# Juicing

Use the freshest and ripest fruit. Always wash fruit and vegetables prior to juicing. Always turn on the juicer before adding ingredients to the feed chute. Add ingredients gradually, making sure all of them have been processed/moved through the feed chute chamber before adding more.

### PEEL VS. NO PEEL



LEAVE THE PEEL OR SKIN ON for ingredients such as apples, pears, peaches, plums, cucumbers and carrots.

**REMOVE PEEL, SKINS AND RINDS** from ingredients such as citrus fruits, melons, pineapple, mangoes, pomegranates, beetroot, ginger and papaya.

### PREP

#### For best results, cut ingredients into 5cm pieces.



**REMOVE STEMS** from apples (no need to remove the core or seeds). Remove stems from herbs, if desired.

## **REMOVE LARGE STONES AND SEEDS**

before juicing from ingredients such as mangoes, plums, peaches, cherries, papayas, lemons, melons and peppers.

### REMINDER

Extracts up to 75% of the fruit. Yield may vary depending on produce and seasonality.



DO NOT PROCESS INGREDIENTS that do not contain juice, such as bananas and avocados.



DO NOT PROCESS FROZEN fruits and vegetables or ice.

### SAVE PULP FOR RECIPES



**RESIDUAL PULP** 

will be deposited in the

pulp container.

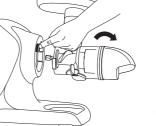


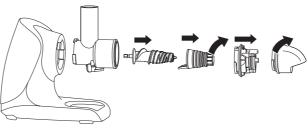
USE THE PULP in vour cooking instead of throwing it away

#### **REFER TO THE RECIPE GUIDE** for ideas of how to use the leftover pulp.

# Disassembly







Press and hold the RELEASE button while turning the feed chute chamber clockwise and remove from motor base.

Remove the pulp spout from the feed chute chamber by turning clockwise to remove the outer pulp spout, then twist the inner pulp spout clockwise to remove. Remove the filter and auger by gently pulling out of the feed chute.

### 3.

Unplug the unit when finished. If moving the unit, grab from the bottom of the base.

# Cleaning

**IMPORTANT: DO NOT** add water to the feed chute while the unit is operating to clean the unit.



Dishwasher All parts, except the motor base, are dishwasher safe.

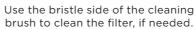
Hand-Washing Rinse clean under running water, or for a deeper clean, wash parts in warm, soapy water. Use the included cleaning brush for hard-to-clean areas, such as the filter.

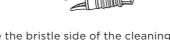
### Using the Cleaning Brush

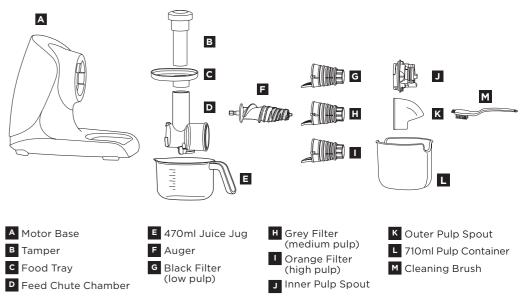


Use the end of the cleaning brush to clear any buildup left over after juicing.









**NOTE:** The feed chute chamber (D), auger (F), orange filter (I) and 2-part spout (J,K) are pre-assembled. Disassemble and clean all parts before first use, then follow the Assembly instructions.

# START/STOP press again to stop.

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# **QUICK START GUIDE**

# What's in the Box

# Using the Control Panel

Press once to start continuous running up to 12 minutes;



#### REVERSE

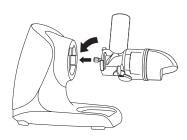
If the feed chute chamber becomes blocked or ingredients are not processing, press and hold REVERSE. There will be a beep and a brief pause, then the auger will rotate in the opposite direction. Release REVERSE to stop. Repeat as needed. Press START/STOP to resume normal operation.

