

NINJA SS200 Power Blender



NINJA SS200 Power Blender Owner's Manual

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NINJA




NINJA SS200 Power Blender



It's important to read this Owner's Guide before using your product for the first time.

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

1. Read all instructions before using the appliance and its accessories
2. carefully and follow all warnings and instructions. The unit contains ins 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 content to ensure you have all the parts needed to properly and safely operate your appliance.
5. Blades are sharp. Handle carefully.

6. This product is provided with a Stacked Blade Assembly. ALWAYS exercise care when handling blade assemblies. Blade assemblies are sharper. NOT locked in place in their container. Blade assemblies are 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 assemblies 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 it from the outlet. NEVER unplug by grasping and pulling the flexible cord.
8. Before use. Wash all parts that may contact with food. Follow the washing instructions covered in these instructions annually.
9. Before each use. Inspect blade assemblies for damage. If a blade is bent or damage is suspected, contact a service center.
10. DO NOT use this appliance outdoors. It is designed for indoor household use only.
11. This applies to a polarized plug (one prong is wider than the other). To reduce the risk of electric shock, this plug will be in a polarized outlet only one way.
12. 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.
13. 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 a service center.
14. This appliance has important markings on the plug blade. The entire supply cord is not suitable for replacement. If damaged, please contact a service center.
15. Extension cords should NOT be used with this appliance.
16. To protect against the risk of electric shock, DO NOT submerge the appliance. Do not allow the power cord to contact any form of liquid.
17. 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.
18. DO NOT allow the unit or the contact hot surfaces including stoves and other heating appliances.
19. ALWAYS use the appliance under the supervision of a dry and level surface. DO NOT allow children to operate this appliance or use it 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 the 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 with the lid also in place.
23. Keep hands and hair, and clothing out of the container when loading and operating.
24. During the operation and handling of the appliance, avoid contact with moving parts.
25. DO NOT fill containers past the MAX FILL or MAX LIQUID lines.
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 to

the user being burned.

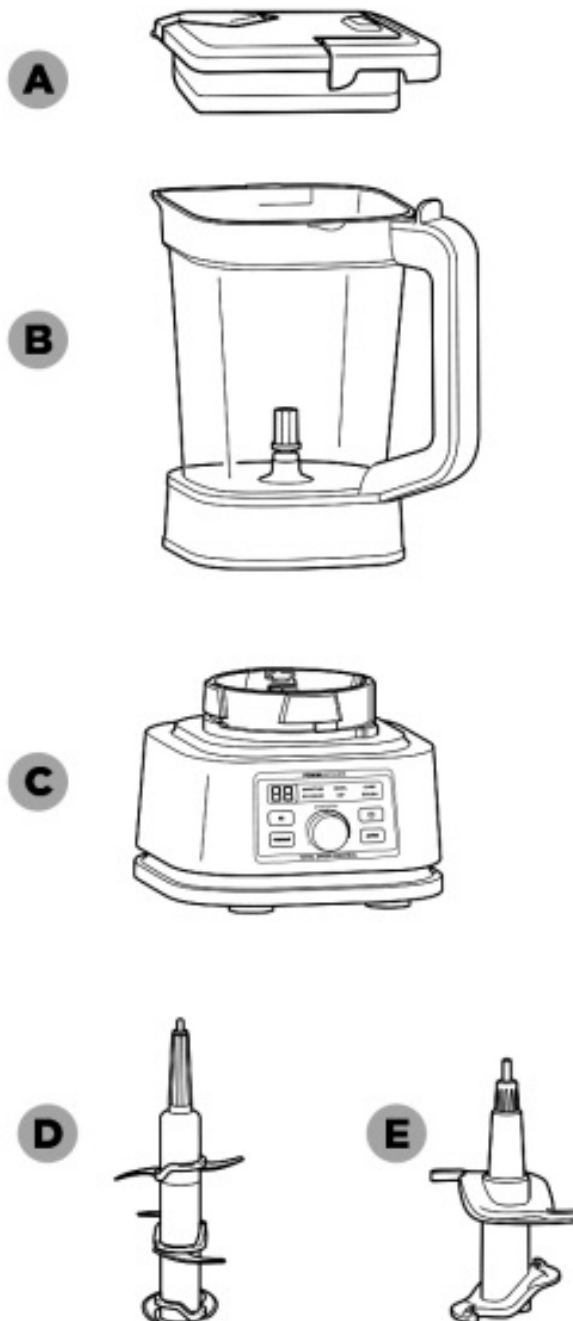
30. DO NOT process dry ingredients without adding liquid to the Power Pitcher. The pitcher is not intended for dry blending.
31. DO NOT perform operations.
32. NEVER operate the appliance without lids and caps in place. DO NOT attempt to defeat the interlock mechanism. Ensure the container and lid are properly installed before operation.
33. 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.
34. 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.
35. DO NOT open the pitcher's pour spout cap while the blender is operating
36. If you find unmixed ingredients sticking to the sides of the pitcher, stop the appliance, remove the lid, and use a spatula to dislodge the ingredients. NEVER insert your hands into the pitcher, as you may contact one of the blades and experience a laceration.
37. 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.
38. 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 10 minutes before using it again.
39. DO NOT expose the containers and accessories to extreme temperature changes. They may experience damage.
40. Upon completion of processing, ensure the blade assembly is removed BEFORE emptying the 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.
41. If using the pitcher's pour spout, hold the cover in place on the container or ensure the lid lock is engaged when pouring to avoid the risk of injury.
42. The maximum wattage rating for this appliance is based on the configuration of the Power Pitcher and Stacked Blade Assembly. Other configurations may draw less power or current.
43. DO NOT submerge the motor base or control panel in water or other liquids. DO NOT spray the motor base or control panel with any liquid.
44. DO NOT attempt to sharpen blades.
45. Turn off the appliance and unplug the motor base before cleaning.

