



NINJA NF700C Series Professional XL Food Processor Owner's Manual

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NINJA®

NF700C Series Professional XL Food Processor
Owner's Manual



PROFESSIONAL XL
FOOD PROCESSOR WITH AUTO-IQ®
NF700C Series | Owner's Guide

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IMPORTANT SAFETY INSTRUCTIONS

PLEASE READ CAREFULLY 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.



For indoor and household use only.

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



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. Take your time and exercise care during unpacking and appliance setup. This appliance contains sharp, loose blades that can cause injury if mishandled.
4. Take inventory of all contents to ensure you have all parts needed to properly and safely operate your appliance.
5. Blades are sharp. Handle carefully.
6. This product is provided with a Chopping Blade Assembly. ALWAYS exercise care when handling blade assembly. The blade assembly is sharp and is NOT locked in place in the container. The blade assembly is designed to be removable to facilitate cleaning and replacement if needed. ONLY grasp the blade assembly by the top of the shaft. Failure to use care when handling the blade assembly will result in a risk of laceration.
7. 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.

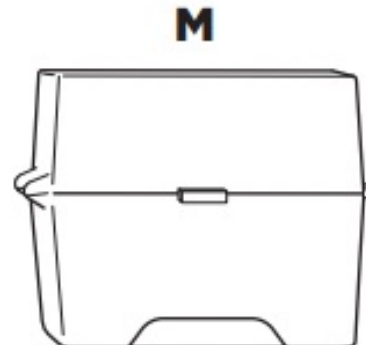
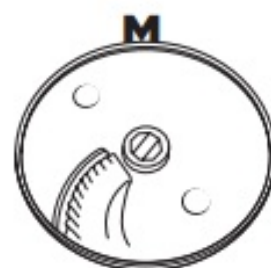
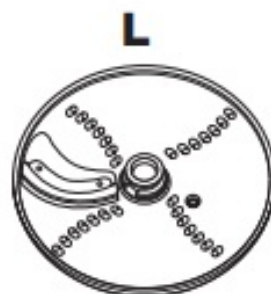
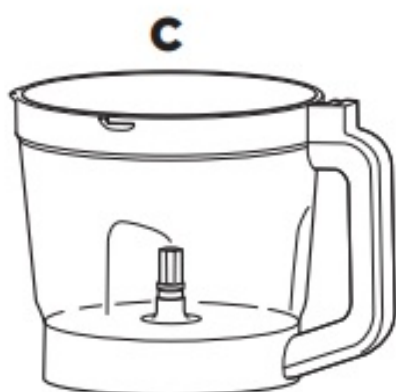
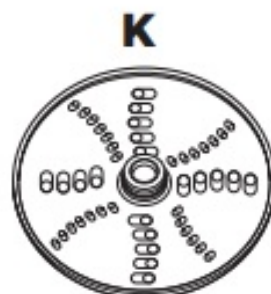
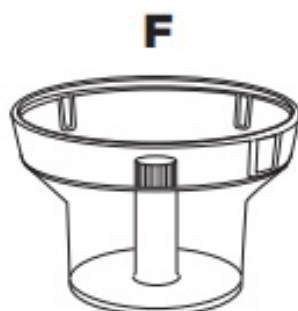
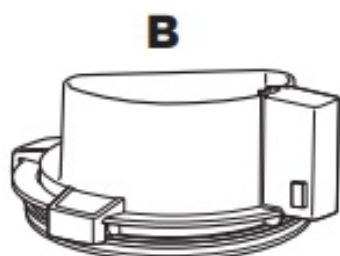
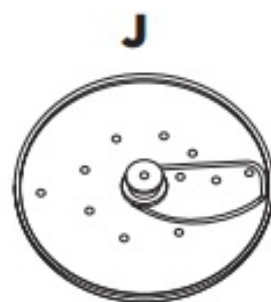
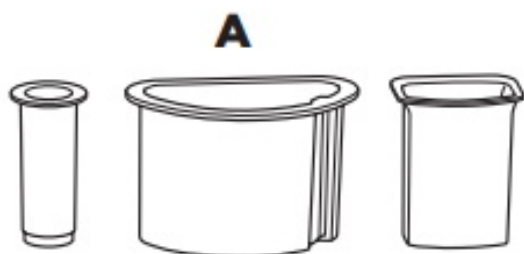
8. Before use, wash all parts that may contact food. Follow washing instructions covered in this instruction manual.
9. Before each use, inspect blade assemblies for damage. If a blade is bent or damage is suspected, contact SharkNinja to arrange for replacement.
10. DO NOT use this appliance outdoors. It is designed for indoor household use only.
11. This appliance has a polarized plug (one prong is wider than the other). To reduce the risk of electric shock, this plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. DO NOT modify the plug in any way.
12. 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.
13. This appliance has important markings on the plug blade. The entire supply cord is not suitable for replacement. If damaged, please contact SharkNinja for service.
14. Extension cords should NOT be used with this appliance.
15. To protect against the risk of electric shock, DO NOT submerge the appliance or allow the power cord to contact any form of liquid.
16. 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.
17. DO NOT allow the unit or the cord to contact hot surfaces, including stoves and other heating appliances.
18. ALWAYS use the appliance on a dry and level surface.
19. DO NOT allow children to operate this appliance or use as a toy. Close supervision is necessary when any appliance is used near children.
20. This appliance is NOT intended to be used by people 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.
21. ONLY use attachments and accessories that are provided with the product or are recommended by SharkNinja. The use of attachments, including canning jars, not recommended or sold by SharkNinja may cause fire, electric shock, or injury.
22. NEVER place a blade assembly on the motor base without it first being attached to its corresponding container (bowl) and lid.
23. Keep hands, hair, and clothing out of the container when loading and operating.
24. During operation and handling of the appliance, avoid contact with moving parts.
25. DO NOT fill container past the 12-Cup line.
26. DO NOT operate the appliance with an empty container.
27. DO NOT microwave any containers or accessories provided with the appliance.
28. NEVER leave the appliance unattended while in use.
29. DO NOT blend hot liquids. Doing so may result in pressure buildup and steam exposure that can pose a risk of the user being burned.
30. DO NOT process dry ingredients with the Chopping Blade Assembly.
31. To reduce the risk of injury, never place cutting blade or discs on base without first putting bowl properly in place.
32. DO NOT perform grinding operations with the Chopping Blade Assembly.
33. NEVER operate the appliance without lids and caps in place. DO NOT attempt to defeat the interlock

mechanism. Ensure the container and lid are properly installed before operation.

34. 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.
35. Keep hands and utensils out of containers while processing to reduce the risk of severe personal injury or damage to the appliance. A scraper may be used **ONLY** when the processor is not running. When using the processor, always use food pusher to add food. **NEVER** add food by hand.
36. **DO NOT** attempt to remove the container or lid from the motor base while the blade assembly is still spinning. Allow the appliance to come to a complete stop before removing lids and containers.
37. If the appliance overheats, a thermal switch will activate and temporarily disable the motor. To reset, unplug the appliance and allow it to cool for approximately 15 minutes before using again.
38. **DO NOT** expose the containers and accessories to extreme temperature changes. They may experience damage.
39. Upon completion of processing, ensure that the blade assembly is removed **BEFORE** emptying container's contents. Remove the blade assembly by carefully grasping the top of the shaft and lifting it from the container. Failure to remove the blade assembly before emptying the container results in a risk of laceration.
40. The maximum wattage rating for this appliance is based on the configuration of the food processor bowl.
41. **DO NOT** submerge the motor base or control panel in water or other liquids. **DO NOT** spray motor base or control panel with any liquid.
42. **DO NOT** attempt to sharpen blades.
43. Turn off the appliance and unplug the motor base before cleaning.
44. Never feed food by hand. Always use food pusher.
45. To reduce the risk of injury from damage to the food processing bowl or separation of the lid, **DO NOT** load the bowl with ice cubes for crushing.
46. Unit is intended to create a dough ball. It is **NOT** intended to continuously knead. After dough ball forms, additional kneading should be done by hand on a work surface. If the unit moves excessively on the work surface, remove the dough ball and knead by hand.

PARTS

NOTE: Discs, blade assemblies, and accessories vary by model.



- A 3-Part Food Pusher for Feed Chute Lid
- B Feed Chute Lid
- C 12-Cup Precision Processor® Bowl
- D Motor Base (attached power cord not shown)
- E Small Chopping Blade Assembly*
- F 4.5-Cup Nesting Workbowl*
- G Disc Spindle
- H Chopping Blade Assembly

I Dough Blade Assembly
J Adjustable Slicing Disc*
K Reversible Shredding Disc*
L Reversible Slicing/Shredding Disc*
M Crinkle Cut Disc*
N Storage Box*

*Not included on all models

To purchase more accessories and find great recipes, visit ninjakitchen.ca.

NOTE: Unit color may vary by model.

BEFORE FIRST USE

IMPORTANT: Review all warnings before proceeding

1. Remove all packaging materials from the unit. Exercise care when unpacking blade and disc assemblies, as they are sharp.
2. Chopping blade assemblies are NOT locked in place in the bowl or nesting bowl. Handle each chopping blade assembly by grasping the top of the shaft.
3. Wash bowl, lid, discs, and blade assemblies in warm, soapy water using a dishwashing utensil with a handle to avoid direct contact with the blades. Exercise care when handling blade assemblies, as the discs and blades are sharp.
4. Thoroughly rinse and air-dry all parts.

NOTE: All attachments are BPA free and dishwasher safe. Ensure all parts are separated from each other before placing in the dishwasher. Exercise care when handling blade assemblies.

FEATURES

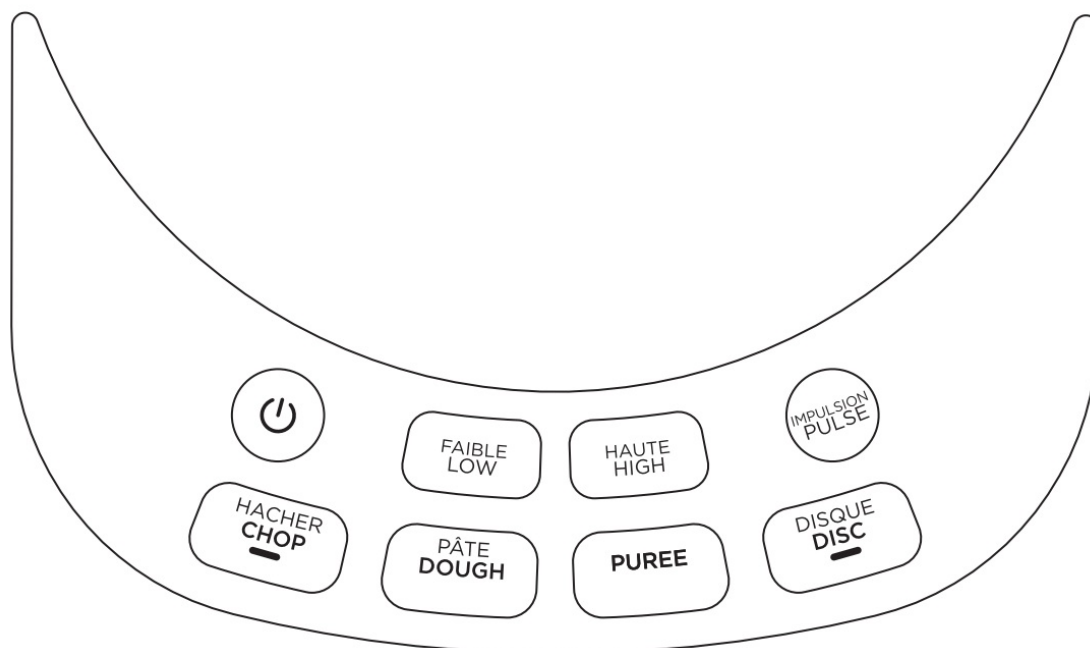


Use the Power button to turn the unit on or off.

