

Ninja QB900B Food Processor & Blender



Ninja QB900B Food Processor & Blender Owner's Guide

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NINJA®

Ninja QB900B Food Processor & Blender



THANK YOU FOR PURCHASING

The Ninja® Master Prep® Professional Ultimate Food and Drink Maker



REGISTER YOUR PURCHASE

- registeryourninja.com
- 1-877-646-5288
- Scan QR code using mobile device

RECORD THIS INFORMATION

- Model Number: _____
- Serial Number: _____

- Date of Purchase: _____ (Keep receipt)
- Store of Purchase: _____
- **THIS BOOK COVERS MODEL NUMBER:**
 - QB900B
 - QB900BRD
 - QB900BWH
 - QB900BBL
 - QB900BBK
 - QB900BLD

TECHNICAL SPECIFICATIONS




- **Voltage:** 120V, ~60Hz
- **Power:** 400 Watts
- **Blender Pitcher Capacity:** 48 oz.
- **Chopping Bowl Capacity:** 16 oz.

PLEASE READ CAREFULLY AND KEEP FOR FUTURE REFERENCE.

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

IMPORTANT SAFEGUARDS

HOUSEHOLD USE ONLY READ ALL INSTRUCTIONS BEFORE USE

-  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:

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. **CAUTION** Chopping blades are sharp, handle with care, especially when removing the blade from the bowl, emptying the bowl and during cleaning. When handling the chopping blades, always hold by the plastic shaft.
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. NEVER unplug by grasping and pulling the flexible cord.
9. Before use, wash all parts that may contact food. Follow washing instructions covered in this instruction manual.
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 use this appliance outdoors. It is designed for indoor household use only.
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. Extension cords should NOT be used with this appliance.
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.
15. 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 are closely supervised and instructed concerning use of the appliance by a person responsible for their safety. Close supervision is necessary when any appliance is used by or near children. Children should be supervised to ensure that they do not play with the appliance.
16. Before each use, inspect blade assemblies for damage. If a blade is bent or damage is suspected, contact SharkNinja to arrange for replacement.
17. DO NOT allow the unit or the cord to hang over the edges of tables or counters. The cord may become snagged and pull the appliance off the work surface.
18. DO NOT allow any part of the unit to contact hot surfaces, including stoves and other heating appliances.
19. DO NOT place on or near a hot gas or electric burner or in a heated oven.
20. ALWAYS use the appliance on a dry and level surface.
21. Keep hands, hair, and clothing out of the container when loading and operating.
22. NEVER leave the appliance unattended while in use.
23. ONLY use attachments, including canning jar, 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.
24. During operation and handling of the appliance, avoid contact with moving parts.
25. To protect against electric shock, DO NOT immerse cord, plug or any part of the main unit in water or any other liquids.
26. Check that the voltage indicated on the rating plate corresponds with that of the local network before connecting the appliance to the mains power supply.
27. DO NOT use with damaged cord or plug.
28. DO NOT USE if the appliance is not working, has been dropped, dropped into water, damaged or left outdoors.
29. NO SERVICEABLE PARTS. Incorrect re-assembly or repair can cause a risk of electrical shock or injury to persons when the appliance is used. Contact Customer Service.