TECHNICAL SPECIFICATIONS

- Voltage: 120V-, 60Hz

PARTS

There are a variety of accessories that are compatible with this blender series.



- A Power Pitcher Lid
- B 72 oz. * Power Pitcher
- C Motor Base (attached power cord not shown)
- D ToTotalrushing® & Chopping Blade
- A sseassemblytacked Blade A Assembly
- E Dough Blade Assembly 64 oz. m ax liquid capacity.

NOTE: Accessories may vary depending on the model. Refer to the quick guide, if available. The images shown here are for illustrative purposes only and may be subject to change.

BEFORE FIRST USE

IMPORTANT: Review all warnings before proceeding.

NOTE: All attachments are BPA-free and dishwasher-safe. Ensure blade assemblies and lid are removed from the

pitcher before placing it in the dishwasher. Exercise care when handling the blade assemblies.

1. Remove all packaging materials from the unit. Exercise care when unpacking blade assemblies, as the blades are sharp.
2. The Stacked Blade Assembly is NOT locked in place in the container. Handle the Stacked Blade Assembly and Dough Blade Assembly by grasping the top of the shaft.
3. Wash pitcher, lid, 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 blades are sharp.
4. Thoroughly rinse and air-dry all parts.

USING THE CONTROL PANEL



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

SWITCHING BETWEEN AUTO-IQ™ AND MANUAL MODE

To toggle between Auto-iQ Mode and Manual Mode, press the IQ or MANUAL buttons.

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

AUTO-IQ MODE

Unique timed programs custom mixed to take the guesswork out of making great drinks and meals.



MANUAL MODE

Choose from 10 different speeds for total control of your blending in the Power Pitcher. Continuously runs up to 60 seconds. Press START/STOP at any time to end the program sooner.



SELECT AND RUN AN AUTO-IQ PROGRAM

Use the dial to select the desired program, then press START/STOP to begin. As the program runs, the timer will count down. When the countdown ends, blending will stop automatically.

NOTE: The actual descriptions of the control panels and their locations may vary depending on the model.

SELECT AND RUN A MANUAL PROGRAM

Turn the dial from speed 1 to speed Press STARTT/STOP to begin and end blending.

PULSE

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

USING TOTAL SPEED CONTROL

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

START SLOW

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

DDIAL-UPTO SPEED

Smoother blends call for higher speeds. Low speeds are great for chopping veggies and mixing d o ugh, but you need to ramp up for purees and dressings.