AUTO-IQ® PROGRAMS

Intelligent preset programs combine unique blending and pausing patterns that do the work for you. Once an Auto-iQ program is selected, it will start immediately and automatically stop when processing is complete. To stop processing before the end of a program, press the currently active button again.

NOTE: Program run times vary from a few seconds to just over a minute.



CHOP

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. Use with chopping blade assembly.

DOUGH

Ideal for creating delicious dough, from pie to pizza to cookie doughs. Use with dough blade assembly.

NOTE: Use PULSE to add mix-ins, such as chocolate chips or raisins, after dough program has completed.

PUREE

Create anything from silky-smooth sauces to the perfect hummus. Use with chopping blade assembly or nesting workbowl with small chopping blade assembly.

DISC

Slice and shred a variety of ingredients, such as vegetables, cheese, and potatoes. Use with adjustable slicing, reversible slicing/shredding, or reversible shredding disc.

MANUAL PROGRAMS

LOW and HIGH: When selected, each of these speeds runs continuously for 60 seconds. They do not work in conjunction with any Auto-iQ programs.

PULSE: Offers greater control of pulsing and processing. Operates only when PULSE is pressed. Use short presses for short pulses and long presses for long pulses.

IMPORTANT:

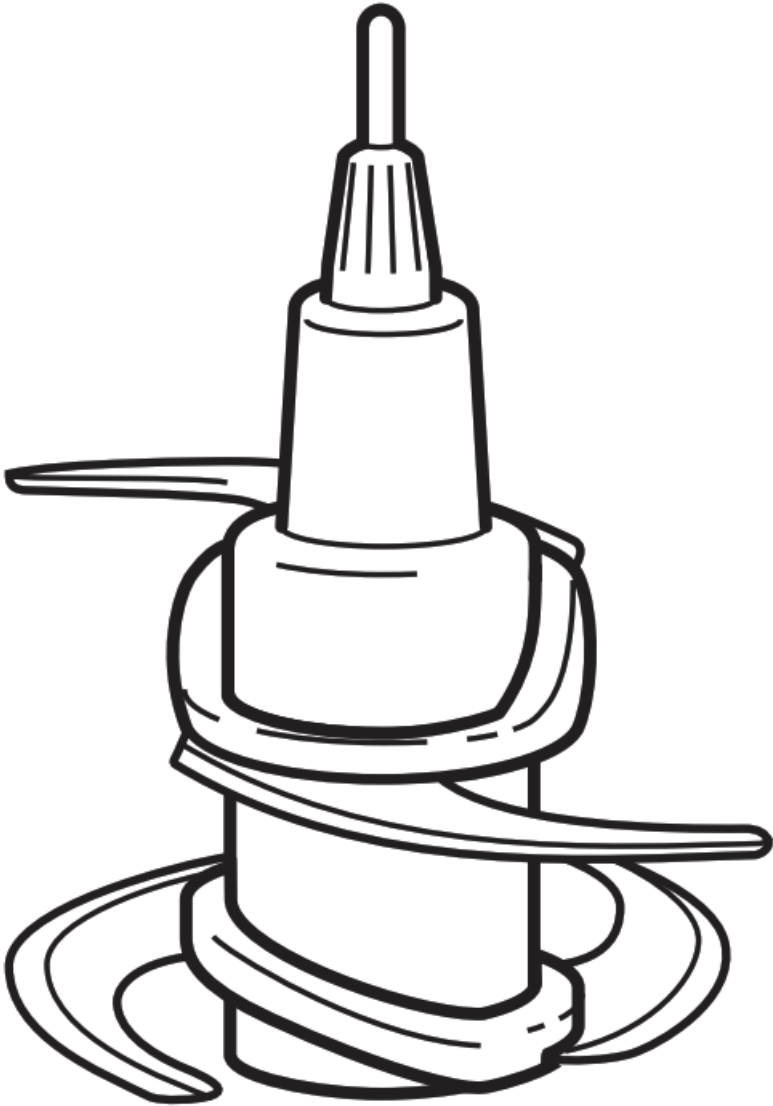
- DO NOT run the unit on HIGH if using the dough blade or disc assemblies.
- The unit is NOT intended to crush ice. Refer to the warnings in the Safety Instructions.

GET TO KNOW THE ATTACHMENTS

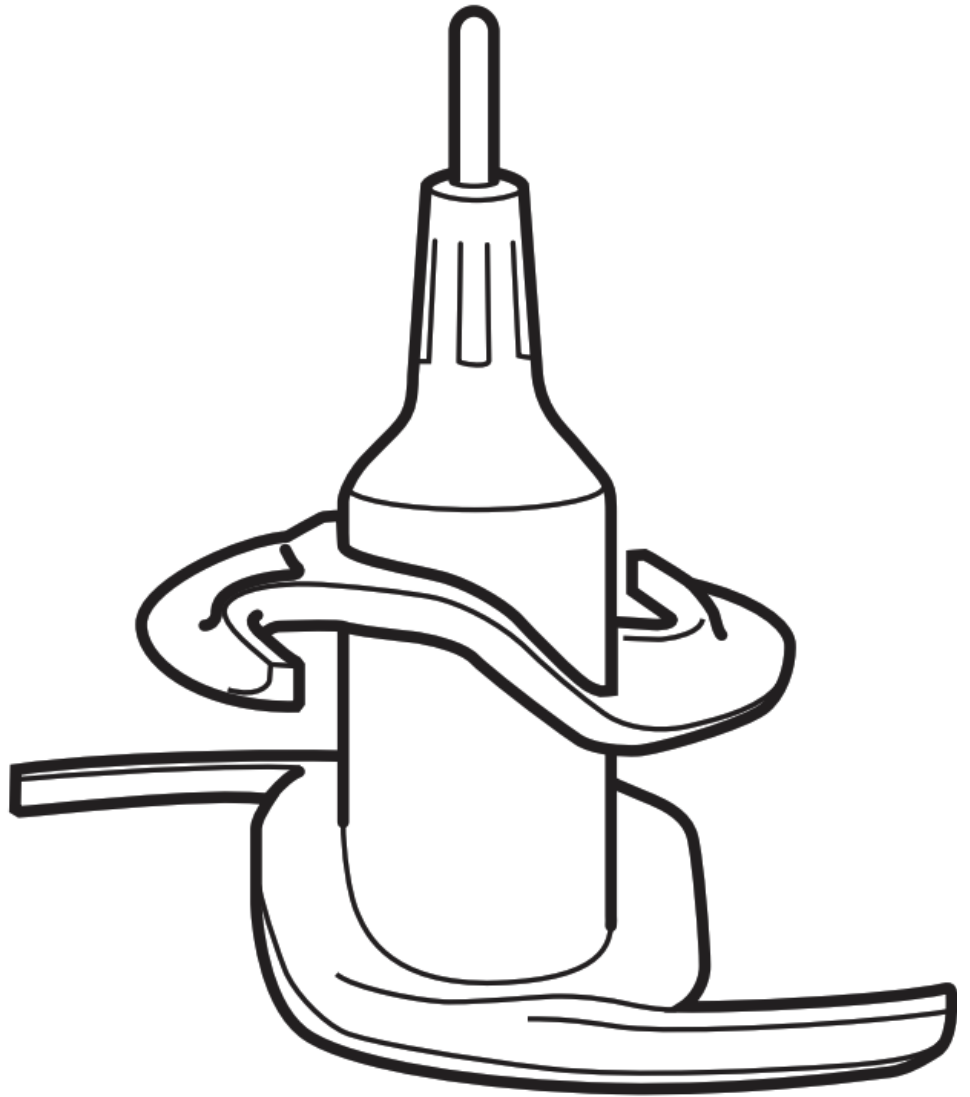
BLADE ASSEMBLIES

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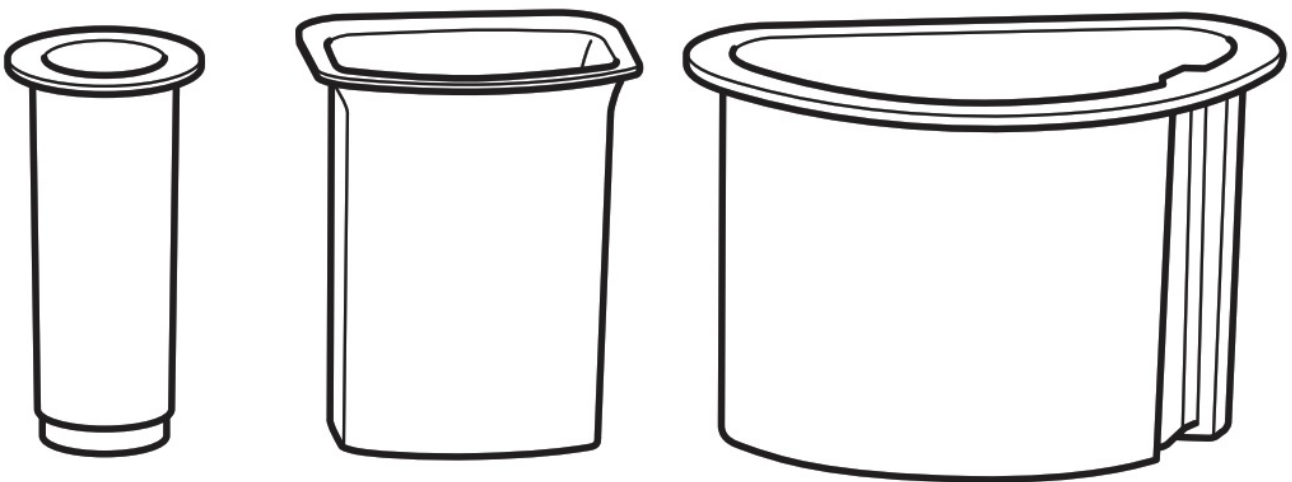
CHOPPING BLADE ASSEMBLY



DOUGH BLADE ASSEMBLY



3-PART FOOD PUSHER



To accommodate different-sized ingredients, the pusher can be split into 3 different sizes (small, medium, large). Use the small pusher for ingredients like carrots, the medium pusher for ingredients like cucumbers and zucchini, and the large pusher for ingredients like potatoes.

