

NINJA®

CT670UKV

INSTRUCTIONS

**Smart Screen
Kitchen System
with FreshVac™
Technology**



THANK YOU FOR PURCHASING THE Ninja® Smart Screen Kitchen System with FreshVac™ Technology



REGISTER YOUR PURCHASE

 ninjakitchen.eu/uk/register-guarantee/

 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:

CT670UKV

TECHNICAL SPECIFICATIONS

Voltage: 220-240V, 50-60Hz

Power: 1100 Watts

PLEASE READ CAREFULLY AND KEEP FOR FUTURE REFERENCE.


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

Guarantee: This product is unconditionally guaranteed for one year against all defects of workmanship and materials. This guarantee does not affect your statutory rights. If this product proves unsatisfactory please contact our customer service department on freephone 0800 862 0453 or by e-mail ukservice@euro-pro.com

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This appliance complies with the WEEE-Directive 2012/19/EU on the disposal of electrical and electronic equipment (WEEE).

 This marking indicates that this product should not be disposed with other household wastes throughout the EU. To prevent possible harm to the environment or human health from uncontrolled waste disposal, recycle it responsibly to promote the sustainable reuse of material sources. To return your used device, please use the return and collection systems or contact the retailer where this product was purchased. They can take this product for environmental safe recycling.

 This appliance complies with the European directives for electromagnetic compatibility (EMC) 2014/30/EU and its revisions, as well as Low Voltage Directive (LVD) 2014/35/EU and its revisions.

IMPORTANT SAFEGUARDS

HOUSEHOLD USE ONLY • READ ALL INSTRUCTIONS CAREFULLY BEFORE USE

Read all instructions before using your NINJA SMART SCREEN KITCHEN SYSTEM WITH FRESHVAC™ TECHNOLOGY

When using electrical appliances, basic safety precautions should always be followed, including the following:

⚠ WARNING

To reduce the risk of fire, electric shock, serious injury, death, or damage when using this appliance, follow these basic safety precautions.

General Precautions

- 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 This product is provided with a Stacked Blade Assembly and a Chopping Blade Assembly. **ALWAYS** exercise care when handling blade assemblies. The blade assemblies are sharp and are **NOT** locked in place in their containers. The blade assemblies are designed to be removable to facilitate cleaning and replacement if needed. **ONLY** grasp the blade assemblies by the top of the shaft. Failure to use care when handling the blade assemblies will result in a risk of laceration.
- 4 **ALWAYS** exercise care when handling the Pro Extractor Blades® Assembly. The blades are sharp. **ONLY** grasp the Pro Extractor Blades Assembly by the outer perimeter of the blade assembly base. Failure to use care when handling the blade assembly will result in a risk of laceration.
- 5 Take your time and exercise care during unpacking and appliance setup. This appliance contains sharp, loose blades that can cause injury if mishandled.
- 6 Take inventory of all contents to ensure you have all parts needed to properly and safely operate your appliance.
- 7 Unplug the appliance from the socket when not in use, before assembling or disassembling parts, and before cleaning. To unplug, grasp the plug by the body and pull from the socket. **NEVER** unplug by grasping and pulling the flexible cord.
- 8 Before use, wash all parts that may contact food. Follow washing instructions covered in this instruction manual.
- 9 To protect against the risk of electric shock, **DO NOT** submerge the appliance or allow the power cord to contact any form of liquid.
- 10 **DO NOT** use this appliance outdoors. It is designed for indoor household use only.
- 11 **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.

- 12 This appliance has important information on the plug prong. The power cord is not suitable for replacement. If damaged, contact Euro-Pro Europe Limited for servicing in order to avoid a hazard.
- 13 Extension cords should **NOT** be used with this appliance.
- 14 **DO NOT** allow children to operate this appliance, to play with it, or use as a toy. Keep the appliance and its cord out of reach of children. Close supervision is necessary when any appliance is used near children.
- 15 This appliance is **NOT** intended for use by children or by persons with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge. Close supervision is necessary when any appliance is used 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 Euro-Pro Europe Limited to arrange for replacement.
- 17 **DO NOT** attempt to sharpen blades.
- 18 **DO NOT** allow the unit or the cord to hang over the edges of tables or worktops. The cord may become snagged and pull the appliance off the work surface.
- 19 **DO NOT** allow any part of the unit to contact hot surfaces, including stoves and other heating appliances.
- 20 **ALWAYS** use the appliance on a dry and level surface.
- 21 **NEVER** place a blade assembly on the motor base without it first being attached to its corresponding container (bowl, pitcher, cup) and lid.
- 22 Keep hands, hair, and clothing out of the container.
- 23 **ONLY** use attachments 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 **DO NOT** operate the appliance with an empty container.
- 26 **DO NOT** fill containers past the **MAX FILL** or **MAX LIQUID** lines.
- 27 **DO NOT** microwave any containers or accessories provided with the appliance.
- 28 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.

CONTINUED ON PAGE 4

SAVE THESE INSTRUCTIONS

IMPORTANT SAFEGUARDS

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When using electrical appliances, basic safety precautions should always be followed, including the following:

⚠ WARNING

To reduce the risk of fire, electric shock, serious injury, death, or damage when using this appliance, follow these basic safety precautions.

GENERAL PRECAUTIONS

- 29** Keep hands and utensils out of containers while chopping and blending 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.
- 30 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.
- 31 DO NOT** expose the containers and accessories to extreme temperature changes. They may experience damage.
- 32 NEVER** leave the appliance unattended while in use.
- 33 DO NOT** open lid or pour spout cap while blender is operating.
- 34 DO NOT** blend hot liquids. Doing so may result in pressure buildup and steam exposure that can pose a risk of the user being burned.

- 35** If you find unmixed ingredients sticking to the sides of the pitcher, stop the appliance, remove the lid, and use a scraper to dislodge ingredients. **NEVER** insert your hands into the pitcher, as you may contact one of the blades and experience a laceration.
- 36 DO NOT** attempt to remove the container and lids from the motor base while the blade assembly is still spinning. Allow the appliance to come to a complete stop before removing lid and container.
- 37** Upon completion of blending or processing, ensure the blade assembly is removed **BEFORE** emptying 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.

- 38** Remove the Pro Extractor Blades® Assembly from the Single-Serve Cup upon completion of blending. **DO NOT** store ingredients before or after blending them in the cup with the blade assembly attached. Some foods may contain active ingredients or release gases that will expand if left in a sealed container, resulting in excessive pressure buildup that can pose a risk of injury. For ingredient storage in the cup, use only Spout Lid to cover.
- 39** 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 30 minutes before using again.
- 40** The maximum wattage rating for this appliance is based on the configuration of the Pro Extractor Blades Assembly and Single-Serve Cup. Other configurations may draw less power or current.
- 41 DO NOT** submerge the motor base or touchscreen in water or other liquids. **DO NOT** spray the motor base or touchscreen with any liquids. Turn off and unplug the motor base before cleaning.
- 42 DO NOT** incinerate this appliance even if it is severely damaged. The batteries can explode in a fire.

- 43** Use certified AA size battery, follow instruction to insert batteries with correct polarity. Please remove batteries if appliance is to be stored unused for a long time.
- 44 DO NOT** charge non-rechargeable batteries. Do not mix different type batteries, or new and used batteries. Supply terminals are not to be short-circuited. Exhausted batteries need to be removed and safely disposed of.
- 45 WARNING:** The maximum wattage rating for this appliance is achieved by blending 410g dried soy beans in the 600ml slim cup on HIGH for 1 minute.
- 46** The vacuum pump must only be supplied at safety extra low voltage corresponding to the marking on the appliance.

SAVE THESE INSTRUCTIONS

GETTING TO KNOW YOUR NINJA® SMART SCREEN KITCHEN SYSTEM WITH FRESHVAC™ TECHNOLOGY

WELCOME!

Congratulations on your purchase. Use this instruction manual to learn about the great features of your Ninja Smart Screen Kitchen System with FreshVac™ Technology. From assembly to use to maintenance, you will find it all in here.

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

NOTE: The top flap of your box shows the select accessories that are included with your model.

