

NINJA®

**Precision Processor™
with Auto-Spiralizer™**

NN310

Series

INSTRUCTIONS



ninjakitchen.com



1-877-646-5288

THANK YOU

for purchasing the Ninja® Precision Processor™ with Auto-Spiralizer™



TIP: You can find the model and serial numbers on the QR code label which is located on the back of the motor base.

REGISTER YOUR PURCHASE



registeryourninja.com



1-877-646-5288



Scan QR code using mobile device

RECORD THIS INFORMATION

Model Number: _____

Serial Number: _____

Date of Purchase (Keep receipt): _____

Store of Purchase: _____

TECHNICAL SPECIFICATIONS

Voltage: 120V, 60Hz

Watts: 400W

PLEASE READ CAREFULLY AND KEEP FOR FUTURE REFERENCE.

These instructions are designed to help you get a complete understanding of your new Ninja Precision Processor with Auto-Spiralizer.

If you have any questions, please call our customer service line at 1-877-646-5288.

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IMPORTANT SAFETY INSTRUCTIONS

PLEASE READ CAREFULLY BEFORE USE • FOR HOUSEHOLD USE ONLY

⚠ WARNING

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

- 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 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 assembly by the top of the shaft. Failure to use care when handling the blade assemblies will result in a risk of laceration.
- 4** Take your time and exercise care during unpacking and appliance setup. This appliance contains sharp, loose blades that can cause injury if mishandled.
- 5** Take inventory of all contents to ensure you have all parts needed to properly and safely operate your appliance.
- 6** Unplug the appliance from the outlet when not in use, before assembling or disassembling parts, and before cleaning. To unplug, grasp the plug by the body and pull from the outlet. Never unplug by grasping and pulling the flexible cord.
- 7** Before use, wash all parts that may come in contact with food. Follow washing instructions covered in this instruction manual.
- 8** To protect against the risk of electric shock, **DO NOT** submerge the appliance or allow the power cord to contact any form of liquid.
- 9** **DO NOT** use this appliance outdoors. It is designed for indoor household use only.
- 10** This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. **DO NOT** modify the plug in any way.
- 11** **DO NOT** operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been dropped or damaged in any manner. This appliance has important markings on the plug blade. The entire cordset is not suitable for replacement. If damaged, please contact SharkNinja LLC for service.
- 12** Extension cords should **NOT** be used with this appliance.
- 13** **DO NOT** allow young children to operate this appliance or use as a toy. Close supervision is necessary when any appliance is used near children.
- 14** This appliance is **NOT** intended to be used by people (including children) with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

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- 15** Before each use, inspect blade assemblies for damage. If a blade is bent or damage is suspected, contact SharkNinja to arrange for replacement.
- 16 DO NOT** attempt to sharpen blades.
- 17 DO NOT** allow the cord to hang over the edges of tables or counters. The cord may become snagged and pull the appliance off the work surface.
- 18 DO NOT** allow the unit or the cord to contact hot surfaces, including stoves and other heating appliances.
- 19 ALWAYS** use the appliance on a dry and level surface.
- 20 NEVER** place a blade assembly on the motor base without it first being attached to its corresponding bowl and lid.
- 21** Keep hands, hair, and clothing out of the container when loading and operating.
- 22 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.
- 23** During operation and handling of the appliance, avoid contact with moving parts.
- 24 DO NOT** operate the appliance with an empty container.
- 25 DO NOT** fill containers past the max fill or max liquid lines.
- 26 DO NOT** microwave any containers or accessories provided with the appliance.
- 27** 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.
- 28** Keep hands and utensils out of containers while in use to reduce the risk of severe personal injury or damage to the unit. A scraper may **ONLY** be used when the unit is not running.
- 29 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.
- 30 DO NOT** expose the containers and accessories to extreme temperature changes. They may experience damage.
- 31 NEVER** leave the appliance unattended while in use.
- 32 DO NOT** blend hot liquids. Doing so may result in a pressure buildup and steam exposure that can pose a risk of the user being burned.
- CONTINUED ON PAGE 5**