NOTES:

- Large food pusher must be inserted in the feed chute for the unit to run.
- DO NOT exceed the CHUTE MAX FILL line on the large feed chute. Unit will not run if ingredients exceed this

line.

DISC ASSEMBLIES

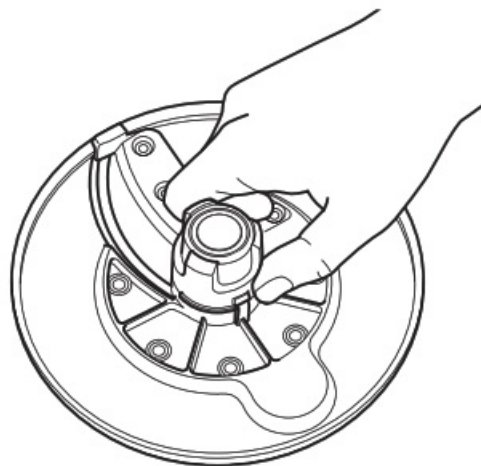
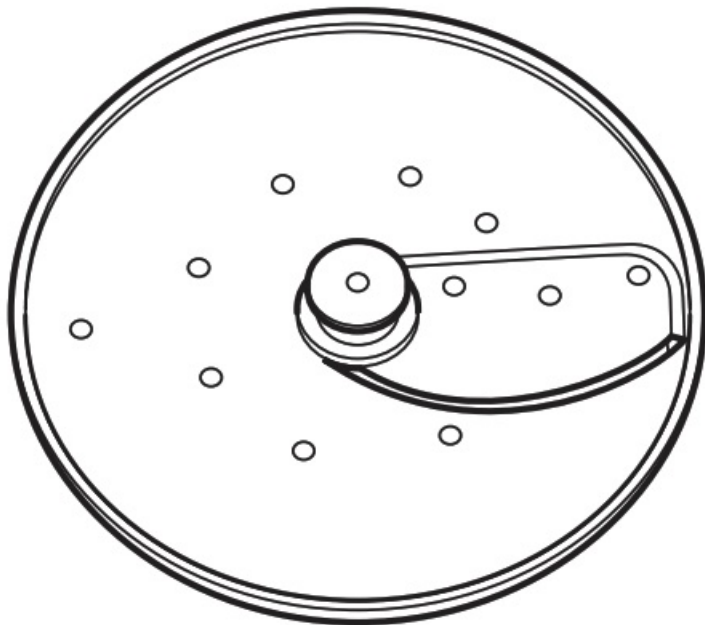
(disc assemblies vary by model)

IMPORTANT: Ensure adjustable slicing disc is NOT on the S (storage) setting before installing it. Return disc to S position after use.

ADJUSTABLE SLICING:

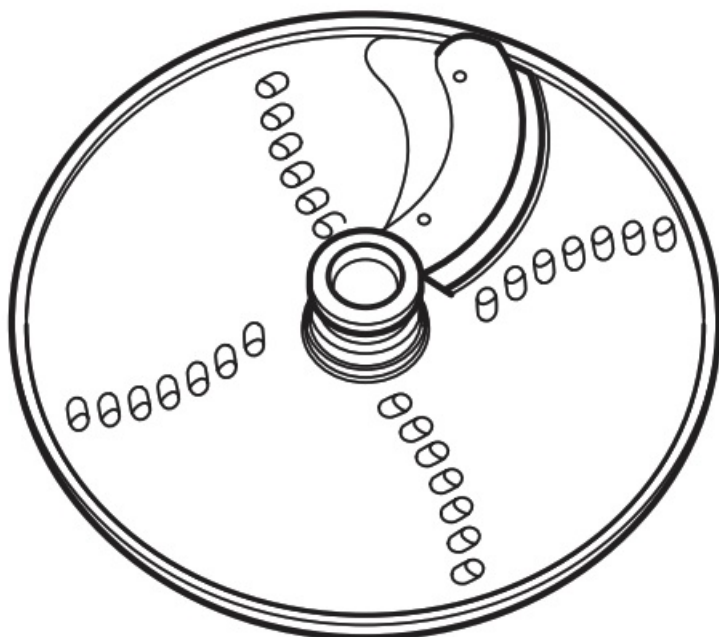
The adjustable slicing disc allows you to customize the slice thickness (0.3–8mm). Great for mushrooms, zucchini, cucumbers, and potatoes.

The disc has 8 main settings with 1/3-mm micro settings between each (for a total of 24 individual settings) ranging from 0.3mm–8mm.



REVERSIBLE SLICING/SHREDDING:

The reversible slicing/shredding disc is perfect for outputs like thinly sliced cucumbers and shredded carrots. Face the side labeled SLICER up for slicing and face the side labeled SHREDDER up for shredding.



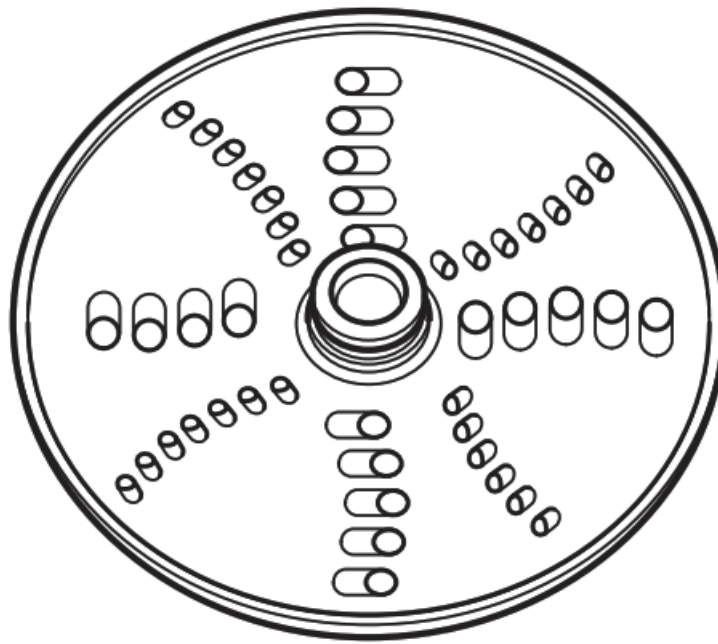
SLICING



SHREDDING

REVERSIBLE SHREDDING:

The reversible shredding disc is ideal for different thicknesses of shredding. Place the FINE side up for outputs such as shredded carrots, or place the COARSE side up for outputs such as shredded cabbage.



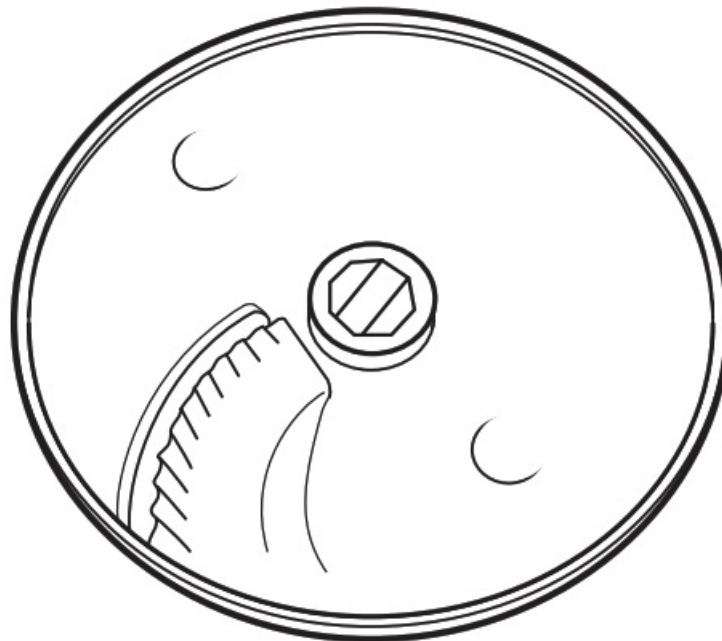
FINE



COARSE

CRINKLE CUT DISC:

The crinkle cut disc is perfect for wavy outputs with vegetables such as carrots, sweet potatoes, or pickles.



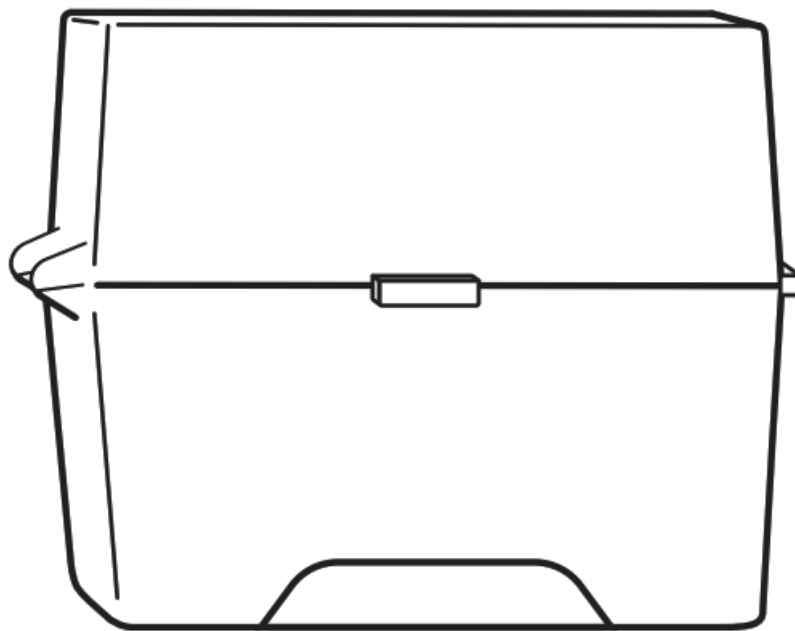
DISC SPINDLE:

Install disc spindle onto the drive gear of the Precision Processor® Bowl to use the disc assemblies or 4.5-Cup Nesting Workbowl.



STORAGE BOX:

(not included with all models) Easily and safely store all your accessories in the storage box. To purchase, visit ninjaaccessories.ca.