HIGH-SPEED BLENDING

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

USING THE AUTO-IQ(i) PROGRAMS

AUTO-IQ PROGRAMS

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



AUTO-IQ PROGRAMS FOR THE POWER PITCHER SMOOTHIE

Combine your favorite fresh or frozen ingredients, liquids, and powders to create smoothies and protein shakes.

ICE CRUSH (Not available on all models)

Turn ice, juices, and fruit into expertly blended frozen drinks.

BOWL

Make thick, spoonable smoothie bowls of creamy frozen yogurt to are-freshingorbets

DIP (Not available on all models)

Create anything from gasless sauces to the perfect hummus.

CHOP

Timed pulses and pauses give you consistent chopping results. Run pthe program once for a large hop, twice for a small chop, and three times, i you prefer to mince.

DOUGH

Used with the Dough Blade Assembly, create delicious dough for pizza, bread, and baked goods like cookies.

USING THE POWER PITCHER & STACKED BLADE

ASSEMBLY

IMPORTANT

As a safety feature, when the unit is powered on if the pitcher and lid are not properly installed, the timer will display " – " and the motor will be disabled. If this happens, repeat step 5 on the lowing section. When the pitcher and lid are properly installed, and the unit is powered on, the program button LEDs will illuminate, indicating the appliance is ready to use.

NOTE: Auto-iQ" programs have pauses and changes in speed throughout the cycle.

NOTE: DO NOT add ingredients before completing the installation of the Stacked Blade Assembly.

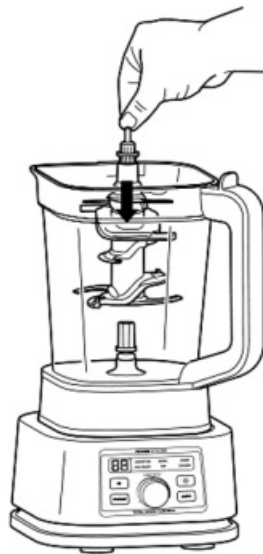
NOTE: If the Stacked Blade Assembly is not fully seated, you will not be able to install and lock the lid.

NOTE: The pitcher lid handle will not fold down unless it is attached to the pitcher.

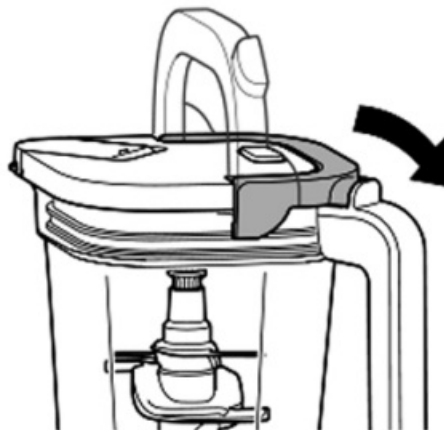
1. Plug in the motor base and place it on a clean, dry, level surface such as a countertop portable.



2. Lower the Power Pitcher onto the motor base. The handle should be aligned slightly to the right and the pitcher should be oriented so the LOCK symbols are visible on the motor base. Rotate the pitcher c locks until it clicks into place.



3. 3 Exercising care, grasp the Stacked Blade Assembly by the top of the shaft, and place it onto the drive gear inside the pitcher. Note that the blade assembly will fit loosely onto the drive gear.
4. Add ingredients to the pitcher. Do NOT add ingredients past the MAX LIQUID line on the pitcher.



5. Place the lid on the pitcher. Press down on the handle until it clicks into place. Once the lid is locked in place, press the Power button to turn the unit on.
6. The available program button will illuminate and the unit will be ready for use.



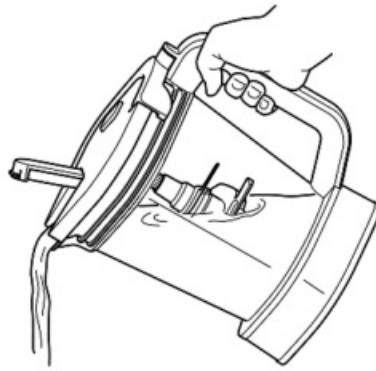
- 6a If u sign up Auto-iQ® program, use the dial to select the program that best suits your desired output, then press START/ STOP. The preset feature will automatically stop at the end of the program. To stop the unit at any time, press START/ STOP.
- 6b For Manual mode, press MANUAL. Use the dial to select your desired speed, ranging from 1 to 10, and press START/STOP. Once the ingredients have reached your desired consistency, press START/STOP, and wait for the unit to come to a complete stop.