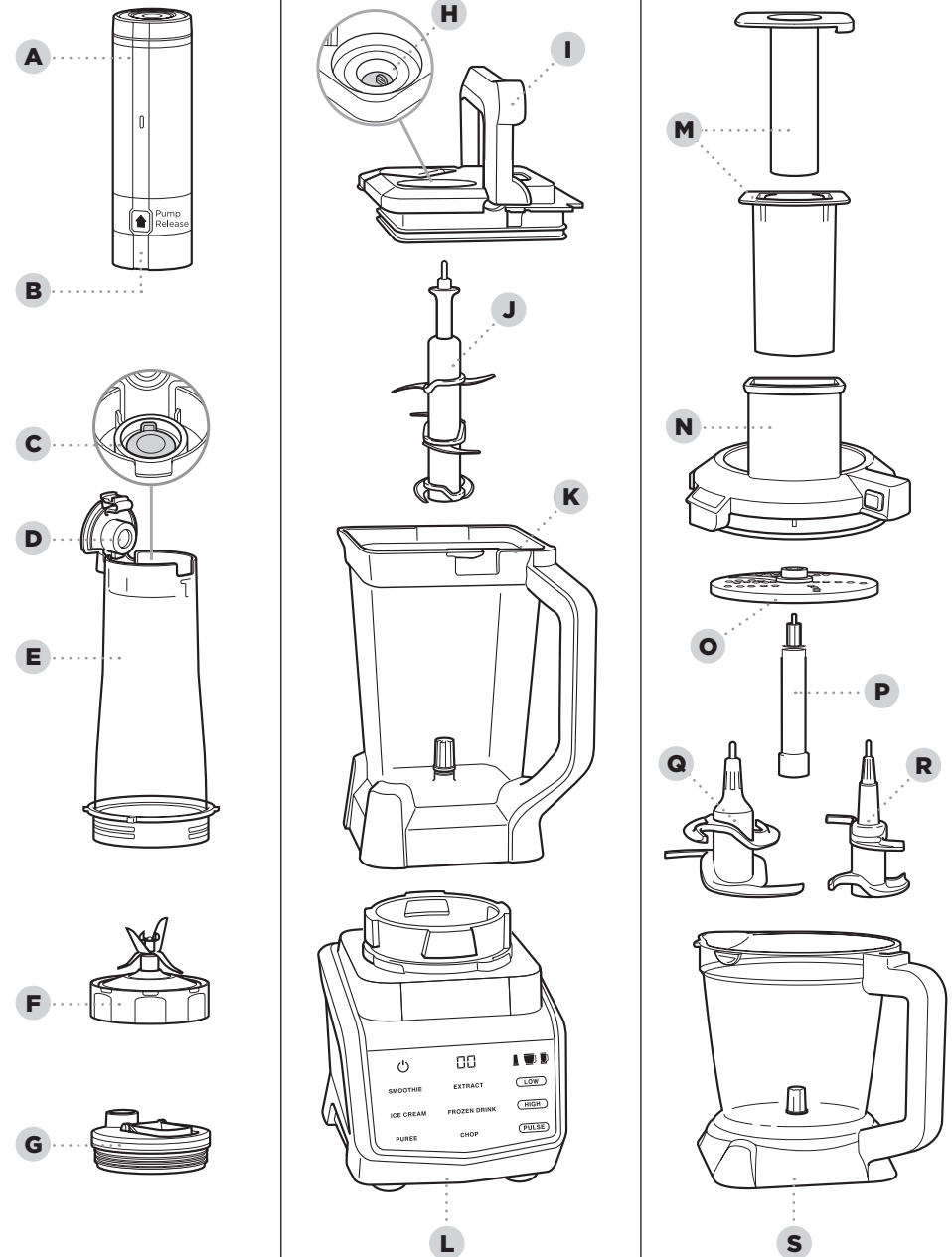
To purchase more accessories and find great recipes, visit ninjakitchen.eu

*1.8L max liquid capacity.

MAIN UNIT

- A** FreshVac Pump
- B** Overflow Reservoir
- C** FreshVac Tab
- D** Flip & Seal Lid
- E** 600ml Single-Serve FreshVac Cup
- F** Pro Extractor Blades® Assembly
- G** Spout Lid
- H** Pitcher FreshVac Tab
- I** Pitcher Lid
- J** Stacked Blade Assembly
- K** 2.1L* FreshVac Pitcher
- L** Motor Base with Touchscreen (power cord not shown)
- M** Two-Part Pusher for Feed Chute Lid
- N** Feed Chute Lid
- O** Reversible Slicing/Shredding Disc
- P** Disc Spindle
- Q** Chopping Blade Assembly
- R** Dough Blade Assembly
- S** Precision Processor Bowl

PARTS



BEFORE FIRST USE

IMPORTANT: Review all warnings on pages 2-5 before proceeding.

DID YOU KNOW?

- You can take your drinks on the go using the Spout Lids.
- All containers, blade assemblies, and lids are BPA free and dishwasher safe.

NOTE: Handle the Pro Extractor Blades® Assembly by grasping around the perimeter of the blade assembly base.

NOTE: All attachments are dishwasher safe. It is recommended that the lids, containers, 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. Overflow reservoir is hand wash only.

- 1 Remove all packaging materials from the appliance. Exercise care when unpacking blade assemblies. All blade assemblies are sharp.
- 2 Wash containers, lids, 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.
- 3 Thoroughly rinse and air-dry all parts.

INSTALLING THE BATTERIES

- 1 Unscrew the FreshVac™ Pump's power button cap and remove the spring-loaded battery cover.
- 2 Install 6 AA alkaline batteries (included), ensuring the +/- symbols on the batteries match the markings on the battery cover and battery housing.
- 3 Replace the battery cover, making sure it is fully seated and clicked in place.
- 4 Screw on the pump's power button cap.

NOTE: If the battery cover and power button cap are not properly installed or tightly in place, the pump will not function.

LIGHT INDICATORS

 **White Light:** Vacuum sealing in progress  **Green Light:** Vacuum sealing complete

 If light blinks white and green, replace batteries or make sure they're properly installed.

USING AN OPTIONAL MAINS PLUG

This product is supplied with 6x AA batteries. If you prefer to power your FreshVac™ Pump using a mains plug, you may purchase one on ninjakitchen.eu

- 1 Insert the plug into an electrical socket.
- 2 Insert the barrel connector (small round end of the power cord) into the port on the pump.
- 3 When the power cord is correctly attached, you will be able to turn on the FreshVac Pump.

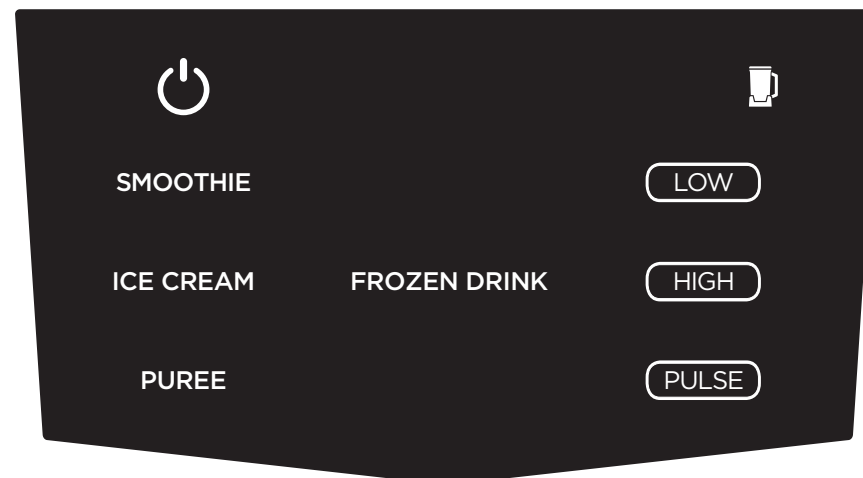
NOTE: Use only an optional power cord manufactured by SharkNinja. Other after-market adapters are not compatible with the FreshVac™ pump.

CONTROL PANEL

WHAT IS AUTO-IQ® TECHNOLOGY?

Intelligent pre-set programs combine unique blending and pausing patterns that do the work for you. Once a pre-set program is selected, it will start immediately. Press the selected program again to pause it.

AUTO-IQ PROGRAMS FOR THE PITCHER



 Press the Power symbol to turn your unit on or off.

AUTO-IQ SETTINGS:

SMOOTHIE

Make super-smooth, sippable drinks and shakes from fresh or frozen fruit, milk, liquids, and ice.

ICE CREAM

Create delicious and scoop-able frozen desserts like ice cream or sorbet.

PUREE

Create anything from silky smooth sauces to the perfect hummus.

FROZEN DRINK

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

MANUAL SETTINGS:

LOW and HIGH

Use HIGH or LOW to blend ingredients to your preferred consistency. Once selected, these functions will run continuously until turned off. They will not run in conjunction with pre-set programs.

PULSE

Use PULSE by pressing and releasing the button to pulse ingredients to your desired texture and consistency. This function operates only when the button is pressed. Use short presses for short pulses, and longer presses for longer pulses.

CONTROL PANEL - CONT.

AUTO-IQ PROGRAMS FOR THE SINGLE SERVE FRESHVAC™ CUP



 Press the Power symbol to turn your unit on or off.

AUTO-IQ SETTINGS:

SMOOTHIE

Make super-smooth, sippable drinks and shakes from fresh or frozen fruit, milk, liquids, and ice.

EXTRACT

Ideal for tough, leafy, or fibrous whole fruits and vegetables, including their skins, seeds, and stems.

FROZEN DRINK

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

MANUAL SETTINGS:

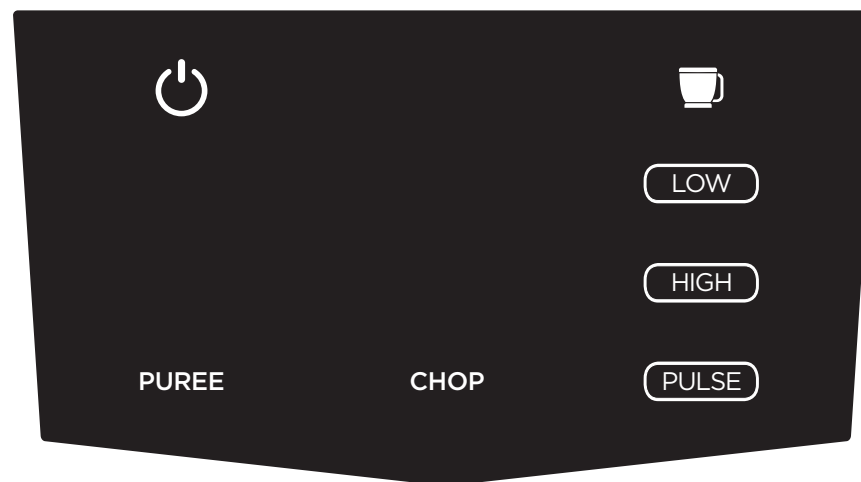
LOW and HIGH

Use HIGH or LOW to blend ingredients to your preferred consistency. Once selected, these functions will run continuously until turned off. They will not run in conjunction with pre-set programs.