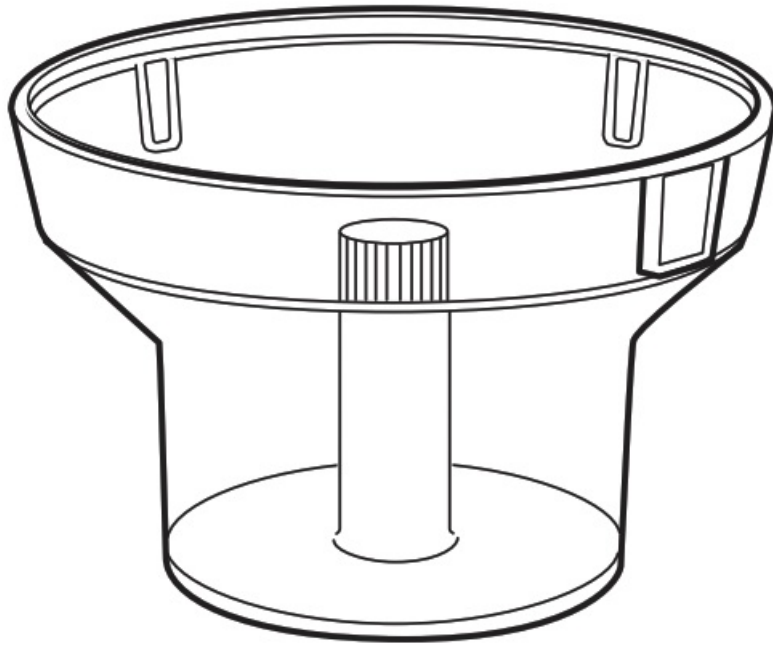


4.5-CUP NESTING WORKBOWL

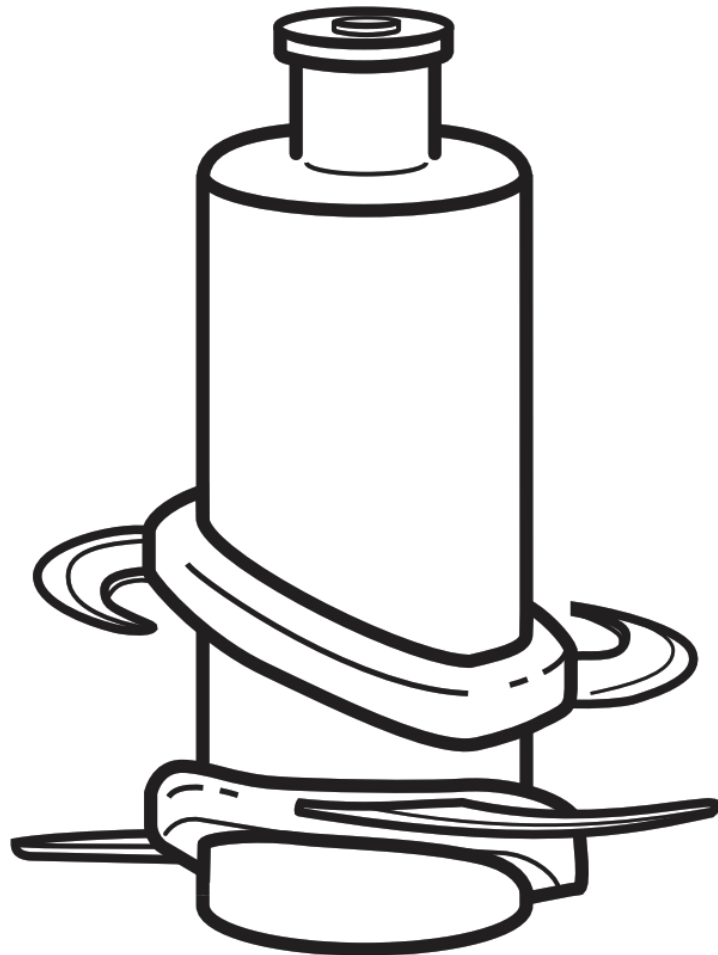
(not included with all models, available for purchase on ninjaaccessories.com)

4.5-CUP NESTING WORKBOWL

The 4.5-Cup Nesting Workbowl is perfect for smaller quantities of output. Place inside the Precision Processor Bowl and you will be ready to make all the delicious recipes in smaller quantities.



SMALL CHOPPING BLADE ASSEMBLY



NOTE: Nesting workbowl also uses the included disc spindle.

USING THE BLADE ASSEMBLIES

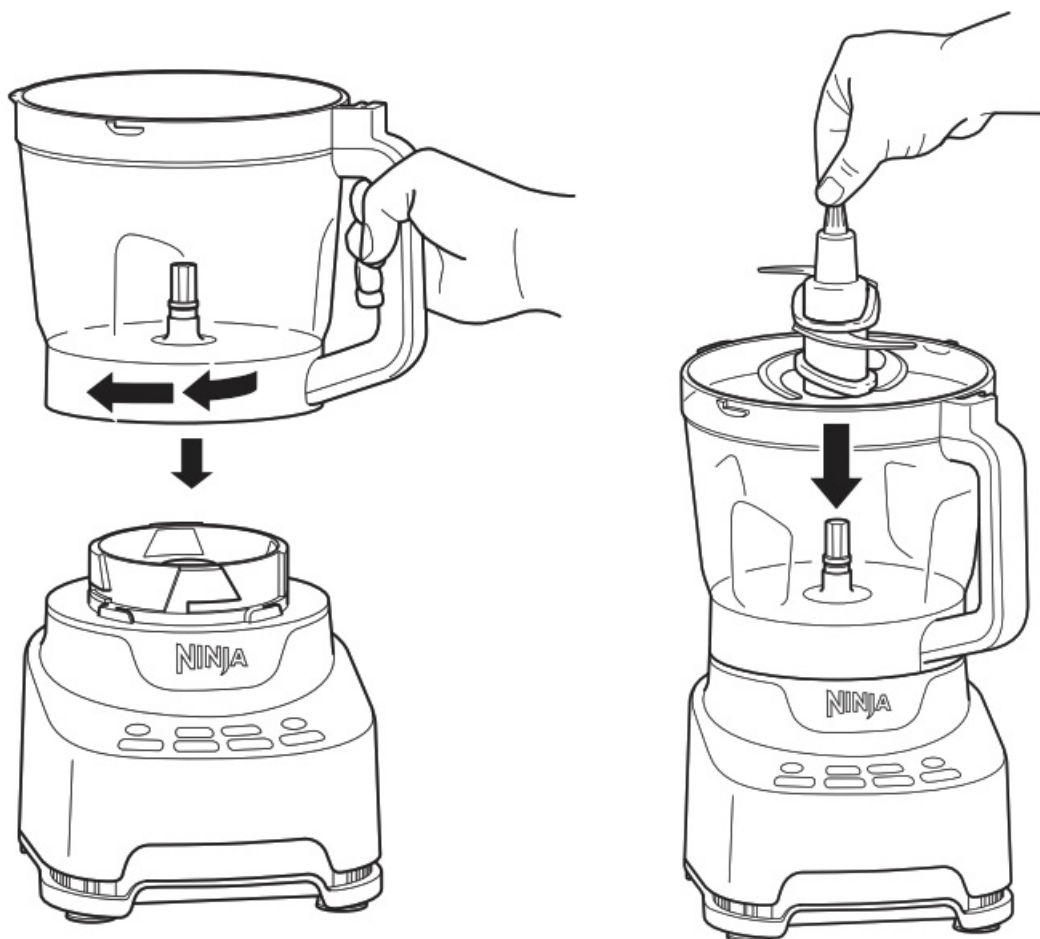
IMPORTANT:

- As a safety feature, if the blade assembly is not fully seated, you will not be able to install and lock the lid in position.

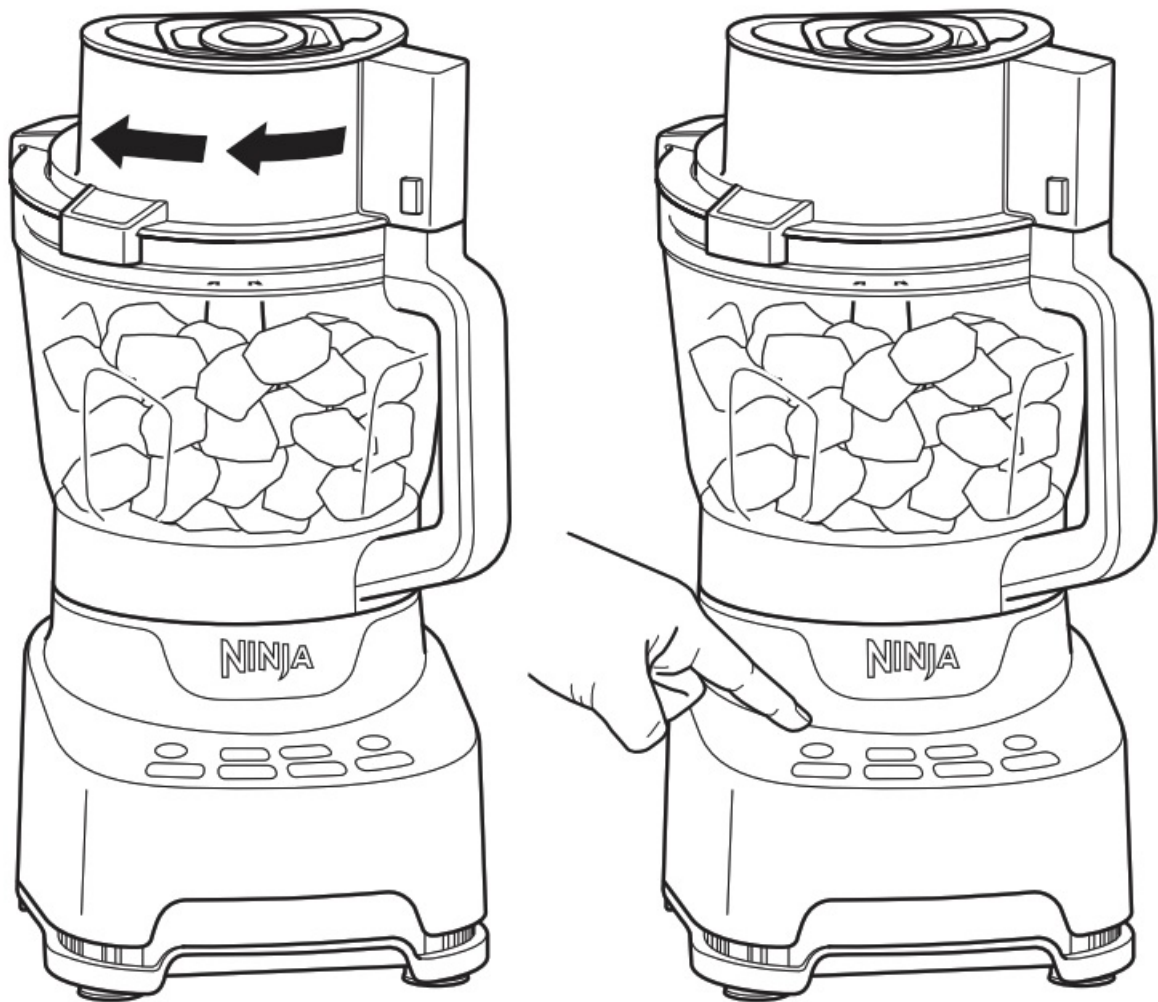
- If the control panel is flashing, this means the lid, bowl, or food pushers are not locked in place correctly. Review steps to ensure you are installing all components correctly.