SAVE THESE INSTRUCTIONS

IMPORTANT SAFETY INSTRUCTIONS

PLEASE READ CAREFULLY BEFORE USE • FOR HOUSEHOLD USE ONLY

⚠ WARNING

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

- 33 DO NOT** attempt to remove the container or lids from the motor base while blade assembly is still spinning. Allow the appliance to come to a complete stop before removing lid and container.
- 34** Upon completion of 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 will result in a risk of laceration.
- 35** 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 15 minutes before using again.
- 36** The maximum wattage rating for this appliance is based on the configuration of the Dough Blade Assembly and Precision Processor™ Bowl. Other configurations may draw less power or current.
- 37** The Blade Discs are sharp. Always use the handles on the side of each Blade Disc when placing it into the bowl or removing it. Follow all cleaning instructions. Failure to do so will result in a risk of laceration.
- 38** When using the Spiralizer, **ALWAYS** use the Food Pusher. **NEVER** feed ingredients into the Spiralizer by hand or with other utensils. Failure to use the Food Pusher may cause personal injury.
- 39** If Blade Discs appear to be damaged or broken, do not use or attempt to repair. Call customer service for assistance.
- 40 DO NOT** attempt to sharpen Blade Discs.
- 41 DO NOT** remove Feed Chute Lid until Blade Disc stops spinning.

SAVE THESE INSTRUCTIONS

BEFORE FIRST USE

★ **IMPORTANT:** Review all warnings on pages 3–5 before proceeding.

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DID YOU KNOW?

- All containers and lids are BPA free.
- All blades, containers and lids are top-rack dishwasher safe.

- 1** Remove all packaging materials from the appliance. Exercise care when unpacking blade assemblies and Blade Discs. All blade assemblies and Blade Discs are sharp.
- 2** The Chopping Blade Assembly is **NOT** locked in place in its container. Handle the Chopping Blade Assembly by grasping the top of the shaft.
- 3** Wash containers, lids, Blade Discs, and blade assemblies in warm, soapy water, using a dishwashing utensil with a handle or the provided cleaning brush to avoid direct contact with the blades. Exercise care when handling blade assemblies, as the blades are sharp.
- 4** Thoroughly rinse and air-dry all parts.
- 5** All attachments are dishwasher safe. It is recommended that the lids, Blade Discs, and blade assemblies be placed on the top rack of the dishwasher. Ensure blade assemblies and Blade Discs are removed from their containers before placing in the dishwasher. Exercise care when handling blade assemblies and Blade Discs.
- 6** Wipe the motor base with a clean, damp cloth.

GETTING TO KNOW YOUR PRECISION PROCESSOR™ WITH AUTO-SPIRALIZER™

WELCOME!

Congratulations on your purchase. Use this instruction manual to learn about the great features of your Ninja. From assembly to use to maintenance, you will find it all in here.

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

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

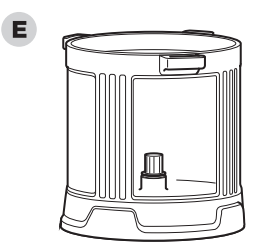
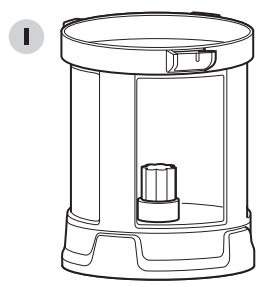
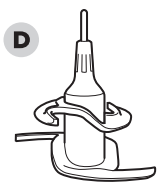
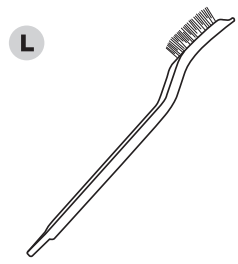
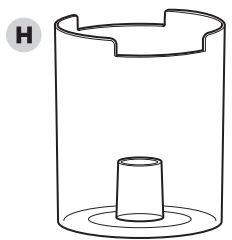
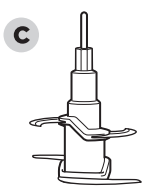
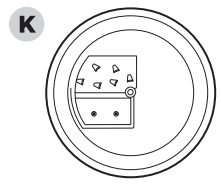
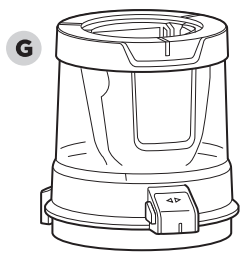
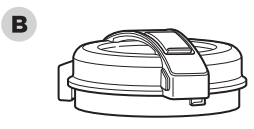
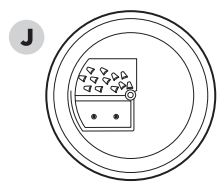
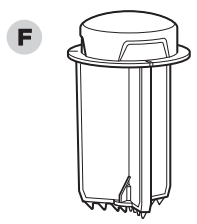
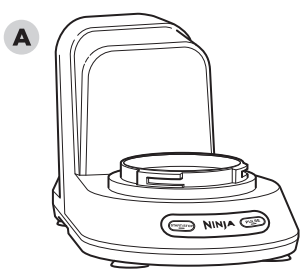
If you have any questions, concerns, or feedback, we'd love to hear from you. Give us a call at 1-877-646-5288 or visit ninjakitchen.com/customer-support