PULSE

Use PULSE by pressing and releasing the button to pulse ingredients to your desired texture and consistency. This function operates only when the button is pressed. Use short presses for short pulses, and longer presses for longer pulses.

AUTO-IQ® PROGRAMS FOR THE PRECISION PROCESSOR™ BOWL



 Press the Power symbol to turn your unit on or off.

AUTO-IQ SETTINGS:

PUREE

Create anything from silky smooth sauces to the perfect hummus.

CHOP

Timed pulses and pauses to give you consistent chopping results.

MANUAL SETTINGS:

LOW and HIGH


Use HIGH or LOW to blend ingredients to your preferred consistency. Once selected, these functions will run continuously until turned off. They will not run in conjunction with pre-set programs.

PULSE

Use PULSE by pressing and releasing the button to pulse ingredients to your desired texture and consistency. This function operates only when the button is pressed. Use short presses for short pulses, and longer presses for longer pulses.

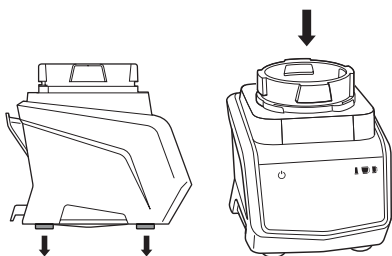
VACUUM BLENDING WITH YOUR FRESHVAC™ PITCHER

IMPORTANT: Review all warnings on pages 2-5 before proceeding.

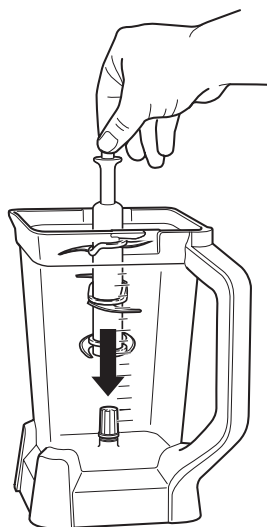
IMPORTANT: As a safety feature, if the pitcher and lid are not properly installed, the timer will display “” and the motor will be disabled. If this happens, repeat **step 4** on page 13. When the pitcher and lid are properly installed, the program buttons will illuminate steadily, indicating the appliance is ready for use.

Vacuum Blending recommended for smoothies, soups, dips, frappes and protein drinks for brighter flavours, brighter colours, and improved textures.

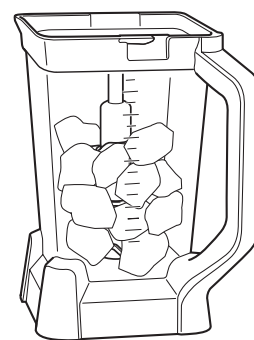
Non Vacuum Blending recommended for frozen drinks and ice cream/sorbets to ensure no issues with frozen ingredients and best performance, less melt out.



- 1** Place the unplugged motor base on a clean, dry, and level surface such as a worktop or table. Press downward on the motor base to adhere the suction cups to the work surface. Plug the motor base into a socket.

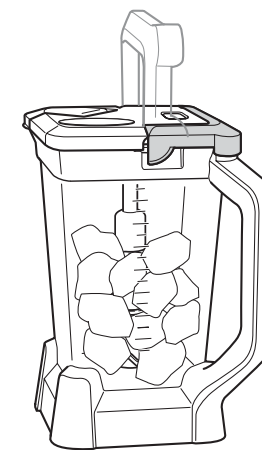


- 2** Place the pitcher on a level surface and place the stacked blade assembly on the spindle in the pitcher.



- 3** Add ingredients, making sure to not exceed the Max Fill line marked on the side of the pitcher.

IMPORTANT: Overfilling the pitcher may prevent the FreshVac Pump from working properly.



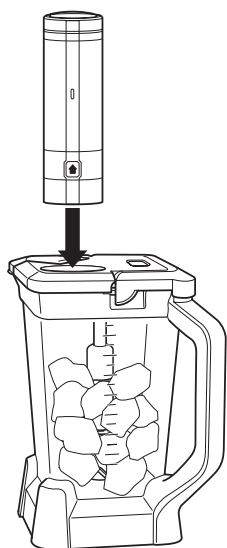
- 4** Place the lid on the pitcher, aligning the triangle symbol located on the lid with the triangle symbol located on the pitcher's handle. Press down on the handle until it clicks into place. The triangle symbols **MUST** be aligned for the lid to lock onto place and the unit to operate.

VACUUM BLENDING WITH YOUR FRESHVAC™ PITCHER - CONT.

IMPORTANT: Review all warnings on pages 2-5 before proceeding.

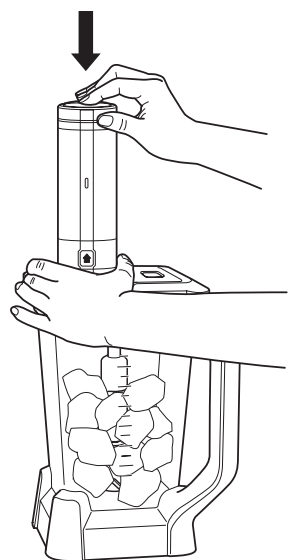
TIPS:

- If the Stacked Blade Assembly is not fully seated, you will not be able to install and lock the lid.
- To learn more about the programs that work with your Total Crushing Pitcher, refer to page 9.



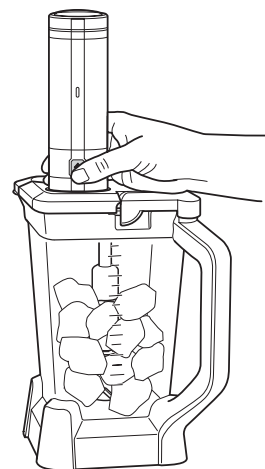
- 5** Place the pitcher on a level surface and place the FreshVac™ Pump on top of the green release seal on the lid. The pump **DOES NOT** lock into place on the lid.

IMPORTANT: Make sure the FreshVac Tab is dry before using FreshVac Pump.

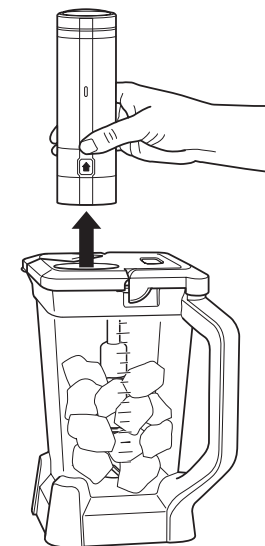


- 6** To vacuum seal the pitcher, hold the pump in place over the release seal. Press the power button on top of the pump once to begin vacuum sealing. The pump will make a motorised noise and the light on the pod will illuminate in white while vacuum sealing is in progress.

IMPORTANT: Overfilling the pitcher may prevent the FreshVac Pump from working properly.






- 7** When vacuum sealing is complete, the pump will shut off automatically and the green light on the pump will illuminate.

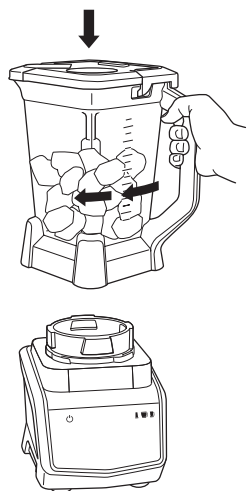


- 8** To release the pump from the pitcher, press the release button located on the bottom front of the pump.
- 9** To blend ingredients, follow instructions on page 16. When blending is complete, pressure must be released from the pitcher through the release seal before opening the lid. See step 10 for more information.

VACUUM BLENDING WITH YOUR FRESHVAC™ PITCHER - CONT.

IMPORTANT: Review all warnings on pages 2-5 before proceeding.

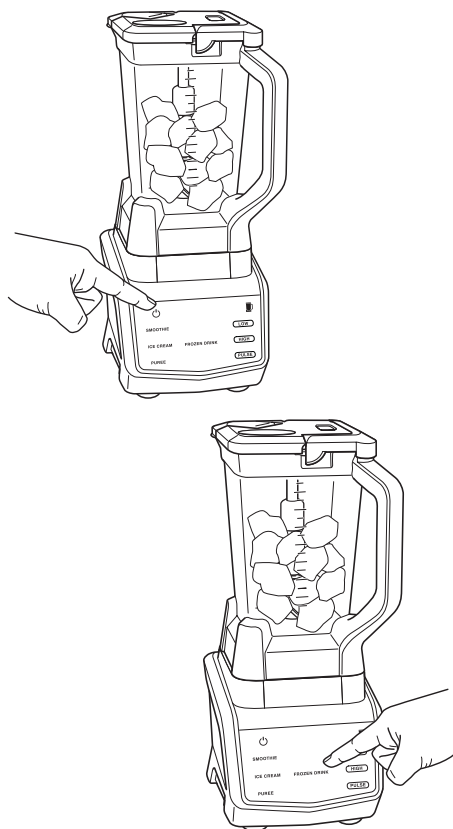
IMPORTANT: As a safety feature, if the pitcher and lid are not properly installed, the timer will display “  ” and the motor will be disabled. If this happens, repeat **step 4** on page **13**. When the pitcher and lid are properly installed, the program buttons will illuminate steadily, indicating the appliance is ready for use.