NOTE: DO NOT add ingredients before completing installation of the blade assembly.

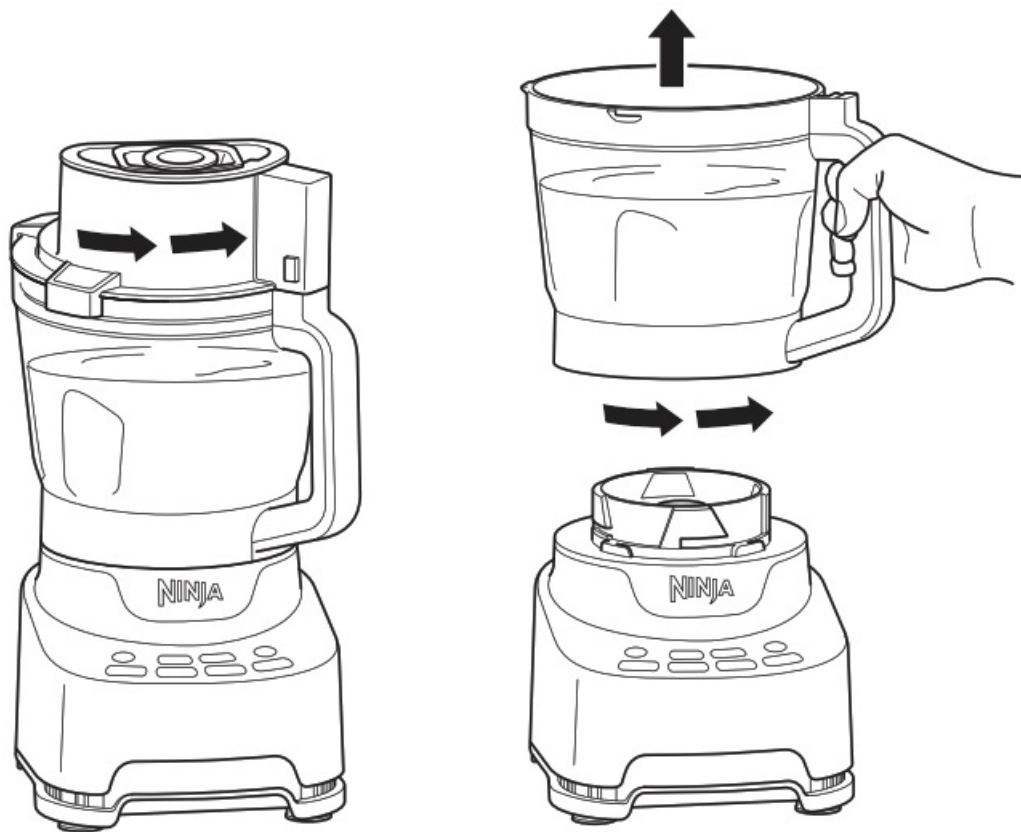
1. Place motor base on a clean, dry, level surface such as a countertop or table, then plug in the unit.
2. Lower the Precision Processor® Bowl onto the motor base and rotate clockwise until it clicks into place.
3. Exercising care, grasp the blade assembly by the top of the shaft and place it onto the drive gear inside the bowl. Note that the blade assembly will fit loosely on the drive gear.



4. Add ingredients to the bowl, making sure not to exceed the 12-Cup line.
5. Place the feed chute lid on the bowl and turn clockwise until you hear a click, indicating the lid is locked in place. Press the Power button to turn unit on.
6. **a** If using the Auto-iQ® Program CHOP, PUREE or DOUGH, the preset feature will automatically stop at the end of the program. To stop the unit at any time, press the currently active program again.
6b If using a manual program, once the ingredients have reached your desired consistency, press the active button again, or wait for the unit to come to a complete stop after 60 seconds.



7. When finished, press the button on the lid near the handle to unlock, then turn counterclockwise and lift up from the bowl. Always remove the blade assembly before emptying ingredients from the bowl by carefully grasping it by the top of the shaft and lifting it out of the bowl.
8. To remove the bowl from the motor base, turn the bowl counterclockwise and then lift it up.



9. Press the Power button to turn the unit off, then unplug the unit. Refer to the Care & Maintenance section for cleaning and storage instructions.

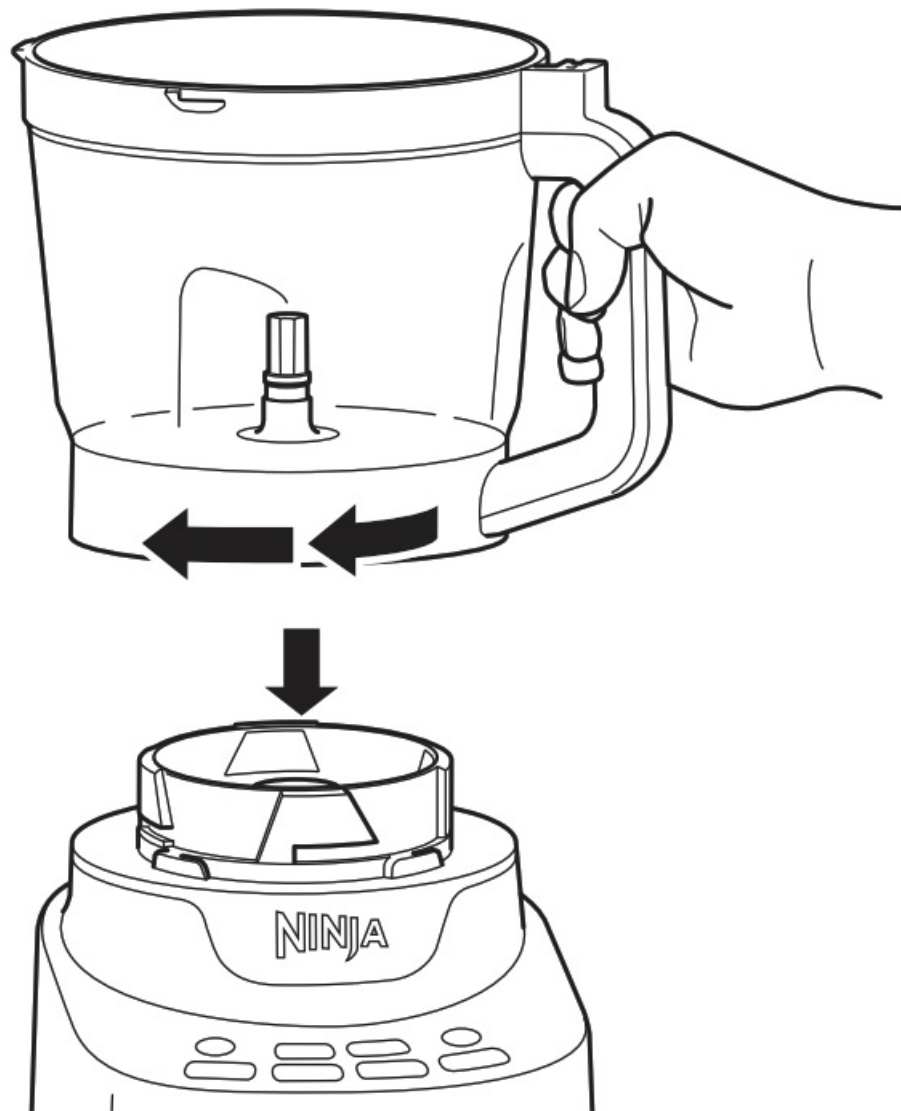
USING THE DISC ASSEMBLIES (discs vary by model)

IMPORTANT:

- Use only the DISC program or LOW setting when using the disc assemblies.
- If the control panel is flashing, this means the lid, bowl, or food pushers are not locked in place correctly. Review steps to ensure you are installing all components correctly.

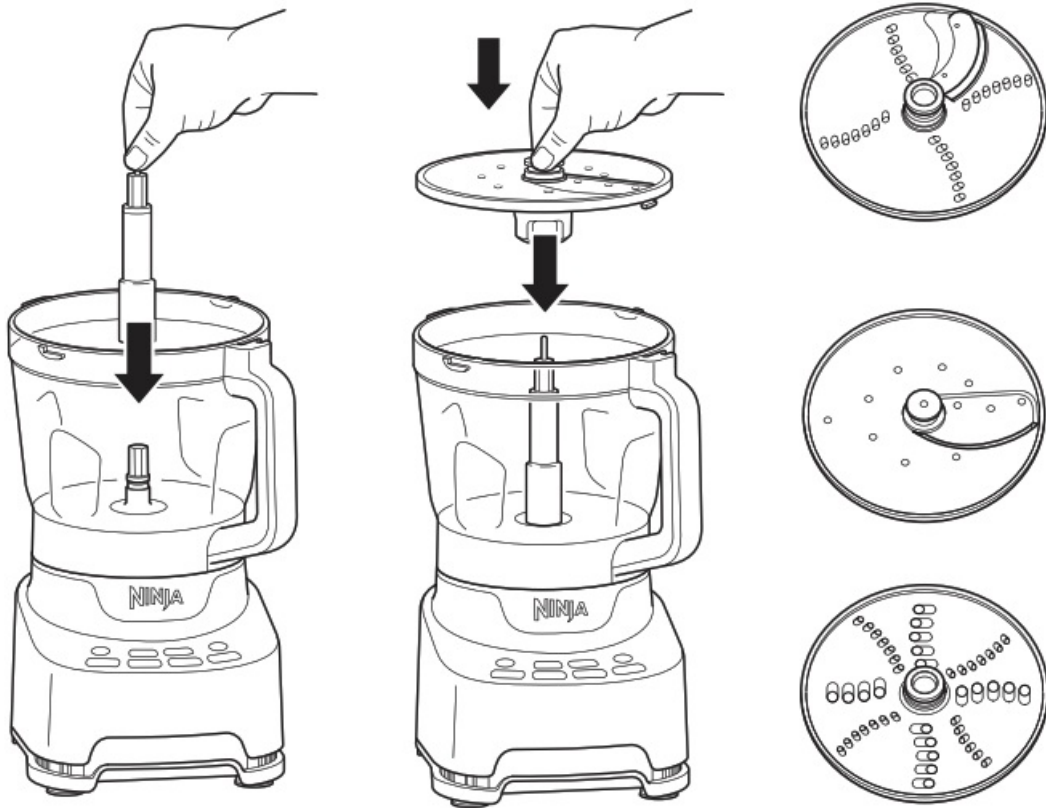
NOTES:

- Ensure the desired side is facing up on the reversible slicing/shredding disc or reversible shredding disc before use.
 - Ensure the desired thickness is set on the adjustable slicing disc before use.
 - The 3-part food pusher separates into a small, medium and large food pusher to guide ingredients through the different size feed chute openings. Use the small feed chute opening for ingredients like carrots, the medium feed chute for ingredients like cucumbers and zucchini, and the large feed chute for ingredients like potatoes.
 - The large food pusher must be inserted in the feed chute for the unit to run.
1. Place motor base on a clean, dry, level surface such as a countertop or table, then plug in the unit.
 2. Lower the Precision Processor® Bowl onto the motor base and rotate clockwise until it clicks into place.