30. This appliance contains no user-serviceable parts. All repairs should only be carried out by a qualified engineer. Improper repairs may place the user at risk of harm.
31. Remove the power cord from the mains power supply when not in use, before assembling or disassembling parts, and before cleaning.
32. DO NOT abuse the power cord. Never carry the appliance by the power cord. To unplug the appliance from the mains power supply, grasp the plug and not the cord and pull to disconnect.
33. DO NOT leave the appliance unattended whilst connected to the mains power supply.
34. **CAUTION:** DO NOT PROCESS HOT FOODS OR HOT LIQUIDS. Allow hot ingredients to cool before processing.
35. DO NOT remove the power pod before the chopping blades have stopped turning.
36. DO NOT attempt to sharpen blades.
37. DO NOT expose the containers and accessories to extreme temperature changes. They may experience damage.
38. DO NOT use containers if they are cracked or chipped.
39. DO NOT use the appliance if chopping blades are bent or damaged.
40. Keep hands and utensils out of containers while chopping to reduce the risk of severe personal injury or damage to the blender/ food chopper. A scraper may be used ONLY when the blender or processor is not running. When using the processor, always use food pusher to add food. NEVER add food by hand.
41. Immediately release the On/Off pulse button on the power pod in the event that the appliance malfunctions during use.
42. To reduce the risk of injury, NEVER operate the appliance without the splash guard and bowl in place; DO NOT try to defeat the interlock mechanism; make sure that the cutting blades are properly assembled before operating the appliance.
43. DO NOT use appliance for other than intended use.
44. DO NOT operate the appliance with an empty container.
45. DO NOT fill containers past the MAX FILL or MAX LIQUID lines.
46. If the appliance overheats, a thermal switch will become activated and shut off the motor. To reset, unplug the appliance and let it cool down for approximately 10 minutes before using again.
47. Be certain cover is secured in place before operating the appliance.
48. DO NOT microwave any containers or accessories provided with the appliance.
49. DO NOT perform grinding operations with chopping blades.
50. DO NOT process dry ingredients without adding liquid to food chopper. The food chopper is not intended for dry chopping.
51. If using the pour spout, hold the cover in place on the container when pouring to avoid risk of injury.
52. Keep hands and utensils away from the cutting blade while chopping food to reduce the risk of severe injury to persons or damage to the food chopper. A scraper may be used but only when the food chopper is not running.
53. To reduce the risk of injury, never place cutting blade on base without first putting bowl properly in place.
54. Chopped meat cannot ever exceed 200 g in 16-ounce Bowl or 400 g in 48-ounce Pitcher. Chopped Parmesan cheese cannot ever exceed 200 g in 16-ounce Bowl or 230 g in 48-ounce Pitcher. Dry soybeans cannot ever exceed 300 g in 16-ounce Bowl. Chopped baking chocolate cannot ever exceed 200 g in 16-ounce Bowl or 650 g in 48-ounce Pitcher. Operating time should be no more than 15 continuous seconds.

SAVE THESE INSTRUCTIONS

BEFORE FIRST USE

IMPORTANT: Review all warnings on pages 4–6 before proceeding.

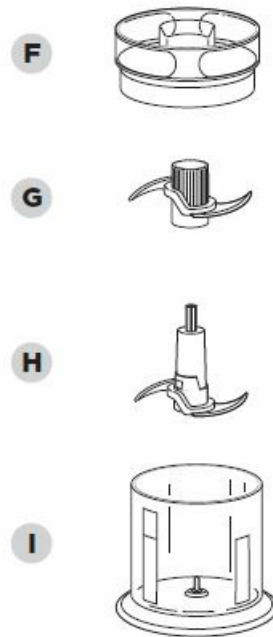
1. Remove and discard any packaging material, stickers, and tape from the unit.
2. Pay particular attention to operational instructions, warnings, and important safeguards to avoid any injury or property damage. The blade assemblies are NOT locked in place in their containers. Handle the blade assemblies by grasping the top of their shafts.
3. Wash the pitchers, bowl, splash guard, lids, and blade assemblies in warm, soapy using a dishwashing utensil with a handle to avoid direct contact with the blades. Exercise care when handling blade assemblies, as the blades are sharp.
4. Thoroughly rinse and air-dry all parts.
5. The pitchers, bowl, splash guard, lids, and blade assemblies are dishwasher safe. It is recommended that the splash guard, lids, and blade assemblies be placed on the top rack of the dishwasher. Ensure blade assemblies and lids are removed from their containers before placing in the dishwasher. Exercise care when handling blade assemblies.

PARTS



- A Master Pod (power cord not shown)
- B Pitcher Splash Guard
- C Upper Pitcher Blade Assembly
- D Lower Pitcher Blade Assembly
- E Master Prep® Pitcher with Non-Slip Base
- F Bowl Splash Guard

- G Upper Chopping Blade Assembly (bowl)
- H Lower Chopping Blade Assembly (bowl)
- I Master Prep Bowl with Nonslip Base



USING THE MASTER PREP® PITCHERS

- **IMPORTANT:** Review all warnings on pages 4–6 before proceeding.
- **IMPORTANT:** Never run the appliance empty.
- **IMPORTANT:** Always assemble the upper and lower Pitcher Blade Assembly inside the pitcher.

NOTE: Number of bowls and lids vary by model. Type of pitchers available vary by model.

1. Review warning and caution statements above before proceeding.
2. Place the pitcher on a clean, dry, level surface.



3. Holding the Lower Pitcher Blade Assembly by the shaft, place it onto the spindle pin inside the Pitcher



IMPORTANT: DO NOT try to place the upper and lower Pitcher Blade Assembly onto the Master Pod and then into the Master Prep Pitcher.