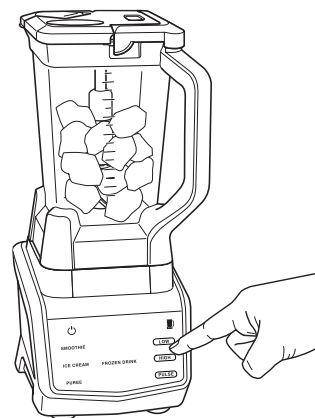
- 10** Lower the Total Crushing pitcher onto the motor base. Align the pitcher so the handle is to the right, in a diamond position. Then rotate the pitcher clockwise until it clicks into place.

NOTE: The unit can detect which container is on the motor base. Only the functions available for a particular container will illuminate on the touchscreen.

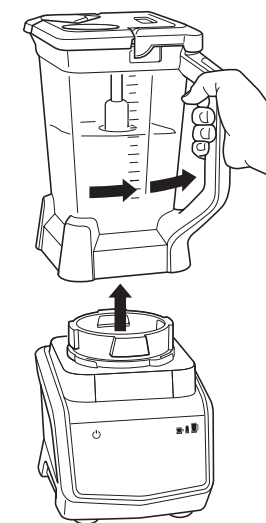
- 11** When the unit is connected to power and the container is correctly locked onto the motor base, press the Power symbol to turn unit on. The available program buttons will illuminate and the unit will be ready for use.



- 12** If using a pre-set program, first select the program that best suits your recipe. The pre-set feature will automatically stop the appliance at the end of the program. To pause the unit at any time, press the currently active button a second time. Reference page 9 for program descriptions.



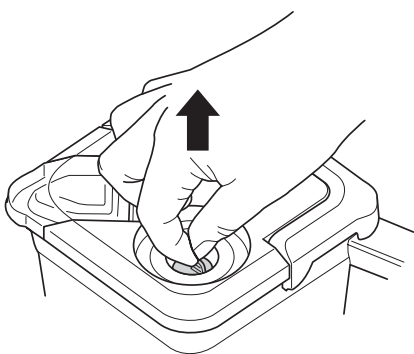
- 13** If not using a pre-set program and ingredients have reached your desired consistency, stop the appliance by releasing the manual speed button, and wait for the appliance to come to a complete stop.



- 14** When blending is complete, rotate pitcher anti-clockwise to remove from motor base and place on a level surface. The vacuum seal must be released before opening the pour spout or removing the lid (see step 15 on the next page for more information).

VACUUM BLENDING WITH YOUR FRESHVAC™ PITCHER - CONT.

IMPORTANT: Review all warnings on pages 2-5 before proceeding.



15 To release the vacuum seal, gently lift the FreshVac Tab. Pressure will be released from the pitcher, making it easy to remove the lid.

IMPORTANT:
Do not pull the tab out.

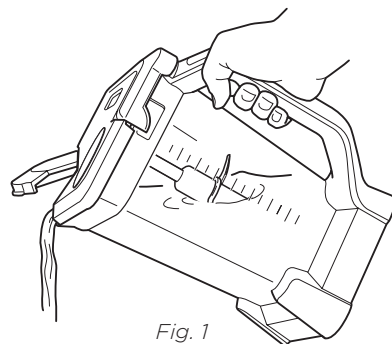


Fig. 1

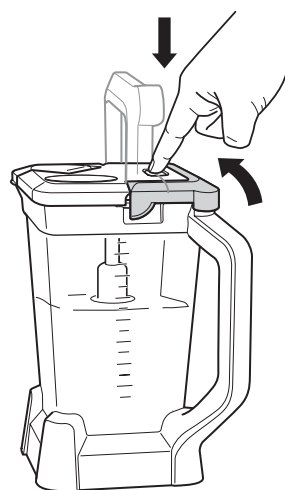


Fig. 2

16a To pour out thin blended mixtures, ensure the lid is locked in place, then open the pour spout cap (**Fig. 1**).

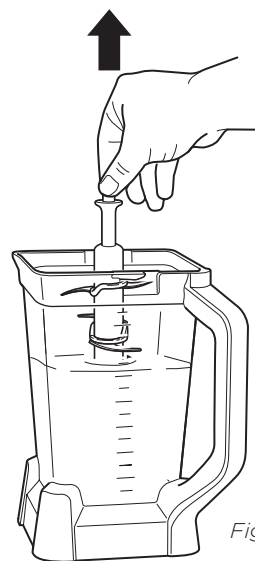


Fig. 3

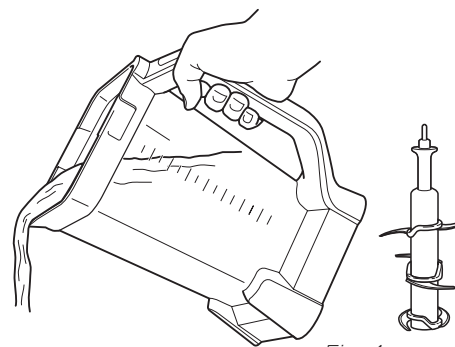
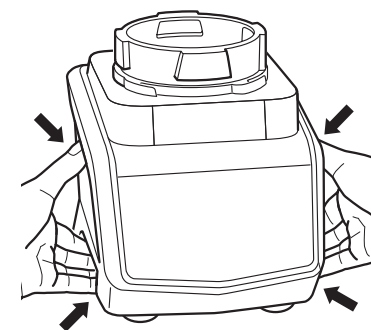
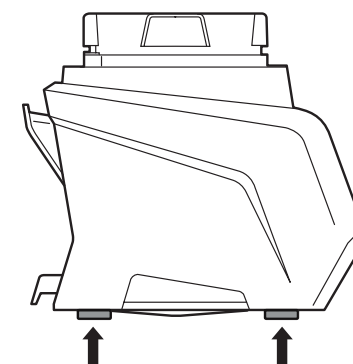


Fig. 4

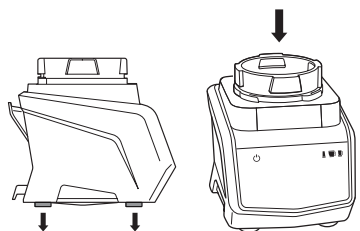
16b For thicker mixtures that cannot be emptied through the pour spout, remove the lid and stacked blade assembly before pouring. To remove the lid, press the LID RELEASE button and lift the handle (**Fig. 2**). To remove the blade assembly, carefully grasp it by the top of the shaft (**Fig. 3**). The pitcher can then be emptied (**Fig. 4**).



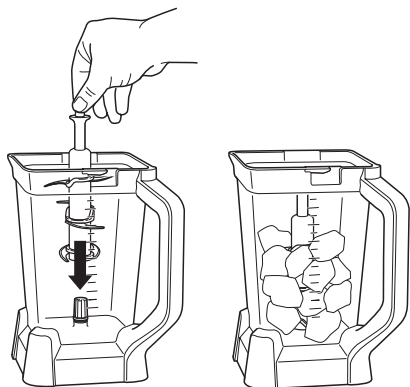
17 Unplug the unit when finished. To lift the motor base, place your hands underneath both sides of it and gently pull the unit up and toward you. Refer to the Care & Maintenance section on page 36 for storing instructions.

TRADITIONAL BLENDING WITH YOUR FRESHVAC™ PITCHER

IMPORTANT: Review all warnings on pages 2-5 before proceeding.

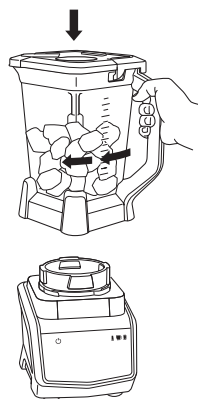
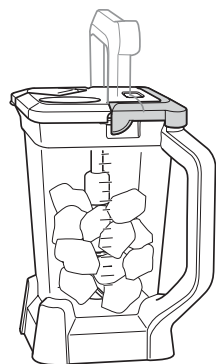


- 1 Place the unplugged motor base on a clean, dry, level surface such as a worktop or table. Press downward on the motor base to adhere the suction cups to the work surface. Plug the motor base into a wall outlet.



- 2 Place the pitcher on a level surface and place the stacked blade assembly on the spindle in the pitcher.
- 3 Add ingredients, making sure to not exceed the MAX LIQUID line marked on the side of the pitcher.

