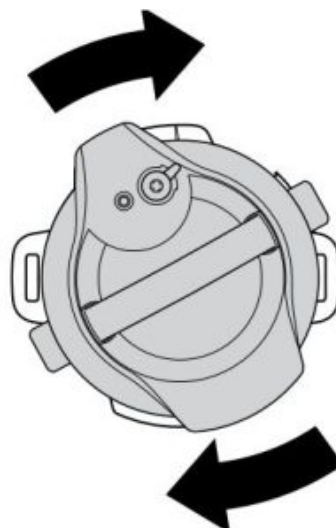
FAMILIARIZING YOURSELF WITH PRESSURE COOKING

In order to familiarize yourself with the Pressure Cook function and start cooking, it is highly recommended for first-time users to do an initial run.

1. Place the pot in the cooker base and add 3 cups room-temperature water to the pot.



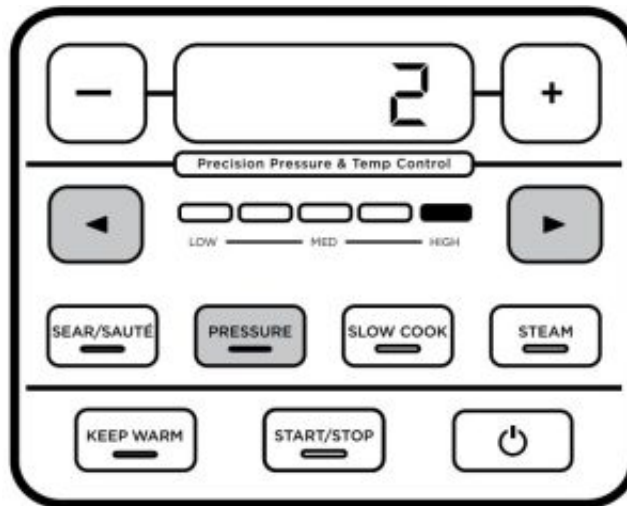
2. Assemble the lid by aligning the arrow on the lid with the arrow on the front of the unit. Then turn the lid clockwise until it locks into place.



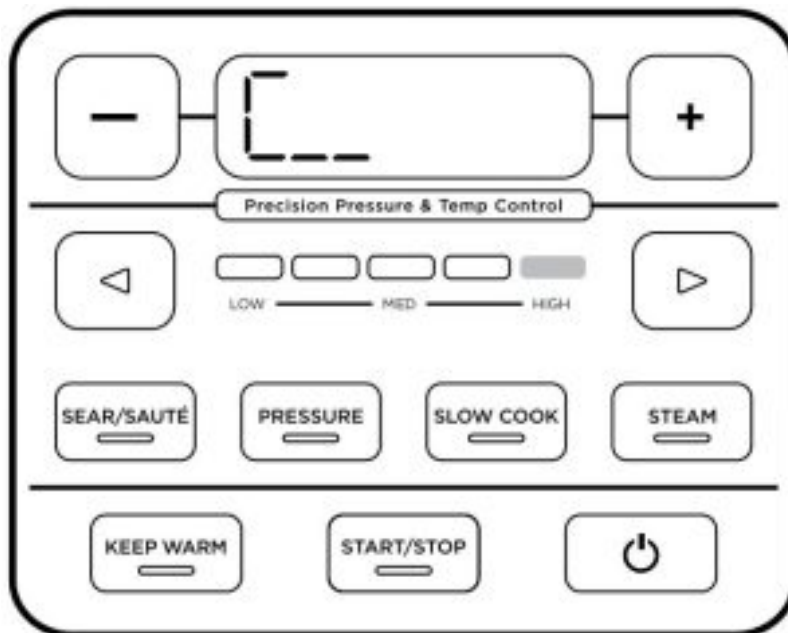
3. Make sure the pressure release valve on the lid is in the SEAL position.



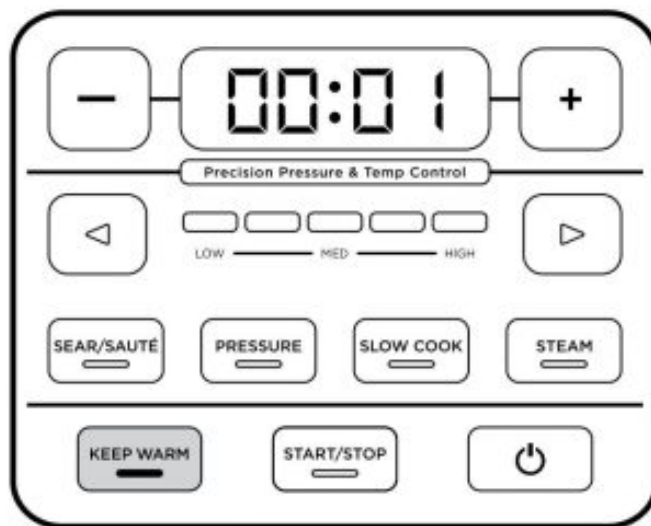
4. Press the PRESSURE button. The unit will default to high (HI) pressure and a time setting of 2 minutes. Press the START/STOP button to begin.



5. The unit will begin to build pressure, indicated by the rotating lights. The unit will begin counting down when it is fully pressurized.



6. When the countdown is finished, the unit will beep, automatically switch to the Keep Warm mode, and begin counting up.



7. Turn the pressure release valve to the VENT position to quick release the pressurized steam. A quick burst of steam will spurt out of the pressure release valve. When steam is completely released, the unit will be ready to open.



NATURAL PRESSURE RELEASE VS. QUICK PRESSURE RELEASE

Natural Pressure Release: When pressure cooking is complete, steam will naturally release from the unit as it cools down. This can take up to 20 minutes or more, depending on the amount of liquid and food in the pot. During this time, the unit will switch to Keep Warm mode and start counting up. When natural pressure release is complete, the red float valve will drop down.

