

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

Getting Started with Ninja® Master Prep® Professional

Onion Chop

Ingredients
½ small onion,
quartered



1
Place the Blade Assembly into the 500 ml Chopping Bowl.



2
Place the onion into the Chopping Bowl.



3
Attach the Splash Guard & Master Pod.



4
Use 3 short, quick pulses until onion is evenly chopped.



5
Onion is prepped for your favourite recipes!



Mocha Frozen Fusion Lite

Ingredients
120 ml strong coffee
180 ml 2% or fat free milk
2 tablespoon lite chocolate syrup
½ teaspoon no-calorie sweetener
240 g Ice



1
Place the 6-Blade Assembly into the 1.5 L Blender Jug.



2
Combine all of the ingredients in the order listed into the 1.5 L Blender Jug.



3
Attach the Splash Guard & Master Pod.



4
Use long pulses until smooth.



5
Pour and enjoy!



DO NOT BLEND HOT INGREDIENTS



...for more recipes, visit
www.ninjakitchen.eu



NINJA

Quick Start

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Ninja® Master Prep® Professional



Master Pod

Chopping Bowl Splash Guard*

Blender Jug Splash Guard*
Features an easy-flip pour spout

Ninja® Master Pod works on both Blender Jug and Chopping Bowl



Blade Set for Master Prep® Chopping Bowl*
Specifically designed for the Bowl

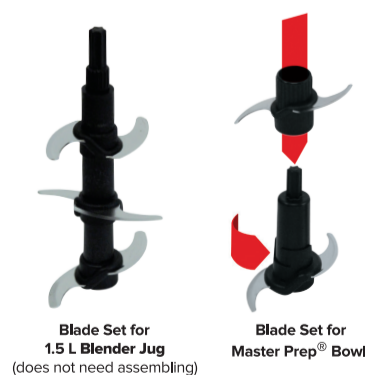
Master Prep® Chopping Bowl**
• 500 ml
• No Slip Bottom

Blade Set for Master Prep® Blender Jug**
Specifically designed for the 1.5 L Blender Jug

Master Prep® Blender Jug**
• 1.5 L
• No Slip Bottom
• Ergonomic Grip

* dishwasher safe
* microwave safe

The colour of your Master Prep® Professional may differ from the photos



Blade Set for 1.5 L Blender Jug
(does not need assembling)

Blade Set for Master Prep® Bowl

Ninja® Blade Assembly & Handling

1

To correctly assemble the chopping bowl blade set, place the top blade ribbed side up onto the lower blade. Twist to lock in position. The Blender Jug blade set does not need assembling.

Grab here when placing in Chopping Bowl / Blender Jug



3

Attach Splash Guard and Master Pod.



4

Secure the Master Pod with your free hand when pulsing. It's powerfull!



Cleaning

Hand Washing: Wash the containers, lids, and blade assemblies in warm, soapy water. When washing blade assemblies, use a dish-washing utensil with a handle to avoid direct hand contact with blades. Handle blade assemblies with care to avoid contact with sharp edges. Rinse and air dry thoroughly.

Dishwasher: Blender jug, chopping bowl, lids and the blade assemblies are all dishwasher safe. The lids and blade assemblies are top rack dishwasher safe. Ensure that blade assemblies are removed from the blender jug and chopping bowl before placing in the dishwasher.

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



WARNING: Blade assemblies are sharp, not locked in place and removable, handle with care. When handling the blade assemblies, always hold by the shaft. Failure to do so will result in a risk of laceration.

WARNING: Blade assemblies are sharp and not locked in place. Make sure to carefully remove the splashguard or storage lid and blade assemblies holding it by the shaft. Replace the splash guard before emptying contents of the blender jug. Failure to do so will result in a risk of laceration.