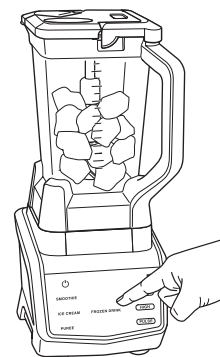
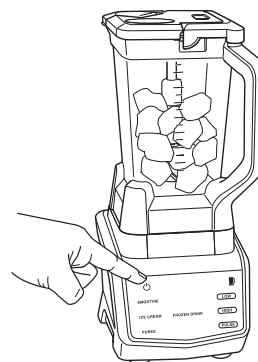
- 4 Place the lid on the pitcher, aligning the triangle symbol located on the lid with the triangle symbol located on the pitcher's handle. Press down on the handle until it clicks into place. The triangle symbols **MUST** be aligned for the lid to lock onto place and the unit to operate.



- 5 Lower the FreshVac pitcher onto the motor base. Align the pitcher so the handle is to the right, in a diamond position. Then rotate the pitcher clockwise until it clicks into place.

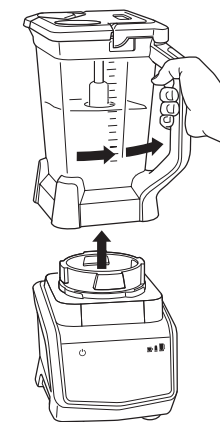
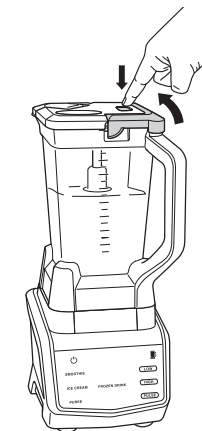
NOTE: The Smart Screen™ Motor Base can detect which container is on the motor base. Only the functions available for a particular container will illuminate on the touchscreen.

- 6 When the unit is connected to power and the container is correctly locked onto the motor base, touch the Power symbol to turn unit on. The available program buttons will illuminate and the unit will be ready for use.



- 7 If using a pre-set program, first select the program that best suits your recipe. The pre-set feature will automatically stop the appliance at the end of the program. To pause the unit at any time, select the currently active setting a second time. Reference page 9 for program descriptions.

- 8 If not using a pre-set program and ingredients have reached your desired consistency, stop the appliance by selecting the manual setting, and wait for the appliance to come to a complete stop.



- 9 When blending is complete, rotate pitcher anti-clockwise to remove from motor base and place on a level surface.

VACUUM BLENDING WITH YOUR SINGLE-SERVE FRESHVAC™ CUP

IMPORTANT: Review all warnings on pages 2-5 before proceeding.

SINGLE-SERVE VACUUM CUP WITH VACUUM SEAL CAP.

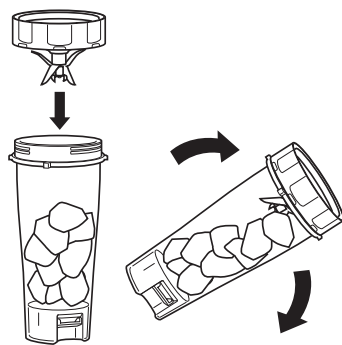
Vacuum Blending recommended for extractions, smoothies, soups, dips, and dressings for brighter flavours, vibrant colours, and improved textures.

Non Vacuum Blending recommended whipped desserts that benefit from adding air and frozen drinks with highly frozen ingredients for thicker results.

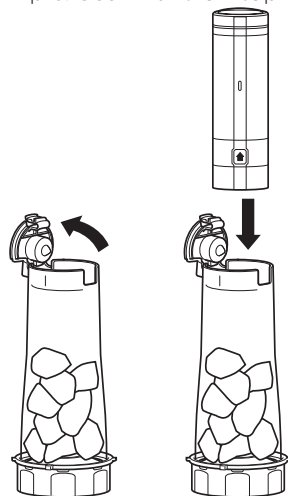


- 1** Add ingredients to the FreshVac™ Cup. **DO NOT** add ingredients past the **MAX LIQUID** line on the cup.

IMPORTANT: Overfilling the cup may prevent the FreshVac pump from working properly.

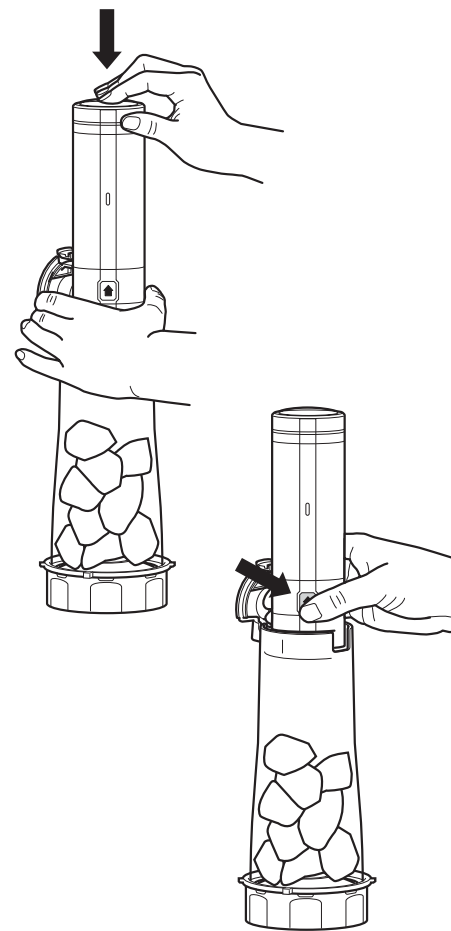


- 2** Place the Pro Extractor Blade® Assembly on the top of the cup and turn clockwise to seal.
- 3** Turn cup upside down so the Flip & Seal Lid is on top.



- 4** Open the Flip & Seal Lid and place the FreshVac™ Pump on top of the release seal.

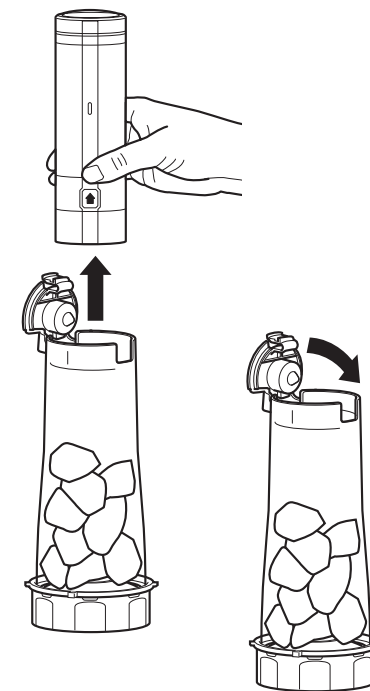
IMPORTANT: Make sure the FreshVac Tab is dry before using FreshVac Pump.



- 5** Press the power button on top of the pump to begin vacuum sealing. The pump will make a motorised noise and the light on the pump will illuminate in white while vacuum sealing is in progress. You do not need to hold the pump in place while vacuum sealing.

IMPORTANT: Do not use FreshVac™ Pump after blending, as this could prevent the FreshVac pump from working properly.

- 6** When vacuum sealing is complete, the pump will shut off automatically and the green light on the pump will illuminate.
- 7** To release the pump from the cup, press the release button located at the bottom front of the pump and lift.



- 8** Close the Flip & Seal Lid. Press it closed until it clicks into place.
- 9** To blend ingredients, follow instructions on the next page. When blending is complete, pressure must be released from the cup through the FreshVac™ Tab before opening the lid. See step 14 on page 25 for more information.

VACUUM BLENDING WITH YOUR SINGLE-SERVE FRESHVAC™ CUP - CONT.

IMPORTANT: Review all warnings on pages 2-5 before proceeding.

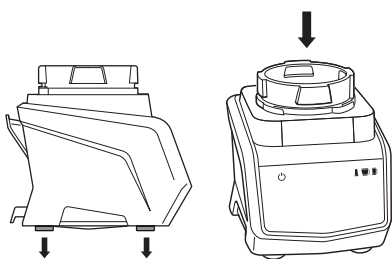
TIPS:

- To learn more about the programs that work with your Single-Serve Cup, refer to page 10.

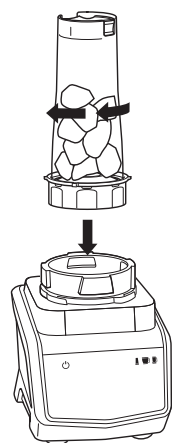
NOTE: Pre-set programs have pauses and changes in speed throughout the cycle.

NOTE: The unit can detect which container is on the motor base. Only the functions available for a particular container will illuminate on the touchscreen.

SINGLE-SERVE FRESHVAC™ CUP WITH FLIP & SEAL LID.



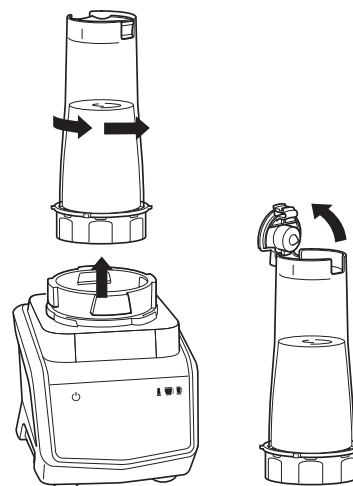
- 10** Place the unplugged motor base on a clean, dry, and level surface such as a worktop or table. Press downward on the motor base to adhere the suction cups to the work surface. Plug the motor base into a socket.