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

*3.5 cups max capacity/
15 oz. max liquid capacity.

MAIN UNIT

- A** Motor Base
- B** Precision Processor Bowl Lid
- C** Chopping Blade Assembly
- D** Dough Blade Assembly
- E** Precision Processor Bowl*
- F** Food Pusher
- G** Feed Chute Lid
- H** Collecting Bowl
- I** Spiralizer Bowl
- J** Spaghetti Blade Disc
- K** Fettuccine Blade Disc
- L** Cleaning Brush



USING YOUR PRECISION PROCESSOR™ BOWL

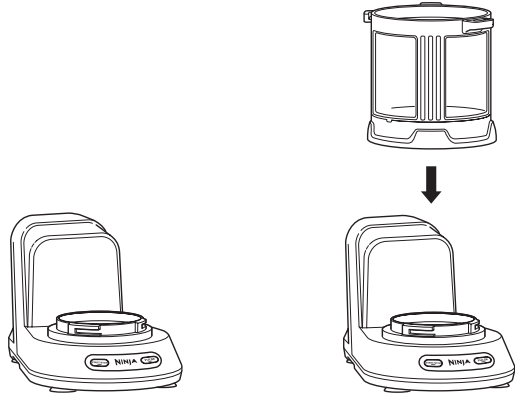
★ **IMPORTANT:** Review all warnings on pages 3–5 before proceeding.

💡 **TIP:** If the blade assembly is not fully seated, you will not be able to install and lock the lid into position.

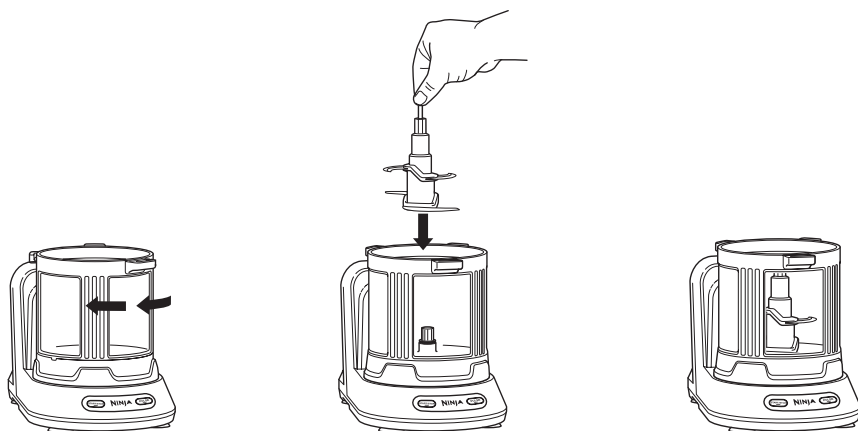
NOTE: DO NOT add ingredients before installing the blade assembly.

NOTE: For best results, follow recipe loading instructions.