# Assembly

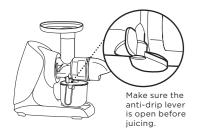
# Align the metal portion of the filter with the bottom of the auger. ⊨∝⟨∠∭∕∕∕

1. Insert the auger in the feed chute chamber, then attach the desired filter onto the auger.

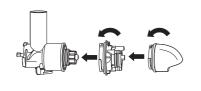
**NOTE:** See next page for choosing a filter for pulp control.



3. Install the assembled feed chute chamber on the motor base at an angle, then turn anti-clockwise until it clicks into place.



5. Place the juice jug under the anti-drip lever on the feed chute chamber.



2.

Attach the inner pulp spout to the feed chute chamber by installing at an angle on top of the filter, then turning anti-clockwise to lock in place. Ensure the word Ninja is facing upwards. Then attach the outer pulp spout by installing at an angle on top of the inner pulp spout and turning anti-clockwise to lock in place.



Install the food tray on the top of the feed chute.

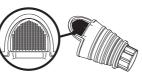
6.

Place the pulp container

under the pulp spout.



Control the amount of pulp by choosing the desired filter.



#### LOW PULP

Use the black filter with the finest mesh for juice with minimal pulp.



Use the grey filter with the larger mesh for juice with some pulp.



HIGH PULP

Use the orange filter with the largest mesh for juice with lots of pulp.

For best results, we recommend using the Grey (medium pulp) or **Orange (high pulp)** filter when processing soft fibrous fruits like berries (strawberries, blueberries), seeded melons and pineapple.

Depending on the seasonality of ingredients, you may experience lower juice and pulp yield when using the Black (low pulp) filter. If this occurs, try using the Grey (medium pulp) filter.

# Using the Juicer

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**1.** Make sure the anti-drip lever is open before juicing.

**2.** Press START/STOP, then remove the tamper and gradually add ingredients to the feed chute. For best results, allow juicer to process each ingredient before adding more. Use the tamper to push ingredients down into feed chute as needed. When done, press START/STOP to stop the unit.

**3.** Close the anti-drip lever so juice won't drip onto the motor base. Remove juice jug from unit, stir juice and serve.

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For best results, when juicing ingredients on their own instead of in combination with others, we recommend using the following filters:

	LOW PULP BLACK FILTER		HIGH PULP ORANGE FILTER
eafy Greens & Herbs such as Kale, Spinach, Mint, Coriander	√	$\checkmark$	√
<b>Citrus</b> ch as Oranges, Grapefruit, Limes, Lemons	$\checkmark$	$\checkmark$	$\checkmark$
Pineapple		$\checkmark$	$\checkmark$
<b>Berries</b> as Strawberries, Blackberries, Raspberries, Blueberries		$\checkmark$	$\checkmark$
Apples	$\checkmark$	$\checkmark$	$\checkmark$
Root Vegetables uch as Carrots, Beetroot	$\checkmark$	$\checkmark$	$\checkmark$
Seeded Melons		$\checkmark$	$\checkmark$
Unseeded Melons	$\checkmark$	$\checkmark$	$\checkmark$
Kiwi		$\checkmark$	$\checkmark$
Mangoes		$\checkmark$	$\checkmark$
Cucumbers	$\checkmark$	$\checkmark$	$\checkmark$
Ginger	$\checkmark$	$\checkmark$	$\checkmark$
Stalk Vegetables such as Celery, Rhubarb	$\checkmark$	$\checkmark$	$\checkmark$
Pears		$\checkmark$	$\checkmark$
Tomatoes		$\checkmark$	$\checkmark$
Peppers	$\checkmark$	$\checkmark$	$\checkmark$
omegranate Seeds	$\checkmark$	$\checkmark$	$\checkmark$
<b>Stone Fruits</b> as Peaches, Plums, Cherries	$\checkmark$	$\checkmark$	$\checkmark$
Grapes	$\checkmark$	$\checkmark$	$\checkmark$

**REMINDER:** Do not process ingredients that do not contain juice, such as bananas and avocados.