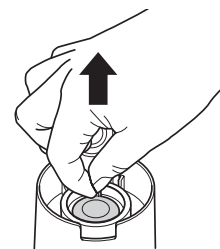
- 11** Turn the Single-Serve Cup upside down and install on the motor base. Align the tabs on the cup with the slots on the base, then twist until it clicks into place. Press the Power symbol to turn unit on. The available program buttons will illuminate and the unit will be ready for use.



- 12** If using a pre-set program, first select the program that best suits your recipe. The pre-set feature will automatically stop the unit at the end of the program. To pause the unit at any time, press the currently active program a second time. Reference page 10 for program descriptions.

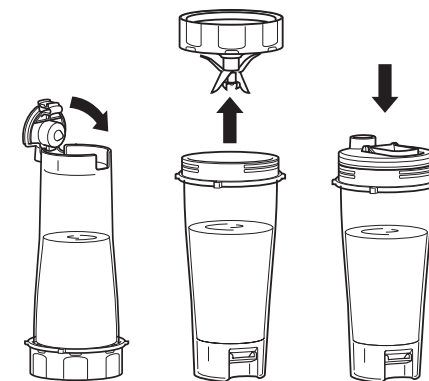


- 13** When blending is complete, rotate the cup anti-clockwise to remove from the motor base and place cup on a level surface. Pressure must be released before opening the cup. The FreshVac Cup may be stored in the fridge with the spout lid on cup and turned clockwise to seal. **DO NOT** store contents in the cup with the Pro Extractor Blades Assembly attached.

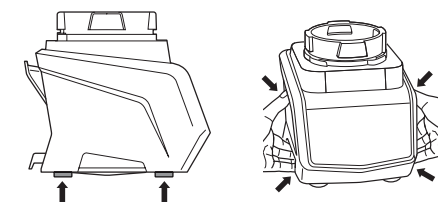


- 14** Open the Flip & Seal Lid by pressing the tab and lifting. To release the vacuum seal, gently lift the FreshVac Tab. Pressure will be released from the cup, making it easy to remove the blade assembly.

IMPORTANT: Do not pull the tab out.



- 15** Turn the cup over so the blade assembly is on top. Rotate the blade assembly anti-clockwise to remove. To take your blended contents on the go, place the spout lid on cup and turn clockwise to seal.



- 16** Unplug the unit when finished. To lift the motor base, place your hands underneath both sides of it and gently pull the unit up and towards you. Refer to the Care & Maintenance section for storing instructions.

TRADITIONAL BLENDING WITH YOUR SINGLE-SERVE FRESHVAC™ CUP

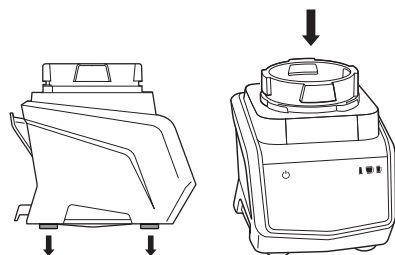
IMPORTANT: Review all warnings on pages 4-7 before proceeding.



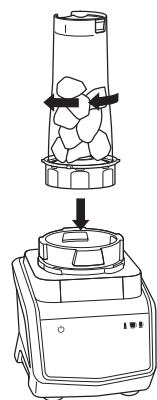
- 1** Add ingredients to the FreshVac Cup. **DO NOT** add ingredients past the **MAX LIQUID** line on the cup.



- 2** Place the Pro Extractor Blades® Assembly on the top of the cup and turn clockwise to seal.



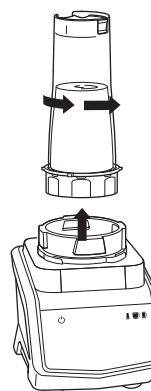
- 3** Place the unplugged motor base on a clean, dry, level surface such as a worktop or table. Press downward on the motor base to adhere the suction cups to the work surface. Plug the motor base into a socket.



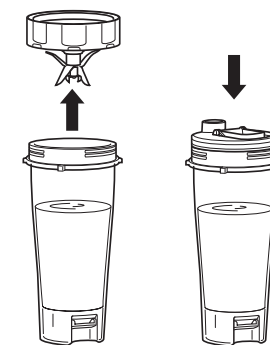
- 4** Turn the Single-Serve Cup upside down and install on the motor base. Align the tabs on the cup with the slots on the base, then twist until it clicks into place. Touch the Power symbol to turn unit on. The available program buttons will illuminate and the unit will be ready for use.



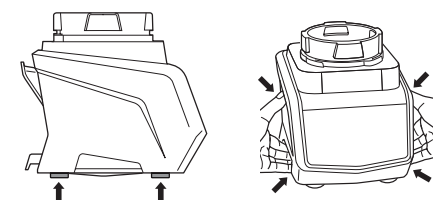
- 5** If using a pre-set program, first select the program that best suits your recipe. The pre-set feature will automatically stop the unit at the end of the program. To pause the unit at any time, touch the currently active program a second time. Reference page 10 for program descriptions.



- 6** When blending is complete, rotate cup anti-clockwise to remove from motor base and place cup on a level surface. Pressure must be released before opening the cup. The FreshVac™ Cup may be stored in the refrigerator with the spout lid for later use. **DO NOT** store contents in the cup with the Pro Extractor Blades® Assembly attached.



- 7** Turn cup over so blade assembly is on top. Rotate blade assembly anti-clockwise to remove. To take your blended contents on the go, place the spout lid on cup and turn clockwise to seal.



- 8** Unplug the unit when finished. To lift the motor base, place your hands underneath both sides of it and gently pull the unit up and toward you. Refer to the Care & Maintenance section for storing instructions.

USING YOUR PRECISION PROCESSOR™ BOWL

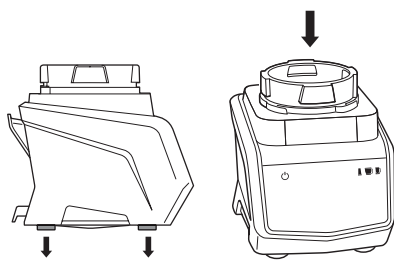
IMPORTANT: Review all warnings on pages 2-5 before proceeding.

TIPS:

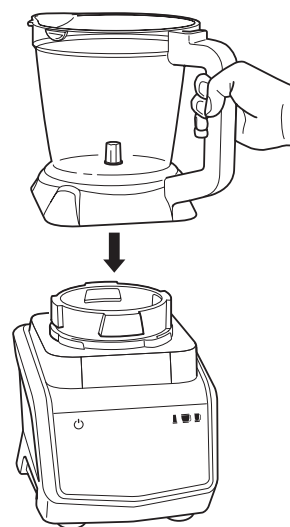
- If the blade assembly is not fully seated, you will not be able to install and lock the lid into position.
- To learn more about the programs that work with your Precision Processor Bowl, refer to page 11.

NOTE: Pre-set programs have pauses and changes in speed throughout the cycle.

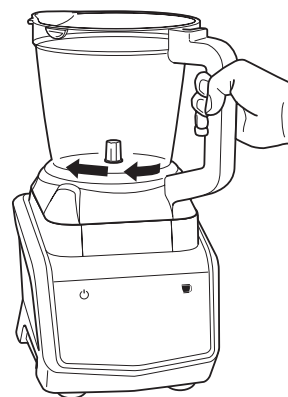
NOTE: DO NOT add ingredients before installing the blade assembly.



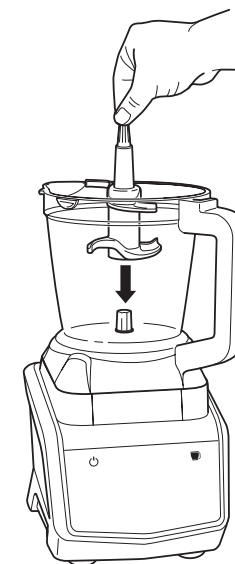
- 1** Place the unplugged motor base on a clean, dry, and level surface such as a worktop or table. Press downward on the motor base to adhere the suction cups to the work surface. Plug the motor base into a socket.



- 2** Lower the Precision Processor bowl onto the motor base. Align the bowl so the handle is to the right, in a diamond position.



- 3** Rotate the bowl clockwise until it clicks into place.



- 4** Handling with care, grasp the Chopping Blade Assembly by the top of the shaft and place it onto the spindle inside the bowl. Note that the Chopping Blade Assembly will fit loosely on the spindle.

NOTE: Follow the same instructions to install the Dough Blade Assembly

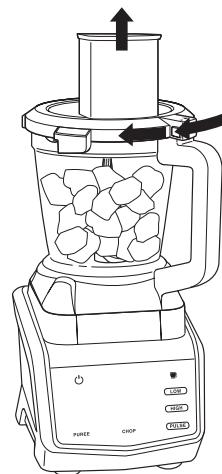
USING YOUR PRECISION PROCESSOR™ BOWL - CONT.

IMPORTANT: Review all warnings on pages 2-5 before proceeding.

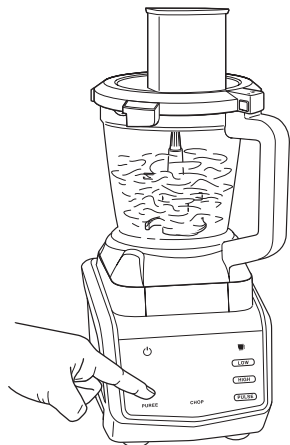
NOTE: The unit can detect which container is on the motor base. Only the functions available for a particular container will illuminate on the touchscreen.



