

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

# Stir Alert

To avoid surprises during the cooking process, your blender will beep 3 times to let you know it's about to stir.

## Cleaning Basics



### CLEAN PROGRAM

7-minute program combines heat with rapid pulses to easily remove stuck-on ingredients from nonstick cooking surface.

### HOW TO CLEAN

- 1 Give the pitcher a quick rinse before running CLEAN.
- 2 Fill pitcher with 24 oz. of water plus 2 small drops of soap. Once lid is secure, press CLEAN.
- 3 Discard water then rinse and dry before storing.

### TIP FOR BEST CLEANING RESULTS:

Run **CLEAN** immediately after use.



### DISHWASHER

Lid, center cap, and accessories are top-rack dishwasher safe.

**DO NOT** put the pitcher in the dishwasher.



### HAND-WASHING

Wash pitcher, lid, center cap, and accessories with warm, soapy water. When washing under the blades, use included cleaning brush.

**DO NOT** submerge the bottom of pitcher.

# NINJA® Foodi™ BLENDER COLD & HOT

# LET'S GET STARTED

## What's In The Box



## Before First Use

### LID

#### ASSEMBLE

Position lid tab to the right of the handle and push down. Rotate tab clockwise so arrows align.

#### DISASSEMBLE

Rotate lid tab counterclockwise and lift up.

### CENTER CAP

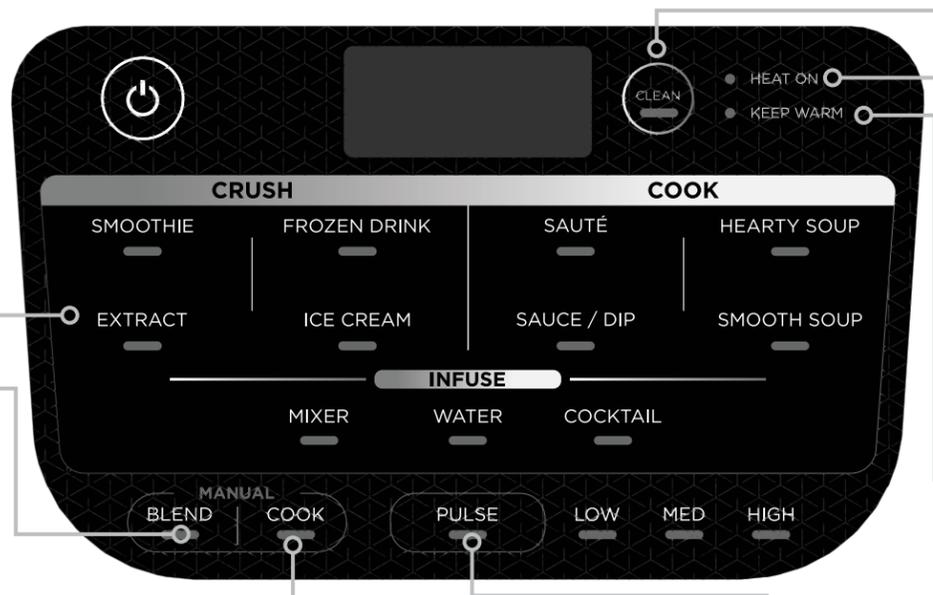
Insert center cap into the lid, then turn clockwise to lock.

### PITCHER

Set the pitcher into the base with the Ninja® logo facing forward.



# Using the Unit



**AUTO-iQ PROGRAMS**  
Automated blending and heating patterns deliver expert results at the touch of a button.

**MANUAL BLEND MODE**  
Select BLEND then LOW, MED, or HIGH. Blend settings will run for 1 minute unless manually stopped.

**MANUAL COOK MODE**  
Select COOK then LOW, MED, or HIGH. Cook settings will run for 1 hour unless manually stopped.

**PULSE**  
Short bursts of power to stir ingredients during manual operation.  
**TIP:** Incorporate pulses when manually cooking to promote even cooking.

**CLEAN**  
One-touch cleaning.

**HEAT ON**  
Light will illuminate if the chosen function uses heat.

**KEEP WARM**  
Turns on once heated program is complete to keep contents warm up to 1 hour.

# Chicken Noodle Soup

**PREP:** 15 MINUTES  
**COOK TIME:** 30 MINUTES  
**MAKES:** 3-4 SERVINGS

## INGREDIENTS

- 1 small onion, peeled, cut in 1-inch pieces
- 2 stalks celery, cut in 1-inch pieces
- 2 carrots, peeled, cut in 1-inch pieces
- 3 1/2 cups chicken stock
- 1/2 teaspoon kosher salt
- 1/4 teaspoon ground black pepper
- 1/4 teaspoon dried thyme
- 1 cup uncooked chicken, cut in 1-inch pieces
- 1 cup dry egg noodles

**NOTE:** Don't have or want egg noodles? Leave them out and skip steps 4 and 5. Chicken Vegetable Soup is just as delicious.



# Auto-iQ® Programs

Automatic programs incorporate unique blending and heating patterns that allow you to make a variety of foods and beverages at the touch of a button.

CRUSH EST. PROGRAM TIME: 1 MINUTE		COOK EST. PROGRAM TIME: 20 MINUTES	
	<b>SMOOTHIE</b> Blend fruit, liquids, dairy, and more.		<b>FROZEN DRINK</b> Create frozen drinks like margaritas and blended coffee.
	<b>EXTRACT</b> Ideal for tough ingredients like seeds, leafy greens, and whole fruits.		<b>SAUTÉ</b> Boost flavors of onions and garlic before making soups, sauces, or dips.
	<b>PUREE</b> Create super-smooth purees from vegetables, fruits, and more.		<b>SAUCE/DIP</b> Create creamy sauces, dips, purees, and fondue.
	<b>HEARTY SOUP</b> Create textured soups.		<b>SMOOTH SOUP</b> Make smooth or pureed soups.

INFUSE EST. PROGRAM TIME: 10 MINUTES		
	<b>MIXER</b> Use sweet or savory ingredients to create bold-flavored concentrates to add to spirits, mocktails, and even marinades.	
	<b>WATER</b> Transform fruits, herbs, teas, and spices into warm tonics and flavored waters.	
	<b>COCKTAIL</b> Infuse liquors for craft cocktails.	



1 Place onion, celery, carrot, and stock in the pitcher.



2 Add spices and chicken and secure the lid.



3 Select HEARTY SOUP.



4 With 6 minutes remaining on the program, remove lid to pause the unit. Add egg noodles to pitcher.



5 Replace lid and press HEARTY SOUP to resume program.



6 When program is complete, ensure internal temperature of chicken is 165°F, then serve.