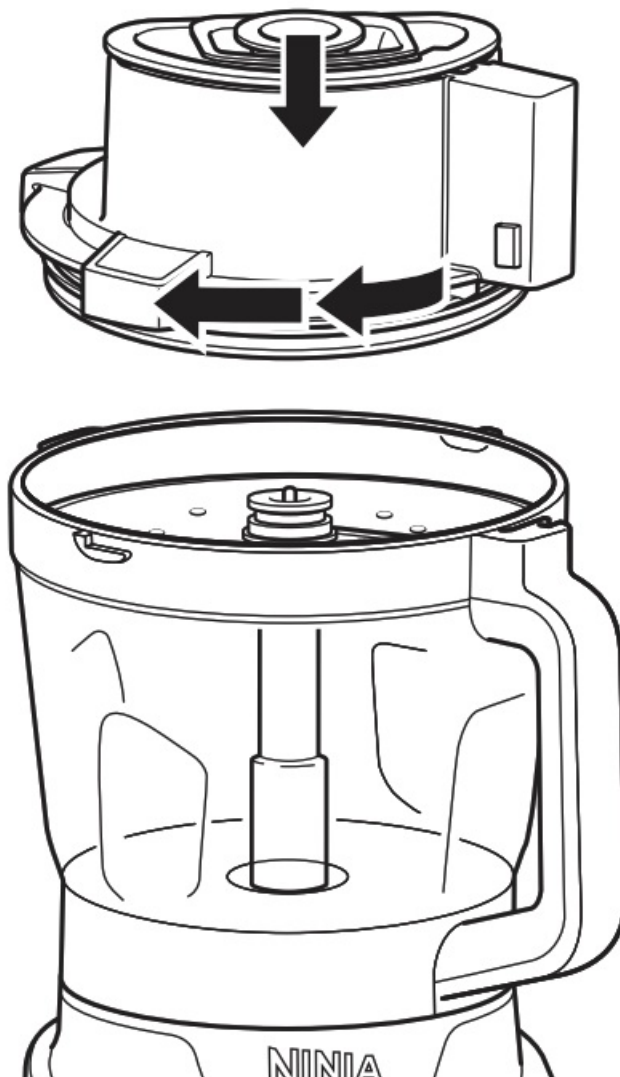
3. **REVERSIBLE SLICING/SHREDDING** Use the plastic grip to place disc over spindle with the desired output facing up. Use the side labeled SLICER for slicing and the side labeled SHREDDER for shredding.

3b. ADJUSTABLE SLICING Use dial on disc to select the desired thickness (0.3–8mm). Then use plastic grip to carefully place disc over disc spindle. Ensure disc is NOT on the S (storage) setting before installing it. Return disc to S position after use.

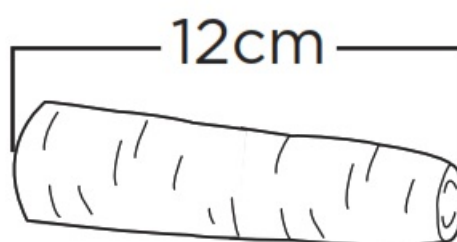
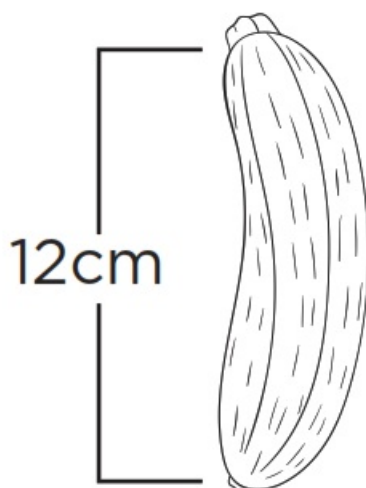


3c. REVERSIBLE SHREDDING Use the plastic grip to place the disc over the disc spindle with the desired shredding size (either COARSE or FINE) facing up.

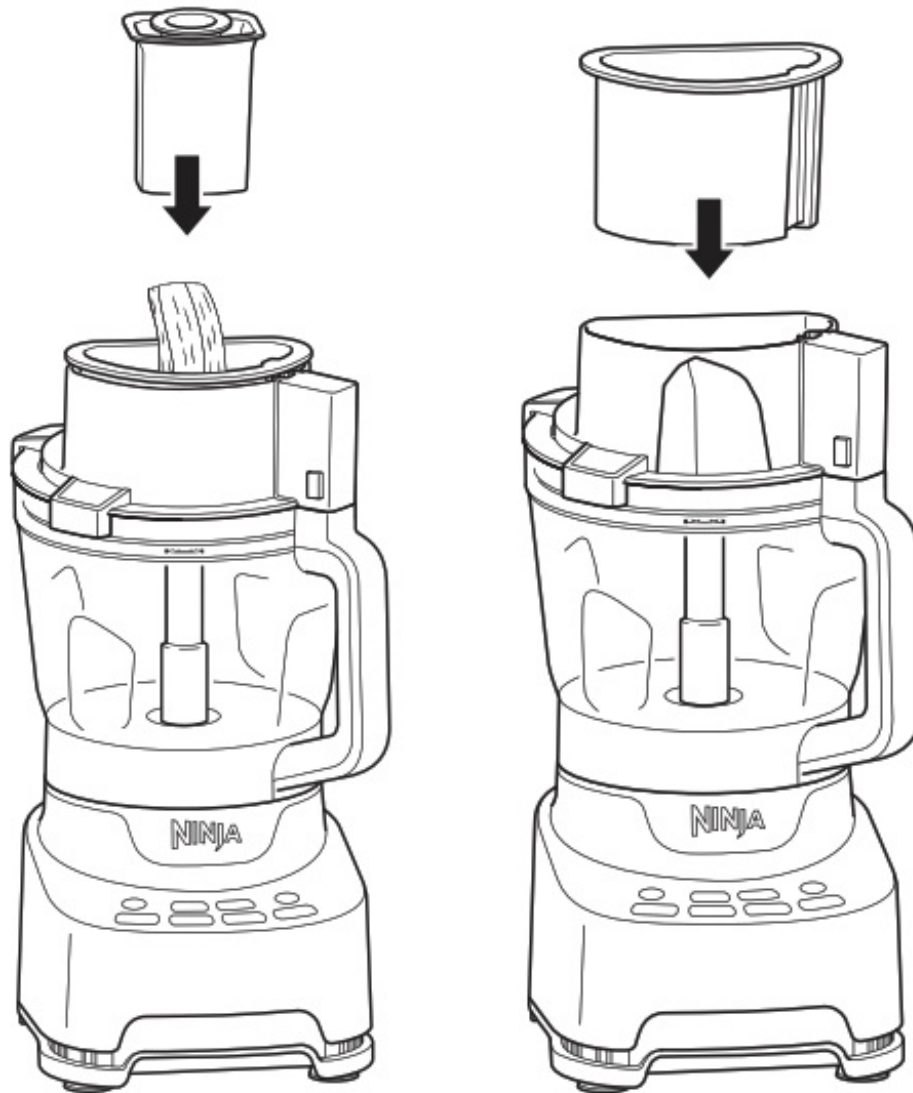
4. Place the feed chute lid on the bowl and turn clockwise until you hear a click, indicating the lid is locked in. Based on the ingredient, use the smallest possible feed chute opening for best slicing and shredding results. Press the Power button to turn unit on.



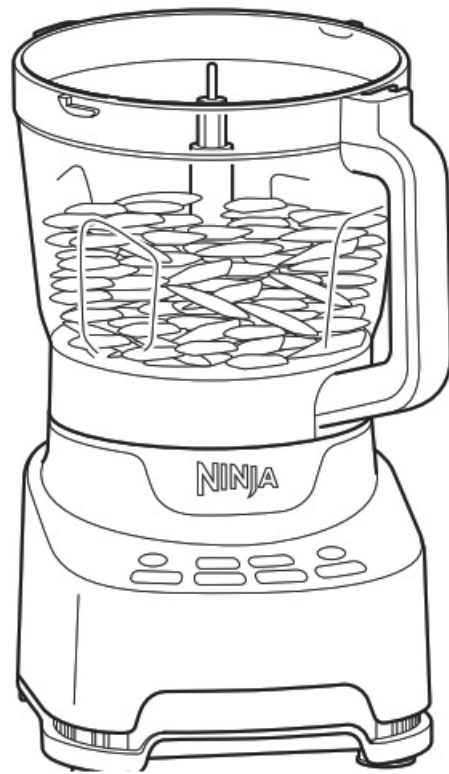
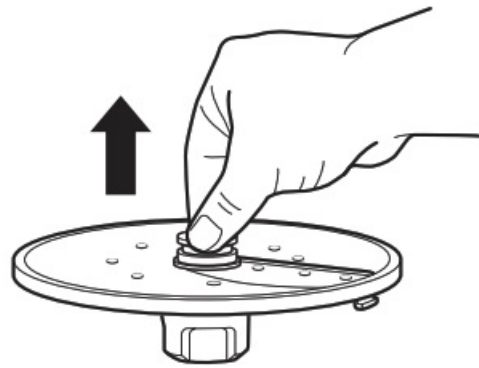
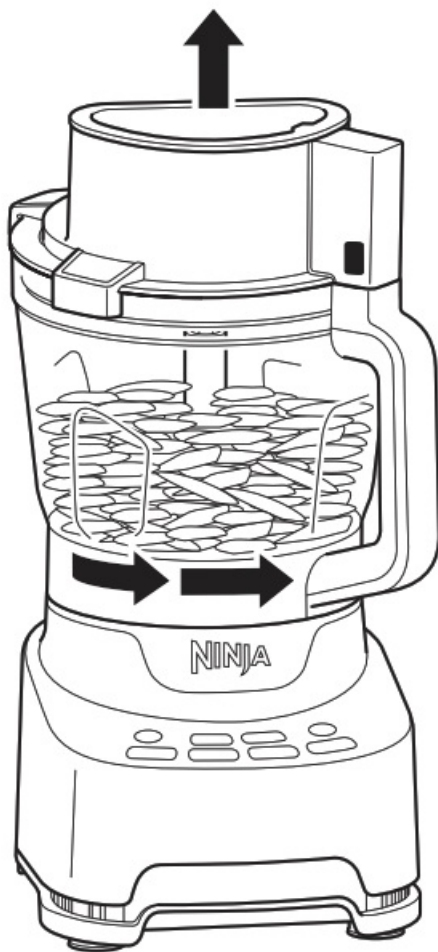
5. Prior to slicing or shredding, prep ingredients to fit the feed chute opening. Cut both ends off ingredients to create flat surfaces. Trim tapered ingredients like carrots to make them more symmetrical. Ensure cheese is well chilled. DO NOT slice or shred frozen cheese. Keep ingredients as steady as possible when pushing through the feed chute to minimize waste.