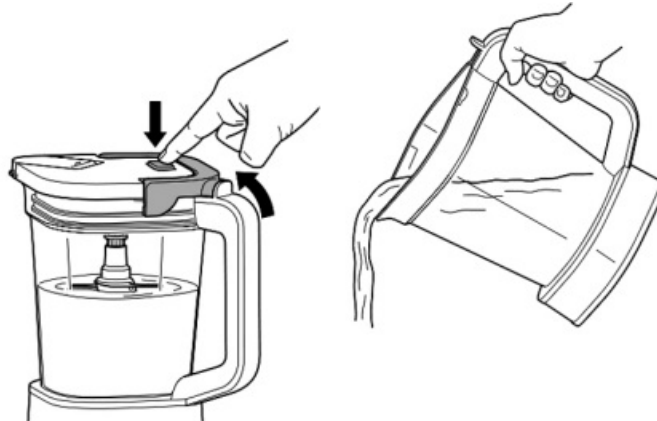
7. Remove the pitcher from the motor base by turning it counterclockwise and then lifting.

USING THE POWER PITCHER & STACKED BLADE ASSEMBLY – Cont.

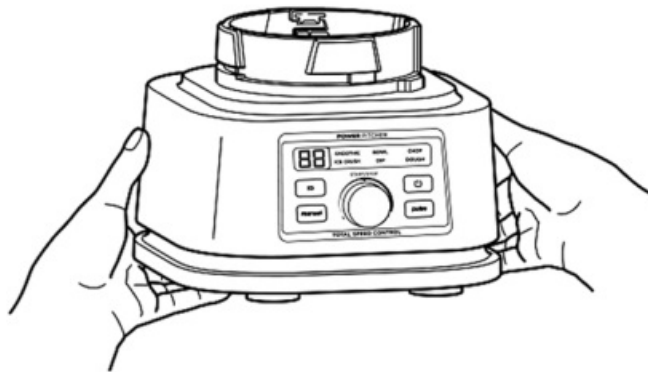
- a To pour out thinner mixtures, ensure the lid is locked in place, then open the pour spout cap.



- b For thicker mixtures that cannot be emptied through the pour spout, remove the lid, d Stacked Blade Assembly before pouring. To remove the lid, press the RELEASE button and lift the handle.



8. To remove the blade assembly, c are fully grasped by the top of the shaft and pulled straight up. The pitcher can then be emptied.
9. Turn the unit off by pressing the Power button. Unplug the unit when finished. Refer to the Care & Maintenance section for cleaning and storage instructions.



IMPORTANT

As a safety feature, when the unit is powered on, if the pitcher and lid are not properly installed, the timer will display “- -” and the motor will be disabled. If this happens, repeat step 5 in the reflowing section. When the pitcher and lid are properly installed, and the unit is powered on, the program button LEDs will illuminate, indicating the appliance is ready to use.

NOTE: Auto-iQ® programs have pauses and changes in speed throughout the cycle.

NOTE: DO NOT add ingredients before completing the installation of the Dough Blade Assembly.

NOTE: If the Stacked Blade Assembly is not fully seated, you will not be able to install and lock the lid.

NOTE: The pitcher lid handle will not fold down unless it is attached to the pitcher.

1. Plug the motor base and place it on a clean, dry, level surface such as a countertop or table.



2. Lower the Power Pitcher onto the motor base. The handle should be aligned slightly to the right and the pitcher should be oriented so the LOCK symbols are visible on the motor base. Rotate the pitcher clockwise until it clicks into place.



3. Exercising care, grasp the Dough Blade Assembly by the top of the shaft and place it onto the drive gear inside the pitcher. Note that the blade assembly will fit loosely onto the drive gear.