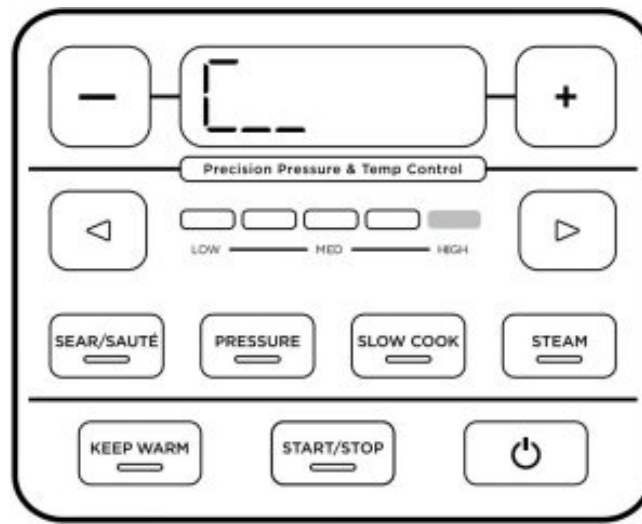
Quick Pressure Release: Use this function only when specified by your recipe. When pressure cooking is complete and the KEEP WARM light is on, turn the pressure release valve to the VENT position to instantly release steam through the valve. Keep face and hands away from unit as steam is being released.

Even after releasing pressure naturally or using the pressure release valve, some steam will remain in the unit and will escape when the lid is opened. **ALWAYS** use caution when opening the lid. Lift and tilt it away from you, making sure no condensation drips into the cooker base.



NOTE: At any time during the natural release process, you can switch to quick release by turning the pressure release valve to the VENT position.

PRESSURIZING

As pressure builds in the unit, the control panel will display rotating lights. Pressurizing time varies, depending on the amount of food and liquid in the pot. When pressure reaches a certain point, the lid will lock as a safety measure, and it will not unlock until pressure is released. Once the unit has reached full pressure, the pressure cooking cycle will begin and the timer will start counting down.



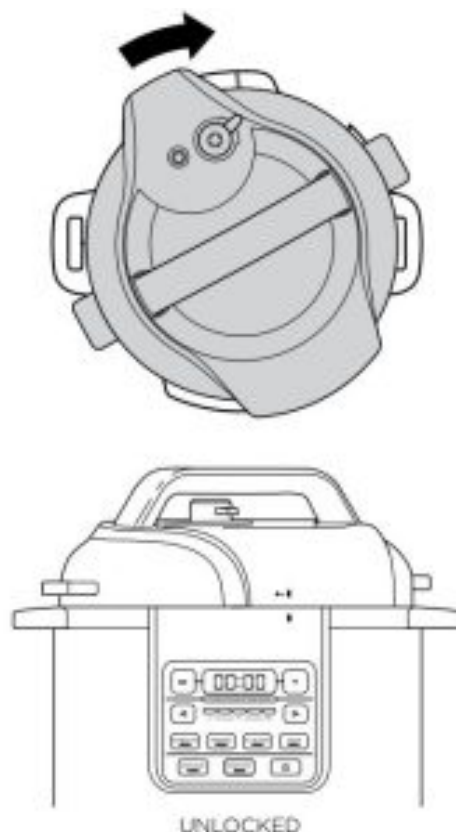
INSTALLING & REMOVING THE LID

Place the lid on top of the unit with the  on the lid and the  on the cooker base lined up evenly. Turn the lid clockwise until it locks in place.

To unlock the lid, twist it counterclockwise.

ALWAYS use caution when opening the lid. Lift it up and away from you, as some steam will remain in the unit and escape when the lid is opened.

NOTE: The lid will not unlock until the unit is completely depressurized.



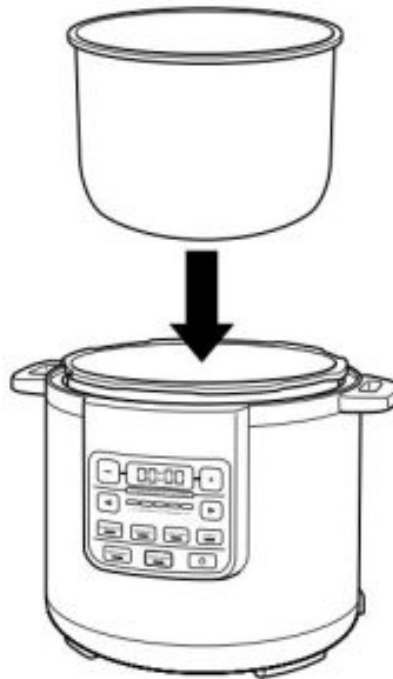


USING THE COOKING FUNCTIONS

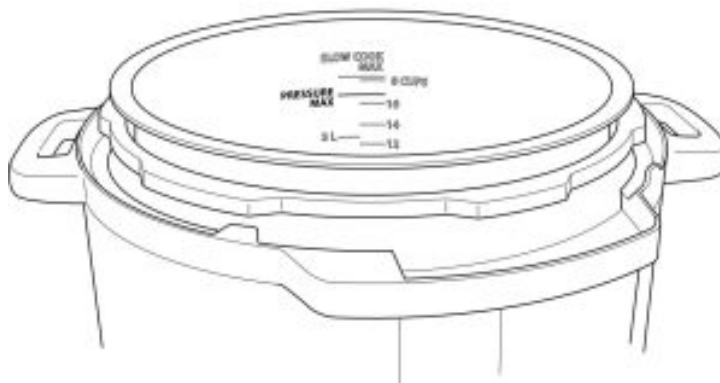
To turn on the unit, plug the cord into a wall outlet, then press the Power button.

Pressure Cook

1. Place the pot in the cooker base.

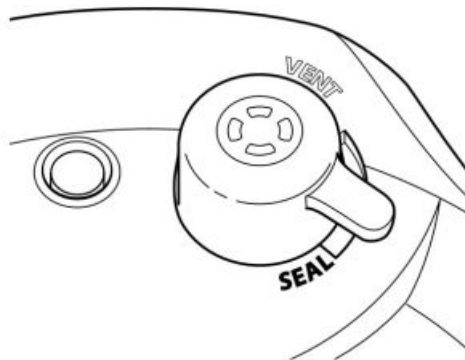


2. Add ingredients and at least 1/2 cup of liquid to the pot, including an accessory if your recipe calls for it. DO NOT exceed the line marked PRESSURE MAX when pressure cooking.