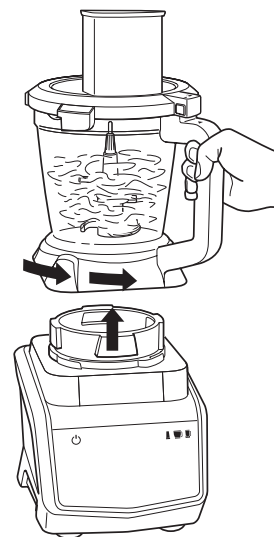
5 Add ingredients to the bowl making sure not to fill past the Max Fill line.



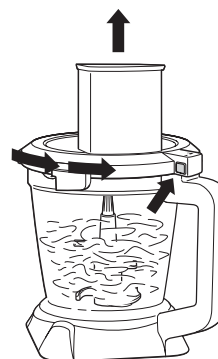
6 Place the feed chute lid on the bowl and turn clockwise until you hear a click, indicating the lid is locked in place.



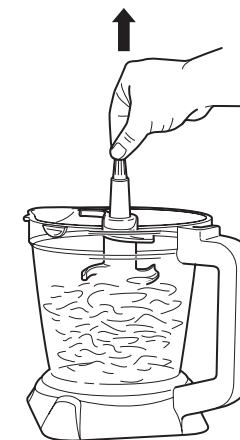
7 If using a pre-set program, first select the program that best suits your recipe. The pre-set feature will automatically stop the unit at the end of the program. To pause the unit at any time, press the currently active program a second time.



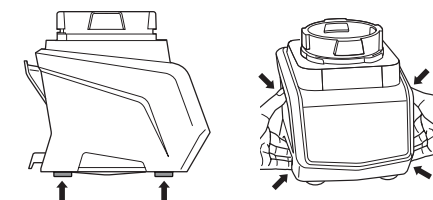
8 To remove the bowl from the motor base, turn the bowl anti-clockwise and then lift it.



9 Remove the lid by pressing the release button on the front tab, twisting the lid anti-clockwise, and lifting up. Always remove the Chopping Blade Assembly before emptying any of the ingredients in the bowl.



10 Handling with care, grasp the Chopping Blade Assembly by the top of the shaft and lift out the bowl.



11 Unplug the unit when finished. To release the motor base, place your hands underneath both sides of the motor base and gently pull the unit up and towards you. Refer to the Care & Maintenance section for storing instructions.

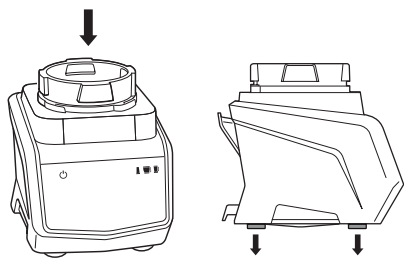
USING YOUR SLICING/SHREDDING DISC

IMPORTANT: Review all warnings on pages 2-5 before proceeding.

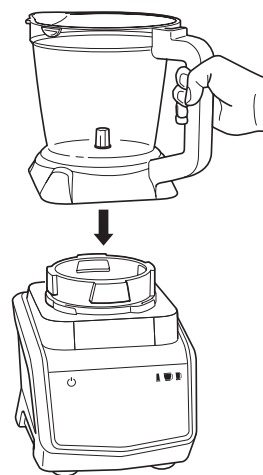
IMPORTANT: Only use LOW when using the Slicing/Shredding Disc.

NOTE: The feed chute lid features a two-part pusher to guide food through the chute. Use the full pusher for larger items such as cucumbers. Twist and pull to remove the smaller pusher and use the narrow chute for smaller items such as carrots.

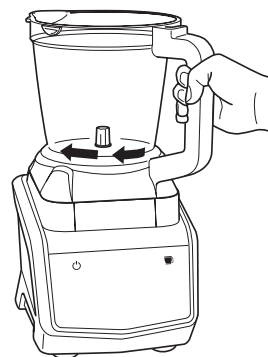
NOTE: The Slicing/Shredding Disc is reversible. Use the side labelled "Slicer" for Slicing. Carefully flip the disc over to the side labelled "Shredder" for shredding.



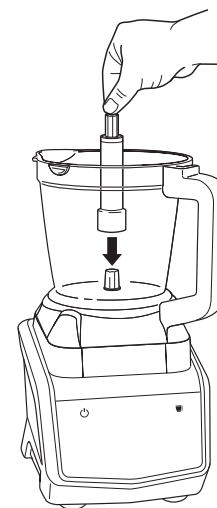
- 1** Place the unplugged motor base on a clean, dry, and level surface such as a worktop or table. Press downward on the motor base to adhere the suction cups to the work surface. Plug the motor base into a socket.



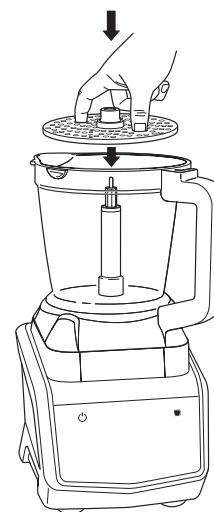
- 2** Lower the Precision Processor bowl onto the motor base. Align the bowl so the handle is to the right, in a diamond position.



- 3** Secure the bowl onto the motor base. Rotate Precision Processor™ bowl clockwise until it clicks into place.



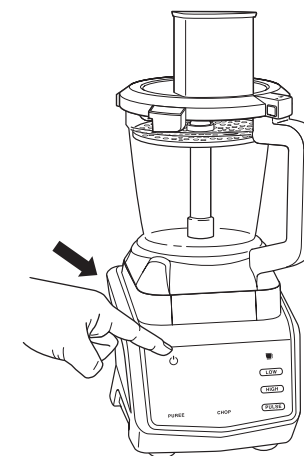
- 4** Place the spindle inside the bowl.



- 5** Use the finger holes to grasp the disc and place it over the spindle.



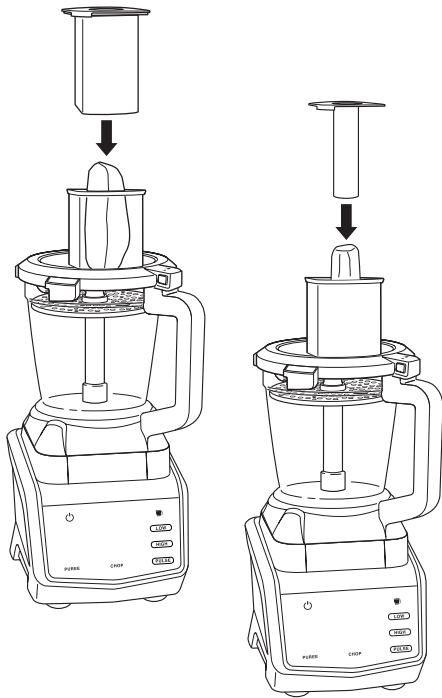
- 6** Place the feed chute lid on the bowl and turn clockwise until you hear a click, indicating the lid is locked in place.



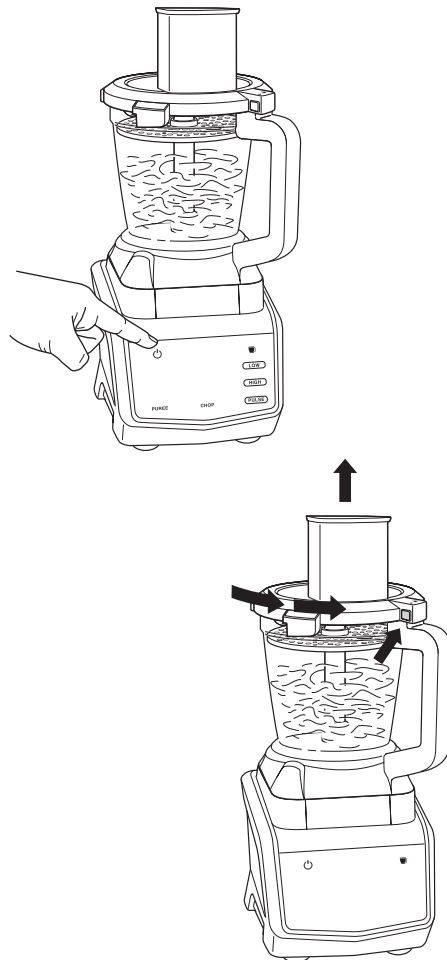
- 7** Press the power button and select LOW on the control panel. The disc will be spinning.

USING YOUR SLICING/SHREDDING DISC - CONT.

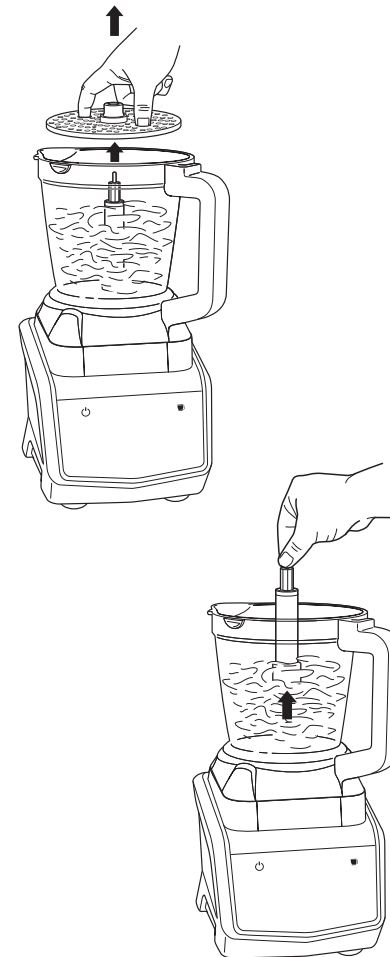
IMPORTANT: Review all warnings on pages 2-5 before proceeding.



