



NINJA SS300C Foodi 3in1 Power Blender and Processor System User Guide

[Home](#) » [Ninja](#) » NINJA SS300C Foodi 3in1 Power Blender and Processor System User Guide 

Contents

- [1 NINJA SS300C Foodi 3in1 Power Blender and Processor System](#)
- [2 What's in the Box](#)
- [3 AUTO-iQ MODE](#)
- [4 MANUAL MODE](#)
- [5 Assembling the Power Blender & Processor Pitcher](#)
- [6 Dough making 101](#)
- [7 Food prep 101](#)
- [8 SMOOTHIE BOWLS FOR A CROWD](#)
 - [8.1 USING THE PITCHER](#)
- [9 Assembling the Nutrient Extraction Cup](#)
- [10 Cleaning](#)
- [11 Documents / Resources](#)
 - [11.1 References](#)
- [12 Related Posts](#)



NINJA SS300C Foodi 3in1 Power Blender and Processor System



What's in the Box



AUTO-iQ MODE

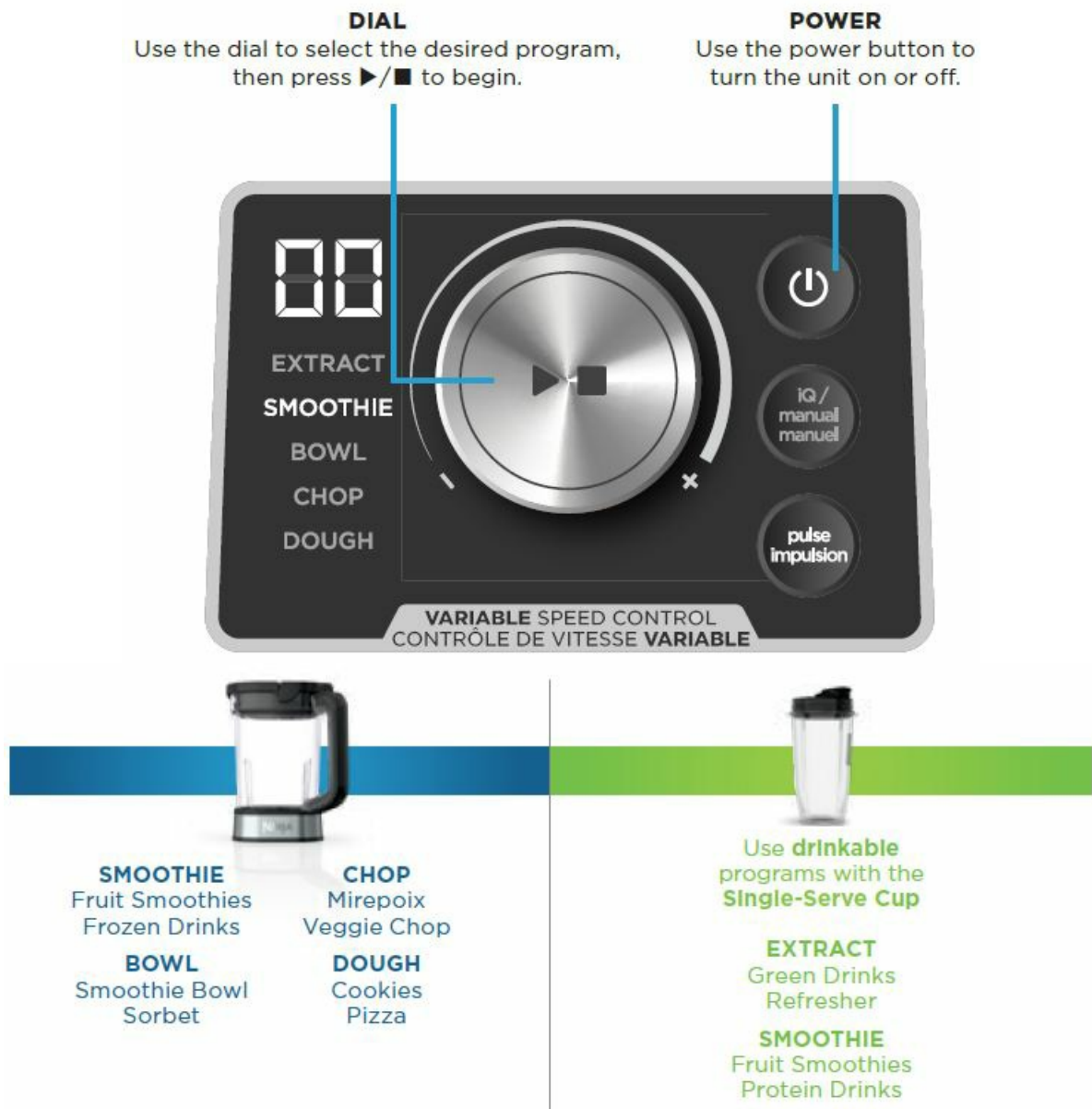
Intelligent preset programs combine unique blending and pausing patterns that do the work for you. Once a preset program is selected, it will start immediately and automatically stop when blending is complete.