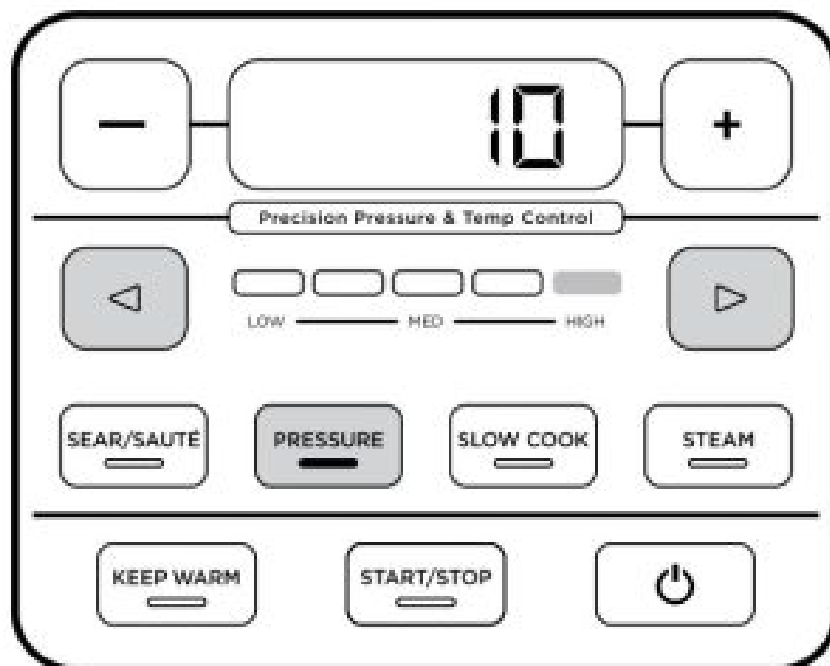
NOTE: When cooking rice, beans, pasta, or other ingredients that expand, DO NOT fill the pot more than halfway
When cooking rice, beans, pasta, or other ingredients that expand, DO NOT fill the pot more than halfway

3. Follow the steps on page 11 to install the lid. Turn the pressure release valve to the SEAL position

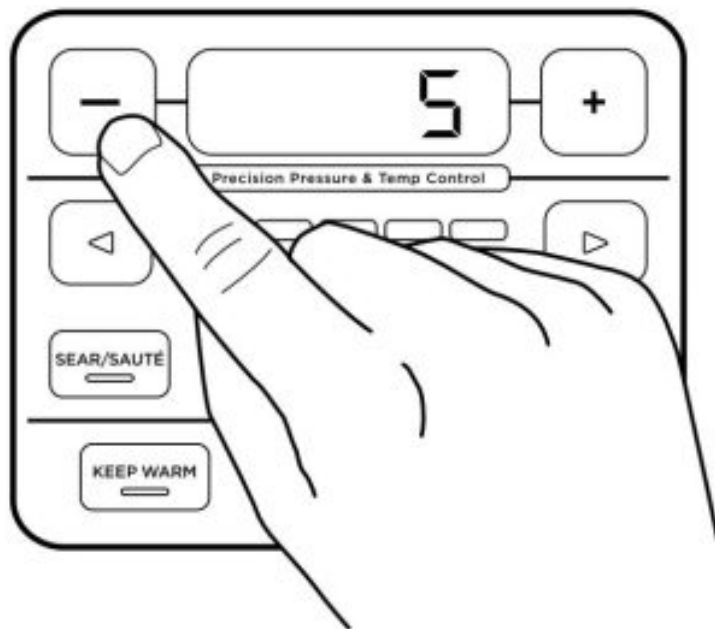


NOTE: The pressure release valve's "loose" fit is intentional; it enables a quick and easy transition between SEAL and VENT and helps regulate pressure by releasing small amounts of steam during cooking to ensure great results.

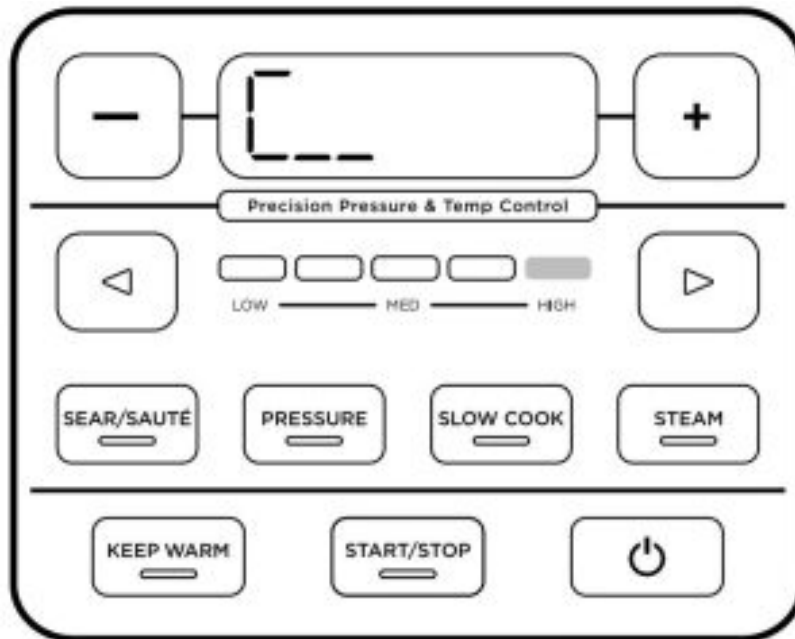
4. Press the PRESSURE button. The default pressure level will illuminate. Use the right and left arrows to toggle between the pressure levels and select either LOW or HIGH.



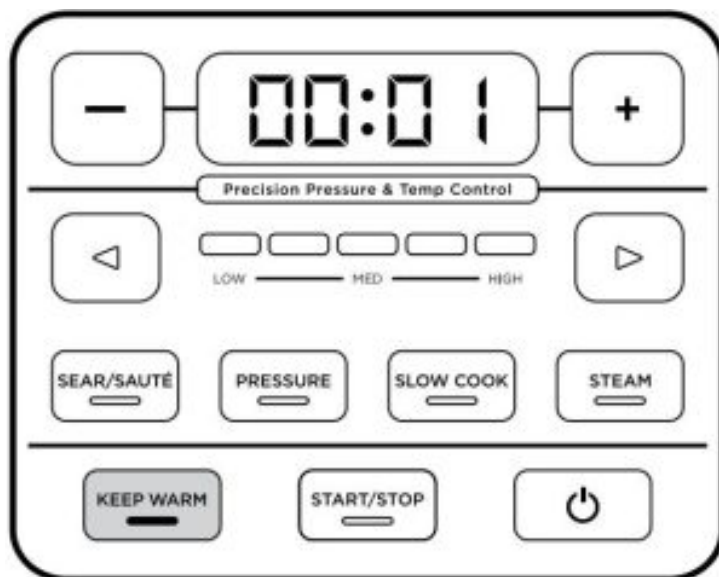
5. Use the + and – buttons to set the cook time, in minute increments, up to 4 hours.