72oz ——— 9cups

MAX LIQUID
64 ——— 8

56 ——— 7

48 ——— 6

40 ——— 5
DOUGH MAX

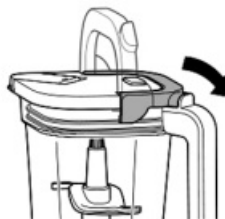
32 ——— 4
COOKIE MAX

24 ——— 3

16 ——— 2

8 ——— 1

4. Add ingredients to the pitcher. Do NOT add ingredients past the DOUGH MAX or COOKIE MAX line on the pitcher.
5. Place the lid on the pitcher. Press down on the handle until it clicks into place. Once the lid is locked in place, press the Power button to turn the unit on. The available program buttons will illuminate and the unit will be ready for use.



6. If using an Auto-iQ~ program, use the dial to select DOUGH, then press START/STOP. The preset feature will automatically stop at the end of the program.



- To stop the unit at any time, press START/STOP.
- b For Manual mode, press MANUAL. Use the dial to select speeds 1 or 2, and press START/STOP. Once the ingredients have reached your desired consistency, press START/STOP, and wait for the unit to come

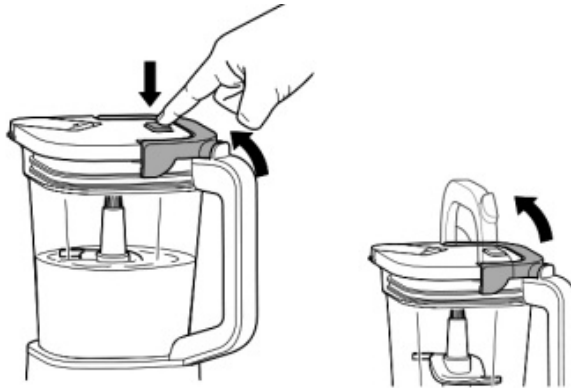
to a complete stop.

IMPORTANT: Only use speeds 1 or 2 when using the Dough Blade Assembly

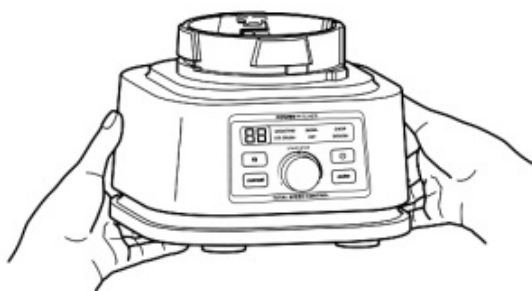
7. Remove the pitcher from the motor base by turning it counterclockwise and then lifting.



8. Remove the lid and Dough Blade Assembly before removing the contents. To remove the lid, press the RELEASE button and lift the handle.



9. To remove the blade assembly, carefully grasp it by the top of the shaft and pull it straight up. The pitcher can then be emptied.
10. Turn the unit off by pressing the Power button. Unplug the unit when finished. Refer to the Care & Maintenance section for cleaning and storage instructions.

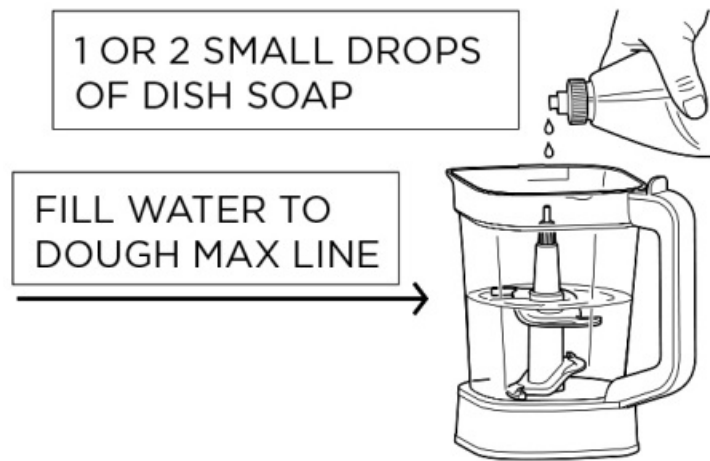


CARE & MAINTENANCE

USING THE BLENDER FOR STUCK-ON INGREDIENTS

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

1. After processing, immediately Clean the pitcher, lid, and blade assembly under warm, soapy water.



2. With the dough or stacked blade assembly installed, fill with warm water up to the DOUGH MAX line and add 1 or 2 small drops of dish soap. Secure the pitcher lid, and ensure the pour spout is securely closed.
3. Install the pitcher on the motor base. Select BOWL, then press START/STOP.
4. Once the program is complete, thoroughly rinse the container and blade assembly under warm, soapy water. Use a cleaning brush to remove any remaining residue.