DIAL

Use the dial to select the desired program, then press ►/■ to begin.

POWER

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



TIP:

The unit can detect which container is installed on the motor base. Only the functions available for a particular container will illuminate on the control panel.

MANUAL MODE

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

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

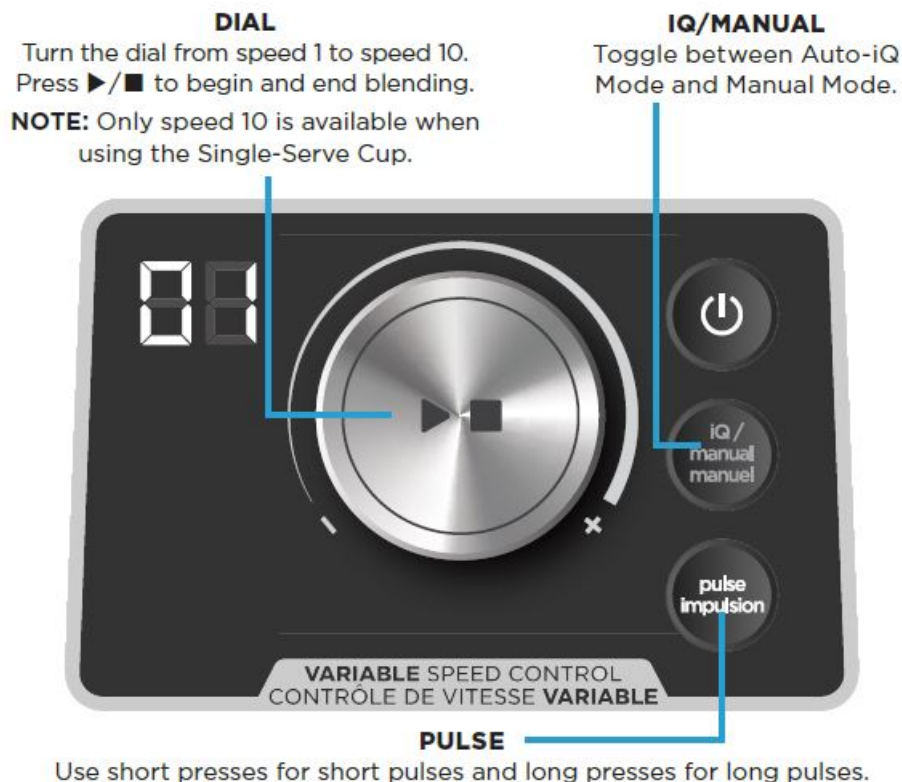
DIAL

Turn the dial from speed 1 to speed 10. Press ►/■ to begin and end blending.

NOTE: Only speed 10 is available when using the Single-Serve Cup.

IQ/MANUAL

Toggle between Auto-iQ Mode and Manual Mode.



USING VARIABLE SPEED CONTROL AND THE POWER BLENDER & PROCESSOR PITCHER

NOTE:

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

- **START SLOW**

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

- **DIAL UP THE SPEED**

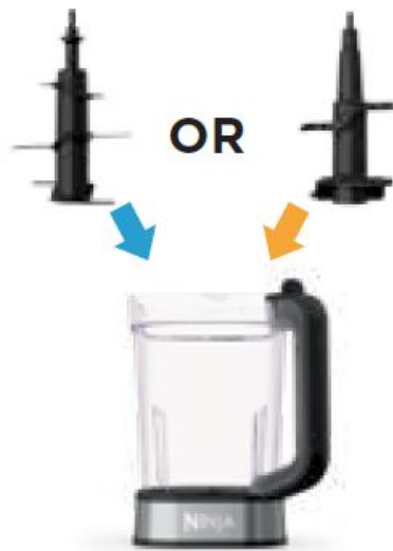
Smoother blends call for higher speeds. Low speeds are great for chopping veggies and mixing dough, but you'll need to ramp up for purees and dressings.

- **HIGH-SPEED BLENDING**

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

Assembling the Power Blender & Processor Pitcher

1. Holding the blade assembly by the top of the shaft, insert it into the pitcher.



2. Fill the pitcher with desired ingredients. Install the lid, then lower the lid handle to lock it in place.



3. Place pitcher on base. Slightly align the handle to the right so the LOCK symbols are visible on the motor base. Rotate clockwise until the pitcher clicks into place.