6. Press the START/STOP button to begin cooking. Rotating lights will appear on the display, indicating the unit is building pressure.

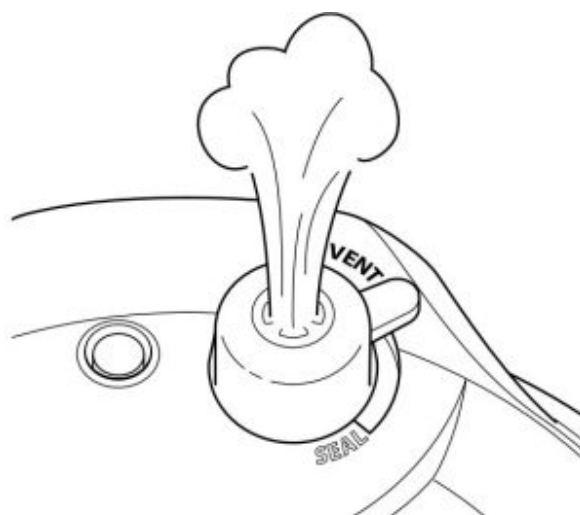


7. When cook time is complete, the unit will beep, automatically switch to Keep Warm mode, and start counting up from 00:00.



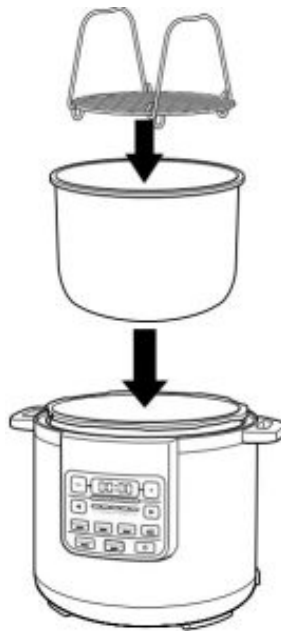
NOTE: After pressure cooking is complete, you may press the KEEP WARM button to turn off the Keep Warm mode.

8. Let the unit naturally release pressure or, if your recipe instructs, turn the pressure release valve to the VENT position to quickly release steam.

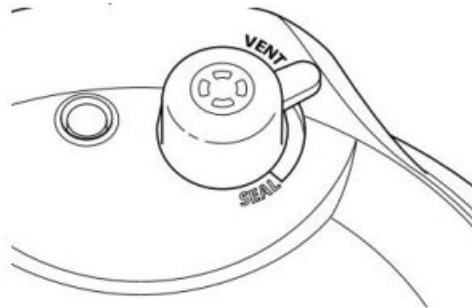


Steam

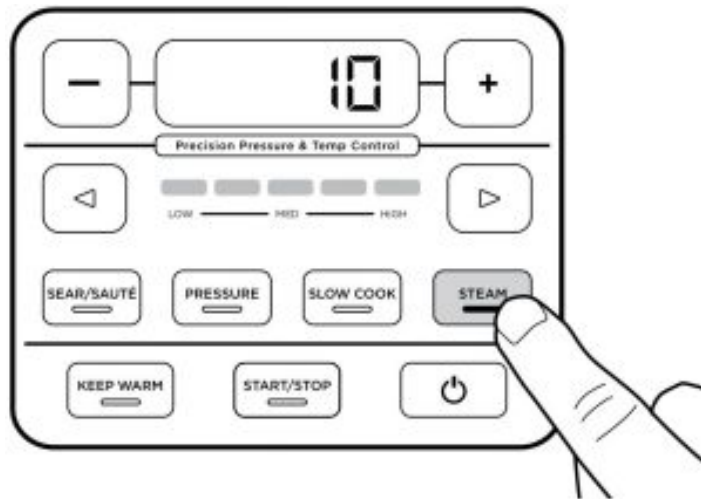
1. Place the pot in the cooker base. Add at least 1/2 cup of liquid (or the amount stated in your recipe) to the pot. Insert the steam rack in the pot, then place ingredients on the rack and close the lid.



2. Follow the steps on page 11 to install the lid. Turn the pressure release valve to the VENT position.

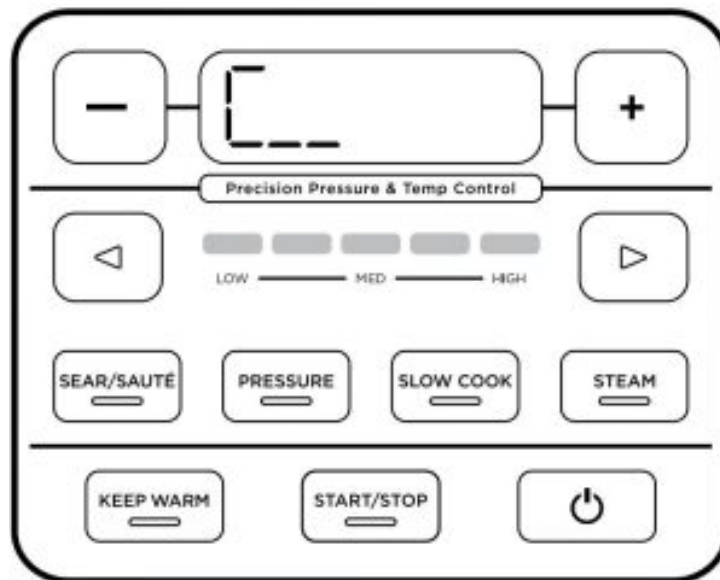


3. Press the STEAM button. Use the + and – buttons to set the cook time in minute increments up to 30 minutes.



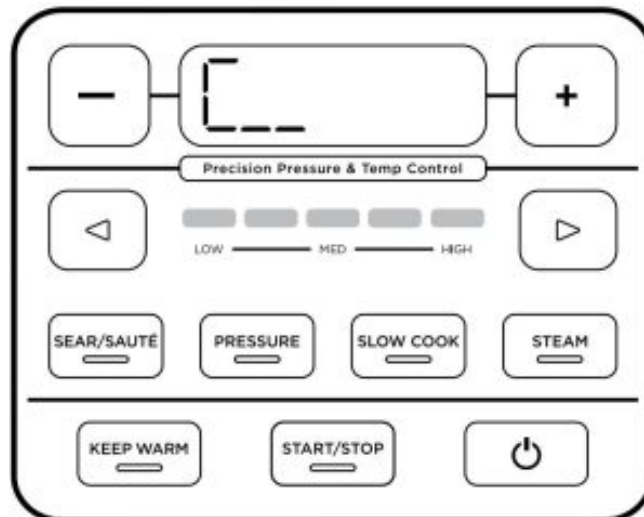
NOTE: There is no temperature adjustment available or necessary when using the Steam function.