CLEANING

Hand-Washing

Wash the pitcher, lid, and blade assemblies in warm, soapy water. Use a dishwashing utensil with a handle to avoid direct contact with the blades. Use a cleaning brush to remove excess residue, such as when dealing with stuck-on ingredients, like doughs and batters. Exercise care when handling the blade assembly as the blades are sharp. Thoroughly rinse and air-dry all parts.

Dishwasher

The pitcher, lid, and blade assemblies are dishwasher safe. Ensure the blade assembly and lid are removed from the pitcher before placing it in the dishwasher.

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

Motor Base

Unplug the motor base before cleaning. Wipe the motor base with a clean, damp cloth. DO NOT use abrasive cloths, pads, or brushes to clean the base.

CARE & MAINTENANCE Cont.

STORING

For cord storage, wrap the cord with a hook-and-loop fastener near the back of the motor base. DO NOT wrap the cord around the bottom of the base for storage. DO NOT stack items on top of the pitcher. Store any remaining attachments alongside the unit or in a cabinet where they will not be damaged or create a hazard.

RESETTING THE MOTOR

This unit features a unique safety system that prevents damage to the motor and drive system should you inadvertently overload it. If the unit is overloaded, the motor will be temporarily disabled. Should this occur, follow the reset procedure below.

1. Unplug the unit from the electrical outlet.
2. Allow the unit to cool for approximately 15 minutes.
3. Remove the pitcher's lid and blade assembly. Empty the pitcher 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.

TROUBLESHOOTING GUIDE

WARNING: To reduce the risk of shock and unintended operation, Turn the power off and unplug the unit before troubleshooting. The display reads “-”.

- If the display reads “-”, install the pitcher and the available program buttons will illuminate, indicating the unit is ready for use. Ensure the lid is fully engaged and the pitcher has been rotated clockwise and clicked to lock into place.
- The display reads “E2”.
- If the display reads “E2” unplug the unit from the electrical outlet and allow it to cool for 5 minutes. Remove the blade assembly and empty the contents to ensure no ingredients are jamming the blade assembly. If the output is too thick and the ingredients are not processing properly, add more liquid. Blade speed sometimes changes when blending thinner ingredients.
- When using speed 9 or 10 with the Power Pitcher, you may notice a change in the blade speed when blending thinner ingredients. This is due to the smart technology in the blender and is part of the unit’s normal operation.
- The unit doesn’t mix well; Ingredients get stuck.
- Using the Auto-iQ~ programs is the easiest way to achieve great results. The pulses and pauses allow the ingredients to settle toward the blade assembly.
- If ingredients are routinely getting stuck, adding some liquid will usually help p.
- The unit moves on the counter while blending.
- Make sure the surface and feet of the unit are clean and dry.
- Food Is not evenly chopped.
- For best results when chopping, cut pieces of ingredients in a uniform size and don’t overfill the Power Pitcher.
- The pitcher lid handle will not fold down.
- If not attached to the pitcher, the handle will not fold down. For storage, place the lid on the pitcher and press down on the handle until it clicks into place. Align the pour spout on the lid with the corner farthest from the pitcher handle, then press down to lock it in place.

NOTE

To ensure the highest possible standard for refurbished items, all units are thoroughly inspected as part of the process. For this item, water may be used during the refurbishing process and so; you may notice some condensation in the water reservoir. It is recommended to rinse the water reservoir with fresh water before its first use.

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OBPN: SS200Series_IB_MP_Mv2_200824

SC: 06-18-2021_TAB MODEL: SS200_B

804106508



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SS200_B, SS200 Power Blender, SS200, Power Blender, Blender

References

- [User Manual](#)

[Manuals+](#), [Privacy Policy](#)

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