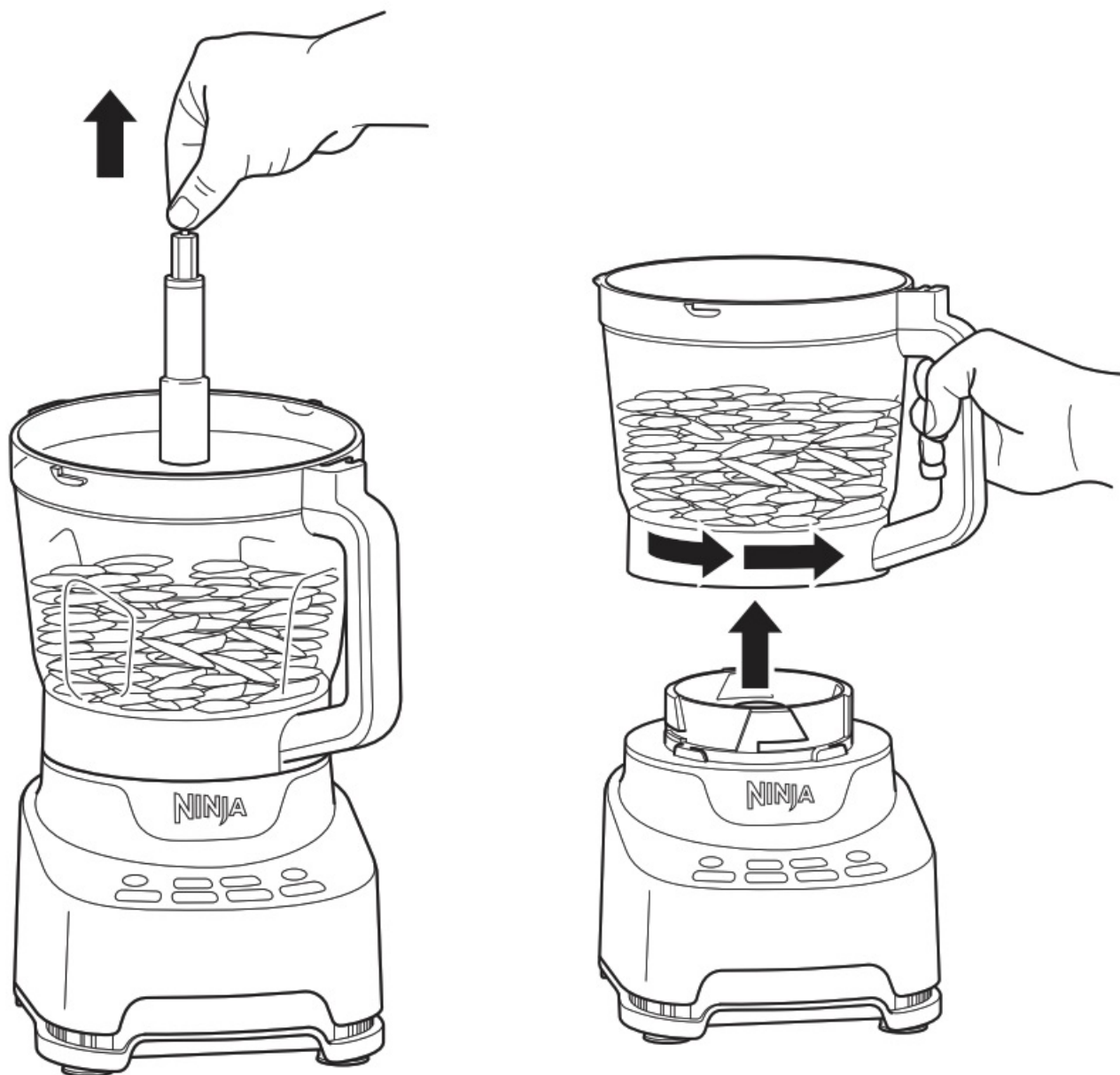
6. 6a If using the small or medium feed chute opening, select DISC or LOW. The disc will begin spinning. Add ingredients through the feed chute on the lid.
- 6b If using the large feed chute opening, place ingredients up to, but not exceeding, the CHUTE MAX FILL line. Insert the pusher into the feed chute, then select DISC or LOW. The disc will begin spinning.



7. If using the Auto-IQ® program, DISC, the disc will automatically stop spinning at the end of the program. If using the manual program LOW, press the button again, or wait for the unit to come to a complete stop after 60 seconds.
8. To remove the lid, press the button on the feed chute lid near the handle to unlock, then turn the lid counterclockwise. Lift the lid from the bowl.



9. Remove the disc assembly by grasping the plastic grip, then carefully lifting the disc out of the bowl. Then, grasp the spindle by the top of the shaft and lift it out of the bowl.
10. To remove the bowl from the motor base, turn the bowl counterclockwise and then lift it up.
11. Press the Power button to turn the unit off, then unplug the unit. Refer to the Care & Maintenance section for cleaning and storage instructions.



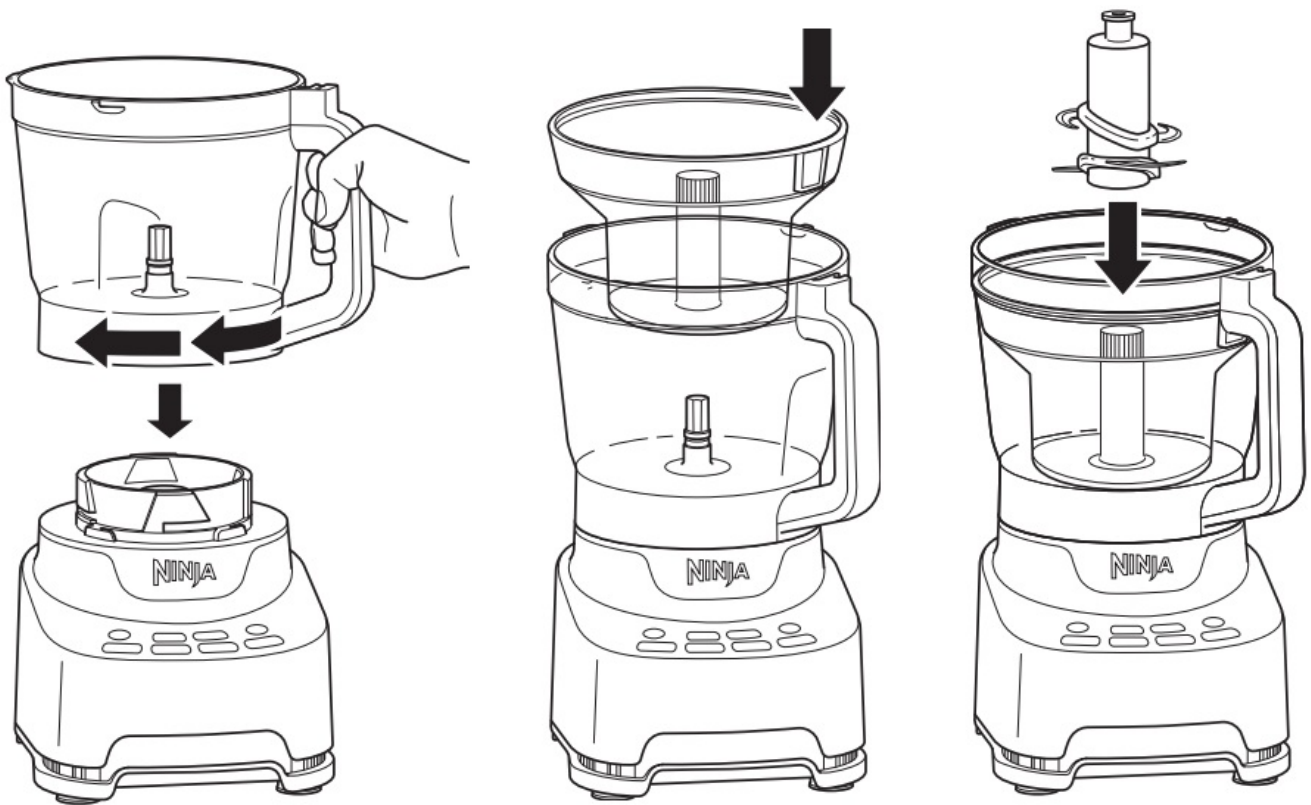
USING THE NESTING WORKBOWL

(not included with all models)

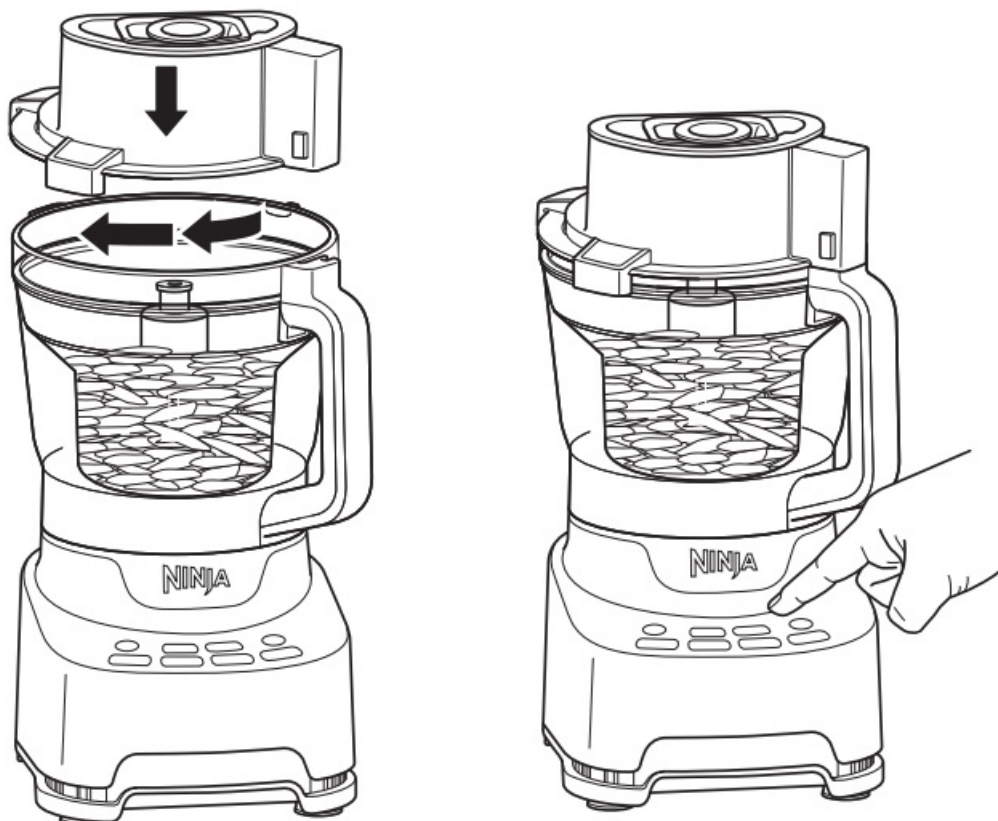
IMPORTANT: If the control panel is flashing, this means the lid, bowl, or food pushers are not locked in place correctly. Review steps to ensure you are installing all components correctly.