4. Press the START/STOP button.
5. The unit will start preheating, during which time the display will show rotating lights. When the unit reaches the proper temperature, the timer will begin counting down.



NOTE: After steaming is complete, you may press the KEEP WARM button to turn off the Keep Warm mode.

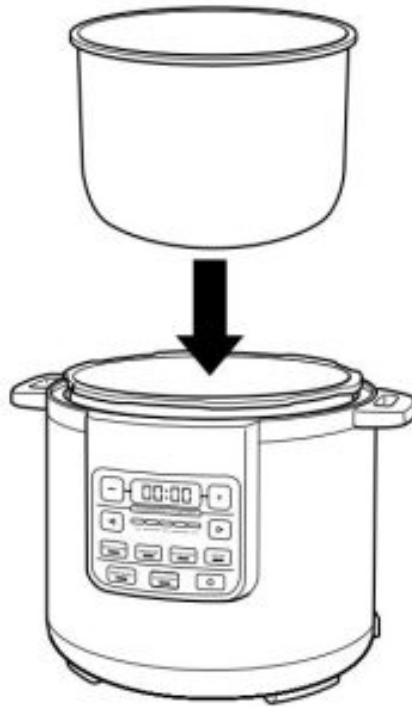
6. When cook time is complete, the unit will beep, automatically switch to Keep Warm mode, and start counting up from 00:00. If the red float valve pops up, wait for it to drop and then you can open the lid.



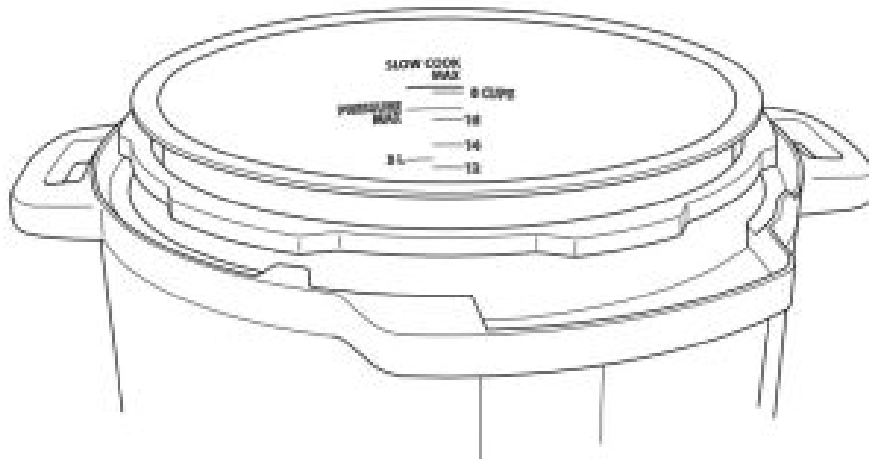
NOTE: After steaming is complete, you may press the KEEP WARM button to turn off the Keep Warm mode.

Slow Cook

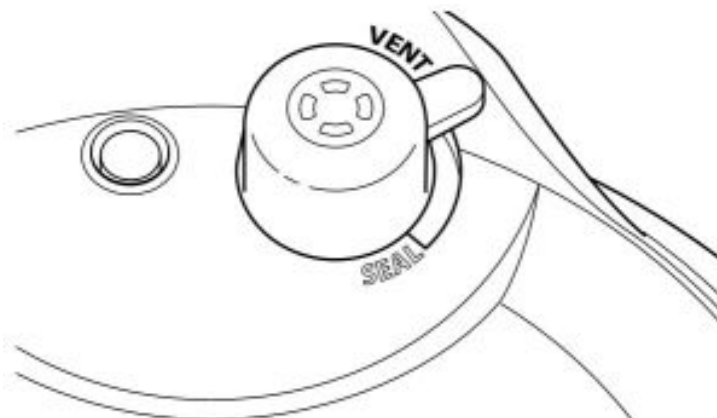
1. Place the pot in the cooker base.



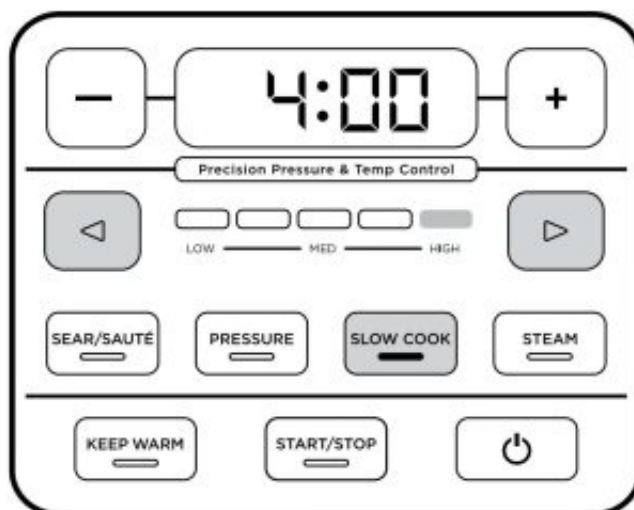
2. Add ingredients to the pot. DO NOT exceed the line marked MAX when slow cooking.