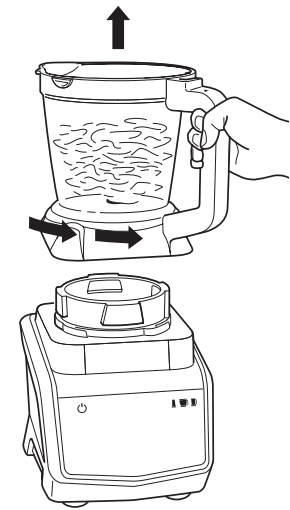
- 8** Add the food that you want to slice or shred through the feed chute on the lid. Use the two-part food pusher to help guide the food through the feed chute. The middle piece of the food pusher is removable to use for smaller ingredients.



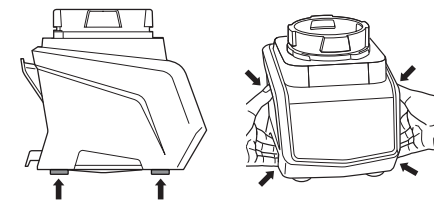
- 9** When finished, stop the appliance by pressing the power button and wait for the disc to stop turning. Press the button on the feed chute lid located near the handle to unlock and turn the lid anti-clockwise. Lift to remove from the Food Processor bowl.



- 10** Using the finger holes, carefully lift the Slicing/Shredding Disc out of the bowl.
- 11** Grasp the spindle by the top of the shaft and lift it out of the bowl.



- 12** To remove the bowl from the motor base, turn the bowl anti-clockwise and then lift it.



- 13** Unplug the unit when finished. To release the motor base, place your hands underneath both sides of the motor base and gently pull the unit up and towards you.

CARE & MAINTENANCE

CLEANING

- 1 Separate all parts.
- 2 Wash all containers in warm, soapy water with a soft cloth.
- 3 **Hand-Washing**
Wash containers, lids, blade assemblies, and overflow reservoir in warm soapy water. Use a dishwashing utensil with handle to avoid direct contact with the blades. Exercise care when handling the blade assembly as the blades are sharp. Thoroughly rinse and air-dry all parts.

TIP: If you find residue underneath the FreshVac™ Tab, try lifting it gently and rinsing under warm water.

DO NOT remove FreshVac Tab.

4 Dishwasher

Containers, lids, and blade assemblies are dishwasher safe. Place the containers, lids, and blade assemblies on the top rack of the dishwasher **ONLY**. Ensure the blade assemblies and lids are removed from the container before placing in the dishwasher. Make sure Flip & Seal Lid on the cup is open before starting cleaning cycle.

NOTE: Overflow reservoir is not dishwasher safe.

MOTOR BASE

Turn off the unit and unplug the motor base before cleaning. Wipe motor base with a clean, damp cloth.

Clean the touchscreen with a soft cloth, such as microfibre, to prevent scratching. To remove residue from the touchscreen, you may use an all-purpose cleaner.

NEVER directly spray the base or touchscreen with water or other liquids.

DO NOT use abrasive cloths/pads/brushes to clean the base or touchscreen, as this can dull or scratch the surface.

FRESHVAC™ PUMP

NEVER submerge the pump in water or other liquid. If you see water or other liquid in the overflow reservoir:

- 1 Remove overflow reservoir from pump and wash and dry it thoroughly.
- 2 Run pump for 10 seconds to clear any fluid.
- 3 Wipe pump clean with a soft cloth.
- 4 Reattach overflow reservoir to pump.

STORING

Wrap the power cord around the cord wrap on the back of the motor base. Store the unit upright and store all blade assemblies inside or attached to their respective containers with their lids locked into place.

DO NOT store blended or unblended ingredients in the Single-Serve Cup with the Pro Extractor Blades® Assembly attached. Use only the spout lid when storing blended or unblended ingredients in the cup.

DO NOT stack items on top of the containers. Store any remaining attachments alongside the unit or in a cabinet where they will not be damaged or create a hazard.

RESETTING THE MOTOR THERMOSTAT

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 socket.
- 2 Allow the unit to cool for approximately 15 minutes.
- 3 Remove the container's lid and blade assembly. Empty the container and ensure no ingredients are jamming the blade assemblies.

IMPORTANT: Ensure that maximum capacities are not exceeded. This is the most typical cause of appliance overload.

If your unit needs servicing, please call Customer Service at 0800 862 0453.

TROUBLESHOOTING GUIDE

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

Unit doesn't turn on.

- Make sure unit is plugged in.
- Display will read "!" once connected to power.
- Place container on base and rotate it clockwise until it clicks into place. Available programs will illuminate, indicating the unit is ready for use.

Unit doesn't turn off.

- Remove container from base by rotating it anti-clockwise and lifting it. Display should turn off. Unplug the power cord from the socket.

Container does not reach a full vacuum seal.

- FreshVac™ Tab is wet. Be sure all vacuum components are dry before using.
- Low battery. If your FreshVac Pump is taking longer than usual to vacuum seal, try replacing the batteries.
- Overflow reservoir is incorrectly assembled. Before operating the pump, be sure the overflow reservoir is correctly assembled on bottom of the pump. Overflow reservoir should sit flush to pump.

FreshVac Pump won't turn on.

- Ensure that working batteries are installed correctly in the pump and the battery cover is securely in place.
- If using an optional mains power cord, make sure it is manufactured by SharkNinja. Other after-market adapters are not compatible with the pump.
- If using a SharkNinja power cord, make sure the connector is inserted fully into the pump.

FreshVac Pump won't turn off when using the cup.

The pump will shut off automatically once a vacuum seal is achieved. If a vacuum seal is not achieved, you will be able to remove the pump from the lid. If this happens, turn off the pump and check the following:

- Make sure the Pro Extractor Blades® Assembly is tightly attached to the cup.
- Ensure the FreshVac Tab on the Flip & Seal Lid is properly installed.

DO NOT remove the tab from the lid.

Accidentally removed the FreshVac tab and need to reinstall.

- If you accidentally remove the FreshVac Tab and need to reinstall, follow these easy steps. First ensure the FreshVac Tab matches up with the opening on the Flip & Seal Lid. Next, align the bottom side of the tab to match the shape of the opening on the cup. Then press the tab down until it is seated flat.

What do the lights on the FreshVac Pump mean?

- White LED light indicates the pump has been activated and vacuum sealing is in progress.
- Green LED light indicates vacuum sealing is complete. Pump will automatically shut off when complete.
- A blinking white and green light indicates the batteries have been loaded incorrectly or need to be replaced.

Can't remove Pro Extractor Blades® Assembly from cup or lid from pitcher.

- Container will be vacuum sealed shut after using the FreshVac Pump.
- Release the vacuum seal by gently pulling up on the FreshVac Tab.

FreshVac Pump does not lock onto container.

- Pump will not lock onto pitcher lid or cup. Once pump is activated, the pump will seal to the lid and become secure.

TROUBLESHOOTING GUIDE - Cont.

FreshVac Pump is stuck on container.

- To release the pump from the container, press the pump release button (up arrow) and lift up.

FreshVac Pump won't turn off when using the cup.

The pump will shut off once a vacuum seal is achieved. If a vacuum seal is not achieved, you will be able to remove the pump from the lid. If this happens, turn off the pump and check the following:

- Make sure the Pro Extractor Blades® Assembly is tightly attached to the cup.
- Ensure the FreshVac™ Tab on the Flip & Seal Lid is properly installed.

DO NOT remove the tab from the lid.

Ingredients are not evenly chopped.

- For best results when chopping, cut pieces down to even sizes and do not overfill the Precision Processor® bowl.

Doesn't mix well; ingredients get stuck.

- Using the pre-set 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.
- When filling the cup, start with fresh fruit or vegetables, then leafy greens or herbs. Next add liquids or yogurt, then seeds, powders, or nut butters. Finally, add ice or frozen ingredients.

Motor base won't stick to the worktop.

- Make sure surface and suction feet are wiped clean. Suction feet will only stick to smooth surfaces.
- Suction feet will not stick on some surfaces such as wood, tile, and non-polished finishes.
- **DO NOT** attempt to use unit when the motor base is stuck to a surface that is not secure (cutting board, platter, plates, etc.).

Unit is difficult to remove from the worktop for storage.

- Place your hands underneath both sides of the motor base and gently pull the unit up and towards you.

You get a blinking “! 🗑️” Message

- The Smart Screen™ Motor Base can detect which container is installed. You may be trying to use a program that is not designed for the container you have installed. The programs available for a particular container will illuminate once the container is properly installed.

REPLACEMENT PARTS

To order additional parts and accessories, visit ninjakitchen.eu or contact Customer Service on **0800 862 0453**.

PRODUCT REGISTRATION

Please visit registeryourninja.com or call 0800 862 0453 to register your new Ninja® product within 28 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.

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