NOTES:

- Do not make dough in the workbowl.
 - Large food pusher must be inserted in the feed chute for the unit to run.
 - Use only the PUREE program or the manual programs when using the nesting workbowl.
1. Place Precision Processor® Bowl on base and turn clockwise to lock in place.
 2. Place the nesting workbowl in the processor bowl with the arrow on the workbowl aligned with the arrow on the processor bowl handle.
 3. Place the disc spindle through the opening in the middle and sit it on the drive gear. Then, place the small chopping blade over the spindle inside the workbowl.

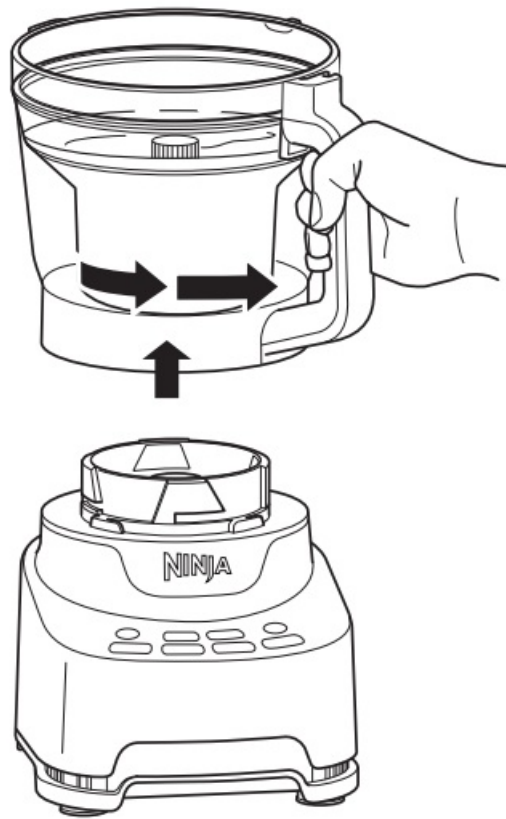


4. Place ingredients in the workbowl, then place the feed chute lid on the bowl and turn clockwise until you hear a click, indicating the lid is locked in place. Press the Power button to turn unit on.
5. 5a If using the Auto-iQ® Program PUREE, the preset feature will automatically stop at the end of the program. To stop the unit at any time, press PUREE.
- 5b If using a manual program, once the ingredients have reached your desired consistency, press the active button again, or wait for the unit to come to a complete stop after 60 seconds.



6. When finished, press the button on the lid near the handle to unlock, then turn counterclockwise and lift up from the bowl. Always remove the small chopping blade assembly before emptying ingredients from the workbowl by

- carefully grasping it by the top of the shaft and lifting it out of the bowl. Then, remove the disc spindle.
7. Remove workbowl by grasping the textured center and lifting up. Remove bowl from base by turning it counterclockwise, then lifting it up.
 8. Press the Power button to turn the unit off, then unplug the unit. Refer to the Care & Maintenance section for cleaning and storage instructions.



CARE & MAINTENANCE

CLEANING

Separate all parts. Wash all containers in warm, soapy water with a soft cloth.

- **Hand-Washing**

Wash processor bowl, nesting workbowl, lid, spindle, discs, and blade assemblies in warm, soapy water.

When washing the blade and disc assemblies, use a dishwashing utensil with a handle to avoid direct hand contact with blades.

Handle blade and disc assemblies with care to avoid contact with sharp edges. Rinse and air-dry thoroughly.

- **Dishwasher**

All attachments are dishwasher safe. Ensure the blade or disc assemblies are removed from the bowl before placing in the dishwasher. Exercise care when handling blade or disc assemblies.

- **Motor Base**

Turn off the unit and unplug the motor base before cleaning. Wipe motor base with a clean, damp cloth.

DO NOT use abrasive cloths, pads, or brushes to clean the base.

STORING

Wrap the power cord around the cord wrap on the back of the motor base. Store the unit upright and store all blade assemblies inside or attached to their respective containers with their lids locked in place.

DO NOT stack items on top of the containers. Store any remaining attachments alongside the unit or in a cabinet

where they will not be damaged or create a hazard.

RESETTING THE MOTOR THERMOSTAT

This unit features a unique safety system that prevents damage to the motor and drive system should you inadvertently overload the unit. 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 the container's lid and blade assembly. Empty the container and ensure no ingredients are jamming the blade assembly.

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

If your unit needs servicing, please call Customer Service at 1 855 520-7816. So we may better assist you, please register your product online at [ninjakitchen.ca/register/guarantee](https://www.ninjakitchen.ca/register/guarantee) and have the product on hand when you call.

ORDERING REPLACEMENT PARTS

To order additional parts and attachments, visit <https://www.ninjakitchen.ca/page/parts-and-accessories>.

TROUBLESHOOTING GUIDE

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

Program will not run and/or LEDs are flashing.

- Make sure the unit is plugged in, fully assembled, and powered on.
- The LEDs on the motor base will flash if the unit is powered on but the feed chute lid, processor bowl, and largest food pusher are not properly installed. Install bowl by lowering it onto the motor base and rotating it clockwise until it clicks into place. Install the lid onto the bowl by turning it clockwise to click into place.

Insert the food pushers into the lid by pressing down.

- Largest feed chute pusher must be installed for unit to run. Motor base moves around on countertop.
- Make sure surface and suction feet are wiped clean. Suction feet will only stick to smooth surfaces.
- Suction feet will not stick to some surfaces such as wood, tile, and non-polished finishes.
- DO NOT attempt to use unit when the motor base is stuck to a surface that is not secure (cutting board, platter, plates, etc.).

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.

Food is not evenly chopped.

- For best results when chopping, cut ingredients in a uniform size and don't overfill the bowl.
- For smaller quantities, use 4.5-Cup Nesting Workbowl (not included on all models).

Ingredients are unevenly sliced.

- For best results when using the reversible slicing/shredding disc (not included on all models) or adjustable slicing disc (not included on all models), trim ingredients to a uniform size.
- For the most even results, place ingredients in the smallest possible of the 3 feed chutes.

Cannot install lid on bowl.

- If any components are misaligned, the lid will not install properly. Make sure the disc spindle and discs or blade assembly are fully seated on the drive gear inside the bowl after the bowl is fully installed on the motor base.

How many settings are there on the adjustable slicing disc (not available with all models)?

- The adjustable slicing disc has 8 main settings with 1/3-mm microsettings between each (for a total of 24 individual settings) ranging from 0.3mm to 8mm.

How do I use different food pusher sizes?

- Using the narrowest feed chute possible allows ingredients to be guided down towards the discs for the most even output.
- To use the largest feed chute, assemble the lid and place ingredients into the chute. Install the largest pusher with the medium and small pusher nested inside to push ingredients through. Large pusher must be installed to the chute max fill line before selecting a program.
- To use the medium or small feed chute, install the large pusher into the lid and use smaller pushers to guide food through the center of the large or medium pusher.

The Dough program is flashing.

- As a safety feature, the unit prevents running the dough program more than 3 consecutive times.
- The unit is not intended to continuously knead. Remove the dough from the bowl and knead the dough by hand. Unplug the unit and let cool for 15 minutes.

ONE (1) YEAR LIMITED WARRANTY

The One (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 one (1) year from the date of purchase when it is used under normal household conditions and maintained according to the requirements outlined in the Owner's Guide, subject to the following conditions and exclusions:

What is covered by this warranty?

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

What is not covered by this warranty?

1. Normal wear and tear of wearable parts (such as blending vessels, lids, cups, blades, blender bases, removable pots, racks, pans, etc.), which require regular maintenance and/or replacement to ensure the proper functioning of your unit, are not covered by this warranty. Replacement parts are available for purchase at <https://www.ninjakitchen.ca/page/parts-and-accessories>.
2. Any unit that has been tampered with or used for commercial purposes.
3. Damage caused by misuse, abuse, negligent handling, failure to perform required maintenance (e.g., failure to keep the well of the motor base clear of food spills and other debris), or damage due to mishandling in transit.
4. Consequential and incidental damages.
5. Defects caused by repair persons not authorized by SharkNinja. These defects include damages caused in the process of shipping, altering, or repairing the SharkNinja product (or any of its parts) when the repair is performed by a repair person not authorized by SharkNinja.
6. Products purchased, used, or operated outside North America.

How to get service

If your appliance fails to operate properly while in use under normal household conditions within the warranty period, visit <https://support.ninjakitchen.ca/> for product care and maintenance self-help. Our Customer Service Specialists are also available at 1 855 520-7816 to assist with product support and warranty service options, including the possibility of upgrading to our VIP warranty service options for select product categories. So we may better assist you, please register your product online at

<https://www.ninjakitchen.ca/register/guarantee> and have the product on hand when you call.

SharkNinja will cover the cost for the customer to send in the unit to us for repair or replacement. A fee of \$20.95 (subject to change) will be charged when SharkNinja ships the repaired or replacement unit.

How to initiate a warranty claim

You must call 1 855 520-7816 to initiate a warranty claim. You will need the receipts proof of purchase.

We also ask that you register your product online at <https://www.ninjakitchen.ca/register/guarantee> and have the product on hand when you call, so we may better assist you. A Customer Service Specialist will provide you with return and packing instruction information.

How state law applies

This warranty gives you specific legal rights, and you also may have other rights that vary from one province or one state to another. Some US states and some Canadian provinces do not permit the exclusion or limitation of incidental or consequential damages, so the above may not apply to you.



<http://registeryourninja.com>

REGISTER YOUR PURCHASE



[ninjakitchen.ca/register/guarantee](https://www.ninjakitchen.ca/register/guarantee)



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

Power: 1000 Watts



SharkNinja Operating LLC

US: Needham, MA 02494

CAN: Ville St-Laurent, QC H4S 1A7

1 855 520-7816

ninjakitchen.ca

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.

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This product may be covered by one or more U.S. patents.


See sharkninja.com/patents for more information.

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Documents / Resources

| | |
|---|---|
|  | <p>NINJA NF700C Series Professional XL Food Processor [pdf] Owner's Manual NF700C Series Professional XL Food Processor, NF700C Series, Professional XL Food Processor, XL Food Processor, Food Processor</p> |
|---|---|

References

- [N Ninja Kitchen Canada](#)
- [N Register](#)
- [N Blenders, Air Fryers, Indoor Grills, Cookware & More – Ninja](#)
- sharkninja.com/patents
- [N Parts & Accessories | Ninja](#)
- [N Register](#)
- [N Ninja® Replacement Parts & Accessories | Official Coffee Maker, Slow Cooker & Blender Parts and](#)

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