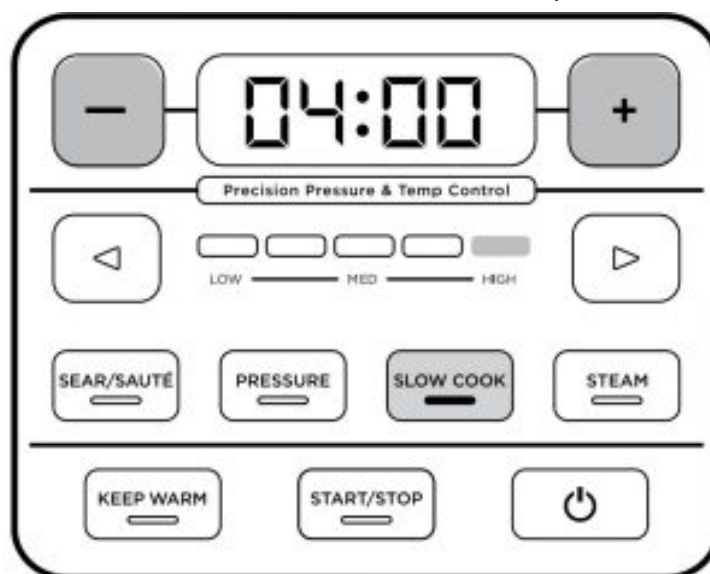
3. Follow the steps on page 11 to install the lid. Turn the pressure release valve to the VENT position.



4. Press the SLOW COOK button. The default temperature setting will illuminate. Use the right and left arrows to toggle between the temperature settings and select either LOW, MEDIUM, or HIGH.

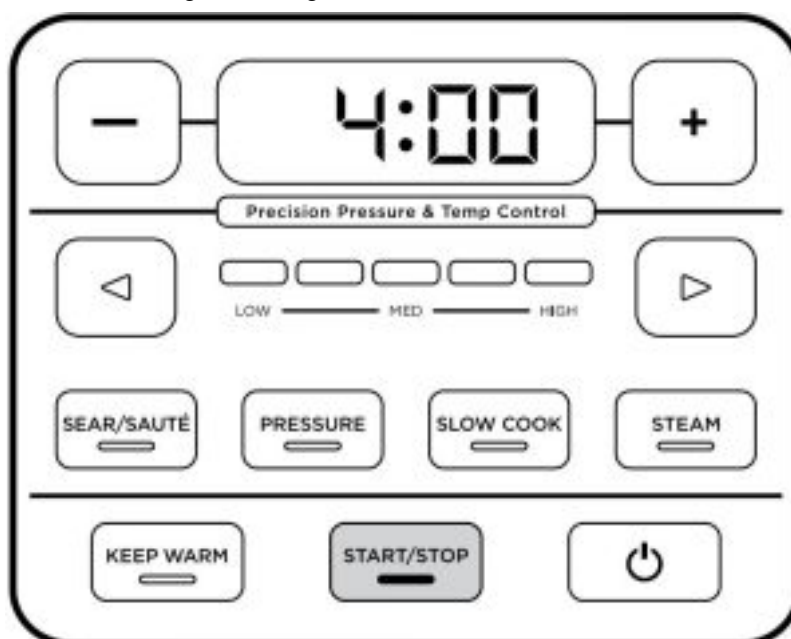


5. Use the + and – buttons to set the cook time in 15-minute increments up to 12 hours.

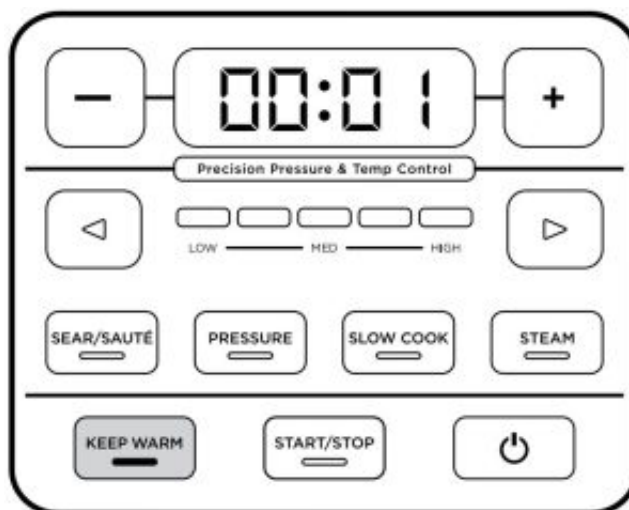


NOTE: The Slow Cook HIGH time setting may be adjusted anywhere between 4 and 12 hours; the Slow Cook MEDIUM and LOW time settings may be adjusted anywhere between 6 and 12 hours.

6. Press the START/STOP button to begin cooking.

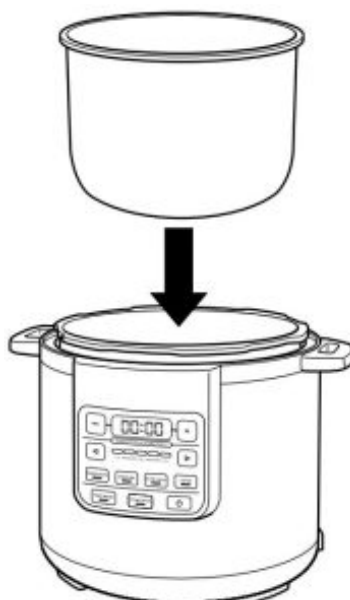


7. When cook time is complete, the unit will beep, automatically switch to Keep Warm mode, and start counting up from 00:00.