4. Holding the Upper Pitcher Blade Assembly carefully by the shaft, insert the Upper Pitcher Blade Assembly over the Lower Pitcher Blade Assembly rotating it until it locks onto the Lower Pitcher Blade Assembly
5. Add the ingredients to be processed into the pitcher.

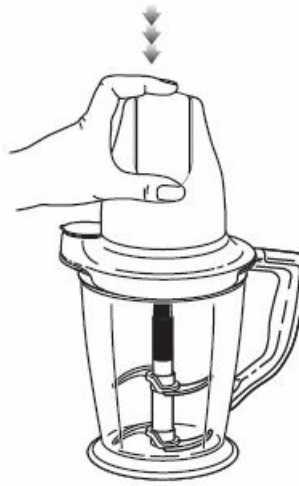
IMPORTANT: Never add ingredients to the pitcher before placing the blade assembly in first.



6. Place the pitcher splash guard onto the top of the Master Prep pitcher.



7. Place the Master Pod on top of the pitcher splash guard making sure that it is securely in place. DO NOT attempt to operate the appliance without the safety splash guard in place.

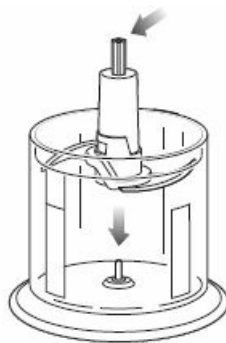


8. To start the appliance, plug the power cord into the electrical outlet, securely hold the Master Pod while operating and press on the on/off pulse button located on the top of the Master Pod
9. Hold the Master Prep® pitcher firmly while depressing the on/off pulse button to ensure the unit stays in place.
NOTE: DO NOT operate the appliance continuously for more than 15 seconds at a time.
10. To stop the appliance, remove your fingers from the On/Off pulse button.
11. In order to obtain a better quality of chopping, operate the appliance by using the “pulse” method.
12. Make sure that the Pitcher Blade Assembly has stopped completely before removing the Master Pod.
13. If the ingredients stick to the side of the Master Prep® pitcher, stop the appliance, remove the Master Pod and the splash guard. Use a spatula to dislodge the pieces and then replace the splash guard and the Master Pod. Continue processing.
14. Depending on the consistency of the contents, use the pouring spout to empty liquid contents.
15. For thicker consistencies, first remove splash guard and blade assembly (by its shaft), then empty contents of the Master Prep® pitcher.
16. To crush ice into snow, start by using short pulses to break up large chunks. Continue until snow is achieved.

USING THE MASTER PREP® BOWL

- **IMPORTANT:** Review all warnings on pages 4–6 before proceeding.
- **IMPORTANT:** Never run the appliance empty.

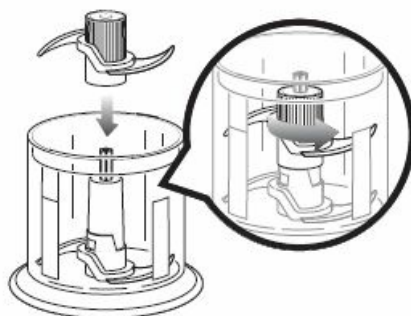
1. Review warning and caution statements above before proceeding.
2. Place the Master Prep bowl on a clean, dry, level surface.



3. Holding the Lower Chopping Blade Assembly by the shaft, place it over the spindle pin inside the Master Prep bowl



IMPORTANT: DO NOT try to place the Chopping Blade Assembly onto the power head and then into the Master Prep Professional Chopping Bowl.

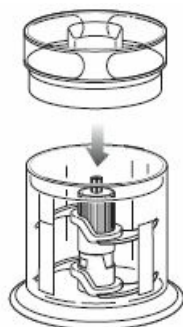


4. Carefully insert the Upper Chopping Blade Assembly over the Lower Chopping Blade Assembly rotating it until it locks onto the Lower Chopping Blade Assembly.

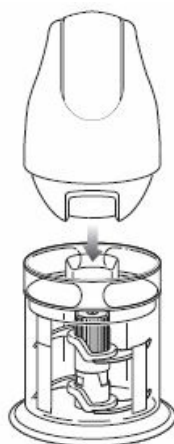
IMPORTANT: Never add ingredients into the Master Prep bowl before placing the blade assembly in first.

