



NINJA SS351 Foodi Power Pitcher Blender and Processor System with Smoothie Bowl Maker User Guide

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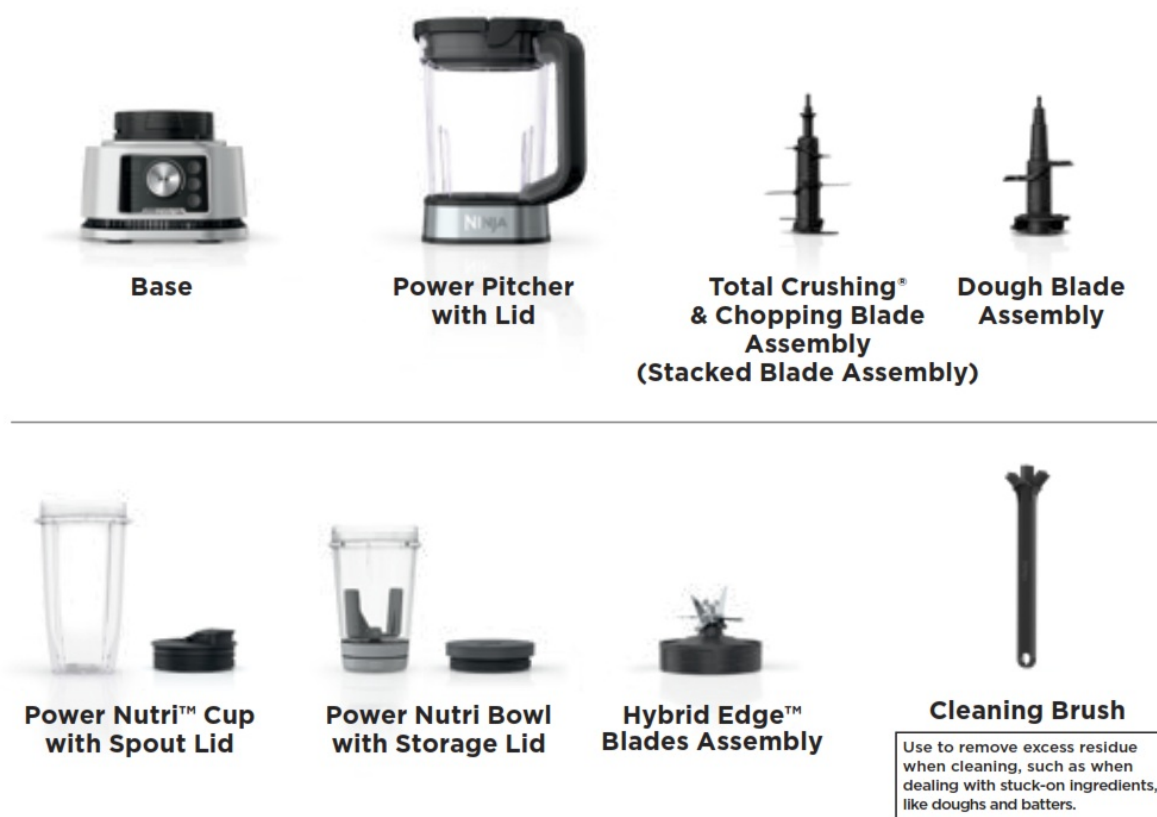
Please make sure to read the enclosed Ninja® Owner's Guide prior to using your unit.

NINJA® Foodi® POWER PITCHER SYSTEM QUICK START GUIDE

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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 START/STOP at any time to end the program sooner.

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



Use short presses for short pulses and long presses for long pulses.

USING TOTAL SPEED CONTROL & THE POWER PITCH
NOTE: IF USING MANUAL SPEEDS WITH THE DOUGH BLADE ASSEMBLY, O

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.

Assembling the Power Pitcher



1. Holding the blade assembly by the top of the shaft, insert it into the pitcher.
2. Fill pitcher with desired ingredients. Install the lid, then lower lid handle to lock in place.
3. Place pitcher on base. Slightly align handle to the right so the LOCK symbols are visible on the motor base. Rotate clockwise until 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 blade assembly by using a spatula.



WARNING: Blade assembly is sharp and not locked in place. Make sure lid is locked onto pitcher before pouring contents. If pouring without lid, carefully remove 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

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 dough blade and add mix-ins (such as chocolate chips, raisins, and nuts). Stir to combine.



BISCUITS, PIES & SCONES

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 dough ball and knead to combine.



PIZZAS, PRETZELS, BAGELS & BREAD DOUGHS

Unit can make a max of one 30 cm round pizza, 8 pretzels or bagels, or one loaf 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 dough ball and knead to combine, if needed.