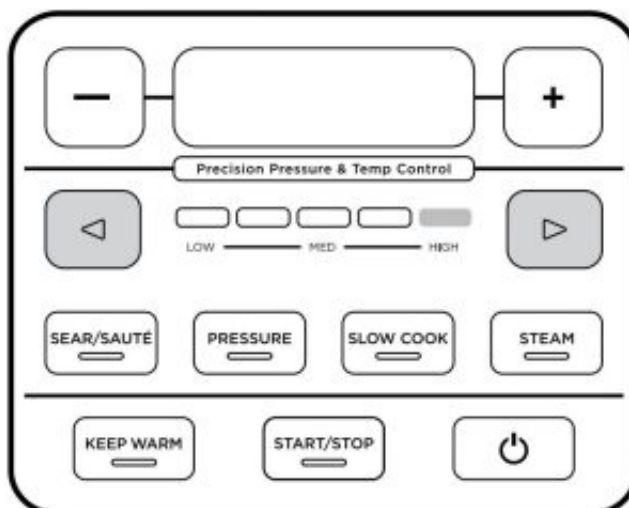


Sear/Sauté

1. Place the pot in the cooker base.

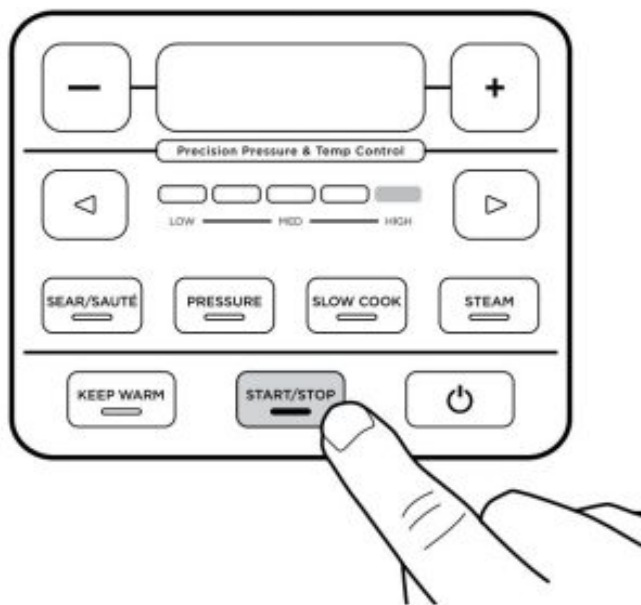


2. Press the SEAR/SAUTÉ button. The default temperature setting will display. Use the right and left arrows to select one of the setting options (LOW, MEDIUM-LOW, MEDIUM, MEDIUM-HIGH, or HIGH).

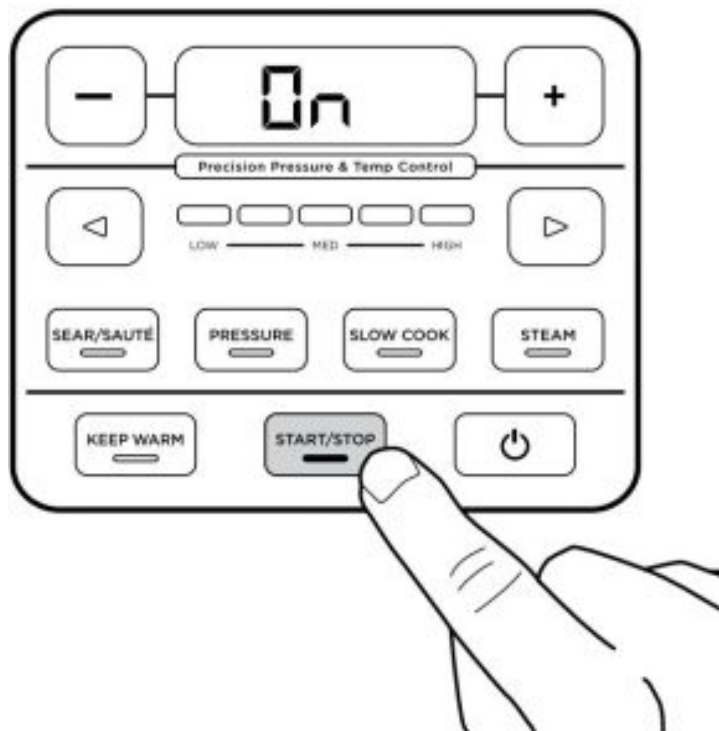


NOTE: There is no time adjustment available or necessary when using the Sear/Sauté function.

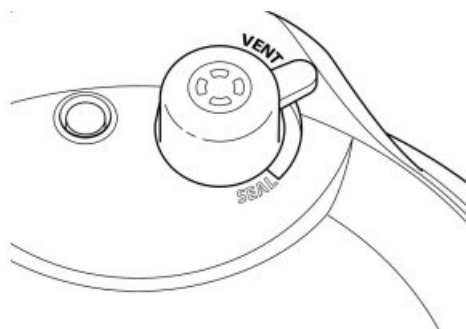
3. Press the START/STOP button to begin cooking.



4. To turn off the Sear/Sauté function, press the START/STOP button. To switch to a different cooking function, press the corresponding function button.



NOTE: If you cover the unit with the lid while using Sear/Sauté, make sure the pressure release valve is in the VENT position.



NOTE: Levels LOW and MEDIUM-LOW can be on for up to 4 hours. Levels MEDIUM though HIGH can be on for

up to 1 hour.

CLEANING & MAINTENANCE

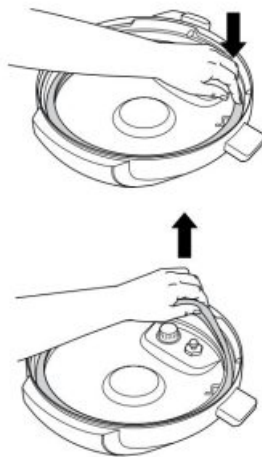


CLEANING YOUR NINJA® INSTANT COOKER

The unit should be cleaned thoroughly after every use.

1. Unplug the unit from the wall outlet before cleaning.
2. NEVER immerse the cooker base in water or any other liquid. NEVER clean the cooker base in a dishwasher.
3. To clean the cooker base and the control panel, wipe them clean with a damp cloth.
4. The cooking pot, steam rack, and silicone ring can be washed in the dishwasher.
5. Hand-wash the lid (including the pressure release valve and anti-clog cap) with water and dish soap.
6. Air-dry all parts after each use.
7. If food residue is stuck on the cooking pot or steam rack, fill the pot with water and allow to soak before cleaning. DO NOT soak pot while it is installed in the cooker base. DO NOT use scouring pads. If scouring is necessary, use a non-abrasive cleanser or liquid dish soap with a nylon pad or brush.

REMOVING & REINSTALLING THE SILICONE RING



To remove the silicone ring, pull it outward, section by section, from the silicone ring rack. The ring can be installed with either side facing up. To reinstall, press it down into the rack section by section. After use, remove any food debris from the silicone ring and anti-clog cap.

Keep the silicone ring clean to avoid odor.

Washing it in warm, soapy water or in the dishwasher can remove odor. However, it is normal for it to absorb the smell of certain acidic foods. It is recommended to have more than one silicone ring on hand. You can purchase additional silicone rings on ninjaaccessories.com.

NEVER pull out the silicone ring with excessive force, as that may deform it and the rack and affect the pressure-sealing function. A silicone ring with cracks, cuts, or other damage should be replaced immediately.

TROUBLESHOOTING GUIDE

Why is my unit taking so long to come to pressure? How long does it take to come to pressure?

- Pressurizing times may vary based on the selected pressure, current temperature of the cooking pot, and temperature or quantity of the ingredients.
- Check to make sure the silicone ring is fully seated and flush against the pressure lid. If installed correctly, you should be able to tug lightly on the ring to rotate it.
- Check that the pressure lid is fully locked and the pressure release valve is in the SEAL position when pressure cooking.