5. Place the food that you want to process into the Master Prep Professional Chopping Bowl.

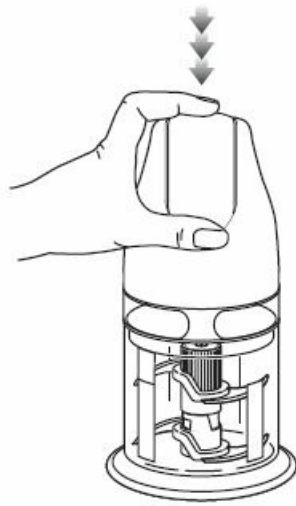
NOTE: DO NOT add more than 2 cups dry or 1 cup liquid ingredients as this will strain the motor and may cause overflow.



6. Place the splash guard on the bowl.



7. Place the Master Pod on top of the splash guard making sure that it is securely in place. DO NOT attempt to operate the appliance without the safety splash guard in place.



8. To start the appliance, plug the power cord into the electrical outlet, securely hold Master Pod while operating and press on the On/Off pulse button located on the top of the Master Pod.
9. To stop the appliance, remove your fingers from the On/Off pulse button.
NOTE: DO NOT operate the appliance continuously for more than 15 seconds at a time. Be careful not to over process. For coarsely chopped foods, use repeated short pulsing action until the desired consistency is reached.
10. To stop the appliance, remove your fingers from the pulse button.
11. In order to obtain a better quality of chopping, operate the appliance by using the “pulse” method.
12. Make sure that the Chopping Blade Assembly has stopped completely before removing the Master Pod.
13. If the ingredients stick to the side of the Master Prep® bowl, stop the appliance, remove the Master Pod and the splash guard. Use a spatula to dislodge the pieces and then replace the splash guard and the Master Pod. Continue processing.
14. Blade assembly is loose and not locked in place. Remove the blade assembly by its shaft before you empty the contents of the Master Prep bowl.

CARE & MAINTENANCE

CLEANING

- **CAUTION:** Make sure that the Master Pod is unplugged from the power source before inserting or removing any attachment and before cleaning.
- **CAUTION:** DO NOT immerse the Master Pod into water or any other liquid. Separate all parts from each other.
- **Hand-Washing** Wash the pitchers, bowl, splash guard, lids, and blade assemblies in warm, soapy water. When washing the blade assemblies, use a dishwashing utensil with a handle to avoid direct hand contact with blades. Handle the blade assemblies with care to avoid contact with sharp edges. Rinse and air-dry all parts thoroughly.
- **Dishwasher** The pitchers, bowl, splash guard, lids, and blade assemblies are dishwasher safe. It is recommended that the splash guard, lids, and blade assemblies be placed on the top rack of the dishwasher. Ensure blade assemblies and lids are removed from their containers before placing in the dishwasher. Exercise care when handling blade assemblies.
- **Master Pod** Unplug the unit before cleaning. Wipe motor base with a clean, damp cloth.

STORING

Store the Master Prep® Professional upright with the blade assembly and splash guard attached to the corresponding container. Loosely wrap the power cord around the Master Pod.

RESETTING THE MOTOR THERMOSTAT

The Ninja Master Prep Professional features a unique safety system which prevents damage to the unit's motor and drive system should you inadvertently overload your appliance. If the appliance is being overloaded, the motor will stop.

To reset the appliance, follow the resetting procedure below:

1. Unplug the appliance from the electrical outlet.
2. Remove the Master Pod and splash guard, empty the container, and ensure no food is jamming the blade assembly.
3. Allow the appliance to cool for approximately 10 minutes.
4. Replace the splash guard and Master Pod onto the container and plug the appliance into the electrical outlet.
5. Proceed to use the appliance as before, making sure not to exceed the recommended maximum capacities.

IMPORTANT: Ensure that maximum capacities are not exceeded. This is the most typical cause of appliance overload. If your unit needs servicing, call Customer Service at 1-877-646-5288. So we may better assist you, please register your product online at registeryourninja.com and have the product on hand when you call.

TROUBLESHOOTING GUIDE

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

Motor Doesn't Start or Blade Assembly Doesn't Rotate.

1. Check that the bottom of power pod is clean and there is no food blocking connection when placing on containers.
 2. There is too much food in the container.
 3. The unit has overheated. Unplug and wait approximately 10 minutes before using again.
 4. Make sure the power pod is securely placed on splash guard.
 5. Check that the plug is securely inserted into the electrical outlet.
 6. Check fuse or breaker. Replace fuse/reset breaker.
- Food is Unevenly Chopped.
 - Either you are chopping too much food at one time, or the pieces are too big. Try cutting the food into smaller pieces of even size and processing smaller amounts per batch.
 - Food is Chopped Too Fine or is Too Watery.
 - The food has been over processed. Use brief pulses or process for shorter time. Let Ninja® Chopping Blade Assembly stop completely between pulses.
 - Food Collects On Splash Guard or On the Sides of the Master Prep Pitcher or Master Prep Bowl. You may be processing too much food. Turn the machine off. When the blade assembly stops rotating, remove the Master Pod and the splash guard. Remove some of the food being processed.
 - You Cannot Achieve Snow From Solid Ice.