Blending

PRESS THE POWER BUTTON TO TURN THE UNIT ON.

1. Use the dial to select an Auto-iQ® program or manual speed, then press ►/■ to begin blending.



2. When blending is complete, turn the pitcher counterclockwise and lift to remove.



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



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

For thicker mixtures

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

**WARNING:**

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

Dough making 101

Loading tips for making different doughs and batters.

COOKIES

The unit can make a max of 24 (28 g) cookies at a time.

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

**PIZZAS, PRETZELS, BAGELS & BREAD DOUGHS**

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

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

**BISCUITS, PIES & SCONES**

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

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



CAKES, BROWNIES, MUFFINS & QUICK BREADS

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

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



Food prep 101

PREPPING VEGETABLES

- Cut both ends off the ingredients and remove any outer peels or skins.
- Cut ingredients such as carrots, cucumber, celery, and zucchini in 5 cm pieces, and broccoli or cauliflower florets into 2.5 cm pieces. Cut ingredients such as onions in quarters.



PREPPING MEAT

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



CHOP PROGRAM

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

SMOOTHIE BOWLS FOR A CROWD

USING THE PITCHER

1. With the Stacked Blade Assembly installed in the pitcher, add milk, or milk alternatives such as soy, coconut, almond, or oat milk up to the 500 ml line.

ALWAYS DO THIS FIRST.



2. Add frozen fruit, directly from the freezer, and/or açai or dragon fruit packets up to the 1300 ml line. Cut larger fruit, like bananas, in quarters. If using açai or dragon fruit packets, thaw slightly and cut in quarters.



3. (Optional) Amplify your base by adding 2 scoops of yogurt, flavor powder, protein powder, and/or nut butter.



4. **Install the lid, then install the pitcher on the motor base**

Use the dial to select BOWL and press ►/■. If more blending is needed, run on Speed 10 until combined.



5. After blending is complete, remove the lid and blade assembly. Serve in separate bowls then add your favorite toppings, such as coconut flakes, granola, fresh bananas, berries, and agave nectar.



Assembling the Nutrient Extraction Cup

1. Fill the container with desired contents. Screw on the blade assembly until you have a tight seal.



2. Flip the container upside down and install it on the base. Rotate clockwise until it clicks into place.



Blending

PRESS THE POWER BUTTON TO TURN THE UNIT ON.

1. Use the dial to select an Auto-iQ program or manual speed, then press ►/■ to begin blending.



2. When blending is complete, remove the container from the base. Then, remove the blade assembly from the container.



Taking It To Go?

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



NOTE: DO NOT microwave or freeze the Single-Serve Cup.

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

Cleaning

STUCK-ON INGREDIENTS IN THE PITCHER?

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

1. Rinse the pitcher and blade assembly under WARM WATER after processing.
2. With blade assembly installed, fill the pitcher with warm water up to the DOUGH MAX line and add 1 or 2 SMALL DROPS of dish soap.
3. Install the lid, and ensure the pour spout is securely closed.
4. Use the dial to select SMOOTHIE and press ►/■.
5. Once complete, empty contents and rinse under warm water. Use a dishwashing utensil with a handle to remove excess residues, such as stuck-on doughs and batters.



STUCK-ON INGREDIENTS IN THE CUP:

Fill the cup halfway with warm water and add 1 small drop of dish soap and run the SMOOTHIE program. Refer to the Care & Maintenance section in the Owner's Guide for more information.

Dishwasher

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



Hand-Washing

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



WARNING:

Handle the blade assemblies with care when washing, as the blades are sharp. Contact with the blades' edges can result in a laceration.

For questions or to register your product, visit us online at ninjakitchen.ca.


@ninjakitchencanada

© 2021 SharkNinja Operating LLC.

AUTO-IQ, NINJA, and TOTAL CRUSHING are registered trademarks of SharkNinja Operating LLC. FOODI and HYBRID EDGE are trademarks of SharkNinja Operating LLC.

This product may be covered by one or more U.S. patents. See sharkninja.com/patents for more information. SS300C_QSG_E_REV_Mv3.

Documents / Resources

	<p>NINJA SS300C Foodi 3in1 Power Blender and Processor System [pdf] User Guide SS300C Foodi 3in1 Power Blender and Processor System, SS300C, Foodi 3in1 Power Blender and Processor System, Blender and Processor System, Processor System</p>
---	--

References

-  [Ninja Kitchen Canada](https://ninjakitchen.ca)
-  sharkninja.com/patents