Why is the time counting down so slowly?

- You may have set hours rather than minutes. When setting time, the display will show HH:MM and the time will increase/decrease in minute increments.

How can I tell when the unit is pressurizing?

- Rotating lights will display on the screen to indicate the unit is building pressure. Once the unit is pressurized, the screen will display the set cook time counting down.
- Please note that rotating lights will also display during the Steam function's preheat time.

There is a lot of steam coming from my unit when using the Steam function.

- It's normal for steam to release through the pressure release valve during cooking. Leave the pressure release valve in the VENT position when using Steam, Slow Cook, and Sear/Sauté.

Why is the pressure release valve so loose?

- The pressure release valve's "loose" fit is intentional; it enables a quick and easy transition between SEAL and VENT and helps regulate pressure by releasing small amounts of steam during cooking to ensure great results. Make sure it is placed as far as possible toward the SEAL position when pressure cooking, and is rotated as far as possible toward the VENT position when quick releasing.

How long does the unit take to depressurize?

- Quick release is about 2 minutes or less. Natural release can take up to 20 minutes or more, depending on the type of food and/or the amount of ingredients in the pot.

"vEnt" error message appears on display screen.

- Pressure is building up because the pressure release valve is set to the SEAL position while using SLOW COOK or SEAR/SAUTÉ function. Turn the valve counterclockwise to the VENT position and leave it there for the remainder of the cooking function.

"ovHt" error message appears on display screen.

- The water level is too low. Add more water to the unit for the function to continue.
- Make sure the silicone ring is installed correctly.

Why can't I take the pressure lid off?

- As a safety feature, the pressure lid will not unlock until the unit is completely depressurized. Turn the pressure release valve to the VENT position to quick release the pressurized steam. A quick burst of steam will spurt out of the valve. When the steam is completely released, the unit will be ready to open, indicated by the red float valve being in the lowered position. Turn the pressure lid counterclockwise, then lift it up and away from you.

My unit is hissing and not reaching pressure.

- Make sure the pressure release valve is turned to the SEAL position. If you've done this and still hear a loud hissing noise, it may indicate your silicone seal is not fully in place. Press START/STOP to stop cooking, VENT as necessary, and remove the pressure lid. Press down on the silicone ring, ensuring it is fully inserted and lies flat under the ring rack. Once fully installed, you should be able to tug lightly on the ring to rotate it.

My unit is counting up rather than down.

- The cooking cycle is complete and the unit is in Keep Warm mode.

“E” code appears.

- The unit is not functioning properly. Please contact Customer Service at 1-877-646-5288.

REPLACEMENT PARTS

To order additional parts and accessories, visit ninjaaccessories.com or contact Customer Service at 1-877-646-5288.

HELPFUL TIPS

1. To have your unit build pressure quicker, set it to SEAR/SAUTÉ HIGH. Once ready to pressure cook, select the PRESSURE button and continue as you normally would.
2. Cook times may vary based on the selected temperature, time, or pressure setting, or the quantity of the ingredients.
3. Cook time and temperature can be adjusted at any time during cooking. Simply press + or – buttons to adjust time or right and left arrows to change the temperature setting.
4. After a cooking function is selected, you can press the START/STOP button to begin cooking immediately. The unit will run at the default setting and time.
5. For best results, remove food immediately after the cook time is complete to avoid overcooking.
6. For smaller ingredients that could fall through the steam rack, we recommend first wrapping them in a parchment paper or foil pouch.

ONE (1) YEAR LIMITED WARRANTY

The 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 1 year from the date of purchase when it is used under normal household conditions and maintained according to the requirements outlined in this instruction manual, subject to the following conditions and exclusions.

What is covered by my warranty?

1. The original unit and/or non-wearable components deemed defective, in SharkNinja's sole discretion, will be repaired or replaced for up to 1 year from the original purchase date.
2. In the rare event that a replacement unit is issued, the warranty coverage ends 6 months after the receipt date of the replacement unit or the remainder of the existing warranty, whichever is greater. If the unit is replaced, SharkNinja reserves the right to replace the unit with one of equal or greater value.

What is not covered by my warranty?

Our Customer Service and Product Specialists are available to provide all the warranty service options available to you, including the possibility of upgrading to our VIP Warranty Service Options for select product categories.

1. Normal wear and tear of wearable parts (including removable pot, silicone rings, racks, and pans) that require regular maintenance and/or replacement to ensure the proper functioning of your unit, are not covered by your warranty.
2. Any unit that has been tampered with or used for commercial purposes.
3. SharkNinja will cover the cost for the customer to send the unit to us for repair or replacement. A fee of \$19.95 for return shipping costs will be charged at the time of return shipment of the repaired or replacement unit.
4. Damage caused by misuse, abuse, or negligent handling, or damage due to mishandling in transit.
5. Consequential and incidental damages.
6. Defects caused by or resulting from damages from shipping or from repairs, service, or alteration to the product or any of its parts that have been performed by a repair person not authorized by SharkNinja.
7. Products purchased, used, or operated outside of North America.

Problems with your unit/How to get service:

If your appliance fails to operate properly while in use under normal household conditions within the warranty period, visit ninjakitchen.com for product care/maintenance self-help. Our Customer Service and Product Specialists are also available at 1-877-646-5288 to assist with product support and warranty service options.

How to initiate a warranty claim:

You can call 1-877-646-5288 to have a Customer Service Specialist assist you. Please note, you must call 1-877-646-5288 to initiate a warranty claim. Return and packing instruction information will be provided at that time.

For Customer Service hours, visit ninjakitchen.com.

Replacement parts are available for purchase at ninjaaccessories.com. For more information on what are classified as wearable and non-wearable parts, visit ninjakitchen.com/warranty. This warranty gives you specific legal rights, and you may also 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.

SharkNinja Operating LLC

US: Needham, MA 02494

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.

For SharkNinja U.S. Patent information, visit sharkninja.com/uspatents.

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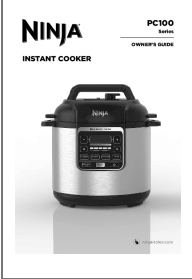
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	<p>NINJA INSTANT COOKER [pdf] Owner's Manual NINJA, INSTANT COOKER, PC100, Series</p>
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References

-  [Ninja® Warranty Information](#)
-  [sharkninja.com/uspatents](#)