CAKES, BROWNIES, MUFFINS & QUICK BREADS

Unit can make a max of one 30 cm round cake, one 20 cm x 20 cm pan brownies, 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 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 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
WARNING: Blade assembly is sharp and not locked in place. Make sure lid is locked onto pitcher before pouring contents. If pouring without lid, carefully remove blade assembly first. Failure to do so will result in a risk of laceration. Refer to the Ninja Owner's Guide for additional information. consistent chopping results.
- Run the program once for a large chop, twice for a small chop, and three times for a mince.

Assembling the Power Nutri™ Bowl & Power Nutri Cup



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



Flip container upside down and install on 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. If using the Power Nutri™ Bowl, twist the Power Paddle anti- clockwise **continuously** while processing.
3. When blending is complete, remove the container from the base. Then, remove the blade assembly from the container.

Taking It To Go?

Place the Storage Lid or Spout Lid on top of the bowl or cup and turn clockwise to seal.

NOTE: DO NOT microwave or freeze the Power Nutri™ Bowl or Power Nutri™ Cup.



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

DID YOU KNOW?

Smoothie bowls are thicker & spoonable, compared to smoothies which are thinner & drinkable.

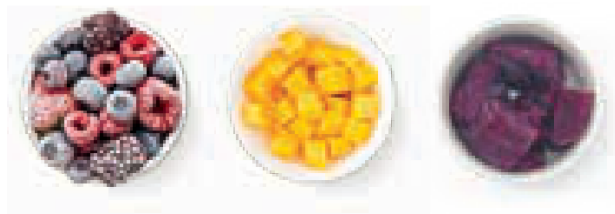


SMOOTHIE BOWL BASICS USING THE POWER NUTRI™ BOWL



1.

Add milk or a milk alternative such as soy, coconut, almond, or oat milk, up to the **LIQUID FILL** line.
ALWAYS DO THIS FIRST.



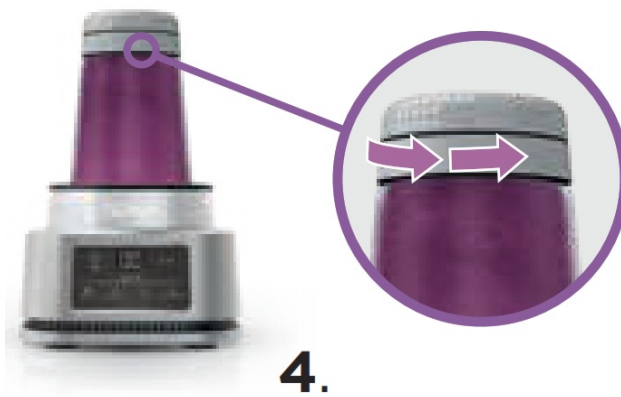
2.

Add **frozen fruits**, directly from freezer and/or açaí, up to the **MAX FILL** line.
Cut larger fruit like bananas, in quarters.
If using açaí, thaw slightly and cut in quarters.



3. (Optional)

Amplify your base by adding 1 scoop of yogurt, flavour powder, protein powder, and/or nut butter.



Screw on the blade assembly and install the bowl on the motor base.

Select BOWL and press "▶/■" Twist the Power Paddle **counterclockwise continuously** while processing.



After blending is complete, add your favorite toppings such as coconut flakes, granola, fresh bananas, berries, and agave nectar.

Cleaning

STUCK-ON INGREDIENTS IN THE POWER NUTRI™ BOWL?

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



1. Rinse the bowl and blade assembly under **WARM WATER** after processing.
2. Fill the bowl with warm water up to the top of the Power Paddle and add 1 or 2 SMALL DROPS of dish soap.
3. Select BOWL and press "▶/■" Twist the Power Paddle counterclockwise continuously while processing.
4. Once complete, empty contents and rinse under warm water.

NOTE: The Power Paddle in the Power Nutri™ Bowl is not removable.



STUCK-ON INGREDIENTS IN THE PITCHER OR CUP:

Fill pitcher with warm water up to the DOUGH MAX line and add 1 or 2 small drops of dish soap. For the cup, fill halfway with warm water and add 1 small drop of dish soap. Run the BOWL program. Once complete, empty contents and rinse under warm water. Refer to the Owner's Guide for more information.



Dishwasher

Containers, lids, and blade assemblies are all top-rack 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. Use the included cleaning brush 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 laceration. ninjakitchen.co.uk

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




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Documents / Resources

	<p>NINJA SS351 Foodi Power Pitcher Blender and Processor System with Smoothie Bowl Maker [pdf] User Guide</p> <p>SS351, Foodi Power Pitcher Blender and Processor System with Smoothie Bowl Maker</p>
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References

- [N Blenders, Air Fryers, Indoor Grills, Cookware & More – Ninja](#)