- Do not use ice that has been sitting out or has started to melt. Be sure to use short pulses in the beginning to break up large pieces.

REPLACEMENT PARTS

To order additional parts and attachments, visit ninjaaccessories.com.

PRODUCT REGISTRATION

- Please visit registeryourninja.com to register your new Ninja® product within ten (10) 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.

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, blades, blender bases, 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 ninjaaccessories.com.
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 ninjakitchen.com/support for product care and maintenance self-help. Our Customer Service Specialists are also available at 1-877-646-5288 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 registeryourninja.com 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 1-877-646-5288 to initiate a warranty claim. You will need the receipt as proof of purchase. We also ask that you register your product online at registeryourninja.com 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 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. MASTER PREP and NINJA are registered trademarks of SharkNinja Operating LLC. This product may be covered by one or more U.S. patents. See sharkninja.com/patents for more information.

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QB900B Series-IB-REV-Mv3

FREQUENTLY ASKED QUESTIONS

What is the brand and model of the food processor and blender described?

The food processor and blender is the Ninja QB900B, belonging to the Ninja brand.

What are the product dimensions of the Ninja QB900B Food Processor & Blender?

The product dimensions of the Ninja QB900B Food Processor & Blender are 8.66 D x 6.29 W x 13.38 H inches.

What is the color of the Ninja QB900B Food Processor & Blender?

The Ninja QB900B Food Processor & Blender comes in gray color.

What is the bowl capacity of the Ninja QB900B Food Processor & Blender?

The bowl capacity of the Ninja QB900B Food Processor & Blender is 16 ounces.

What are the recommended uses for the Ninja QB900B Food Processor & Blender?

The recommended uses for the Ninja QB900B Food Processor & Blender include blending and chopping.

Are the product care instructions for the Ninja QB900B Food Processor & Blender dishwasher safe?

Yes, the product care instructions for the Ninja QB900B Food Processor & Blender state that it is dishwasher safe.

What are the included components with the Ninja QB900B Food Processor & Blender?

The included components are Ninja Master Prep, 16-Ounce Master Prep Bowl, 48-Ounce Master Prep Pitchers, 4-Blade, and 6-Blade Set, among others.

Is the blade material of the Ninja QB900B Food Processor & Blender made of stainless steel?

Yes, the blade material of the Ninja QB900B Food Processor & Blender is stainless steel.

What is the power source of the Ninja QB900B Food Processor & Blender?

The power source for the Ninja QB900B Food Processor & Blender is corded electric.

What is the special feature mentioned for the Ninja QB900B Food Processor & Blender?

The special feature is that it is programmable.

How does the interchangeable master pod of the Ninja QB900B Food Processor & Blender function?

The interchangeable master pod easily switches from Master Prep Pitcher to Master Prep Bowl, allowing users to create various beverages and dishes in one easy step.

What is the power of the motor in the Ninja QB900B Food Processor & Blender?

The Ninja QB900B Food Processor & Blender features a powerful 400-watt motor.

What is the capacity of the 48-ounce Master Prep Pitcher included with the Ninja QB900B?

The 48-ounce Master Prep Pitcher is perfect for shakes and smoothies.

How much fresh ingredients can the 2-cup Master Prep Bowl process in the Ninja QB900B Food Processor & Blender?

The 2-cup Master Prep Bowl can easily process up to two cups of fresh ingredients, ideal for making chopped salads, salsa, and dips.

Is storage convenient for the creations made with the Ninja QB900B Food Processor & Blender?

Yes, Ninja storage lids can be used to keep all creations long-lasting and fresh in both the Master Prep pitcher and bowl.

Is the Ninja QB900B Food Processor & Blender safe for dishwasher use, and what precautions are mentioned?

Yes, all attachments except the motor base are top-rack dishwasher safe. However, care should be exercised when handling blade assemblies.

DOWNLOAD THE PDF LINK: [Ninja QB900B Food Processor & Blender Owner's Guide](#)

REFERENCES

[Ninja QB900B Food Processor & Blender Owner's Guide-Device.Report](#)

[Ninja QB900B Food Processor & Blender Owner's Guide-wiki](#)

References

- [User Manual](#)