💡 **TIP:** For best results when processing hard or tough ingredients such as raw meat, baking chocolate, or hard cheese in the Precision Processor bowl, cut ingredients into 1" cubes and process no more than 1 cup at a time.



- 1** Place the unplugged motor base on a clean, dry, and level surface such as a countertop or table. Press downward on the motor base to adhere the suction cups to the work surface. Ensure the motor base is connected to power.
- 2** Lower the Precision Processor Bowl onto the motor base.

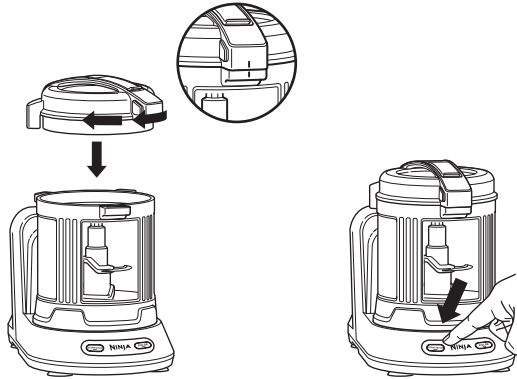


- 3** Rotate Precision Processor™ Bowl clockwise until it clicks into place.
- 4** Exercising care, grasp the Chopping Blade Assembly by the top of the shaft and place it onto the drive gear inside the bowl. Note that the Chopping Blade Assembly will fit loosely onto the drive gear.
- 5** Add ingredients to the bowl, making sure not to exceed the max liquid and max fill lines.

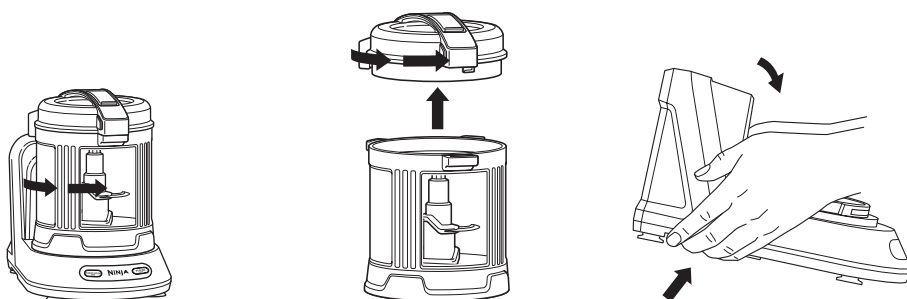
USING YOUR PRECISION PROCESSOR™ BOWL - CONT.

★ **IMPORTANT:** Review all warnings on pages 3–5 before proceeding.

NOTE: Please follow the same assembly instructions for the Dough Blade Assembly.



- 6** Place lid on Precision Processor Bowl, with silver line on tab aligned slightly to the right of tab on front of bowl. Turn lid clockwise to lock in place. When properly locked, the silver line on lid will line up with the silver line on bowl. When the unit is connected to power and the container is correctly locked into the motor base, the program buttons will illuminate and the unit will be ready for use.
- 7** Press START/STOP to run continuously or PULSE to pulse the blade assembly.



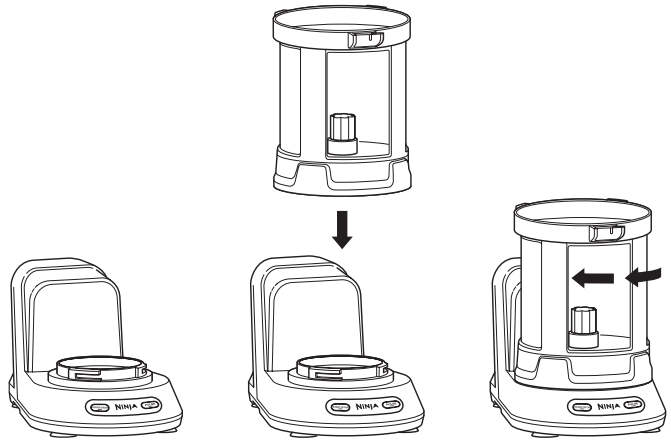
- 8** To remove the bowl from the motor base, turn the bowl counterclockwise and then lift it up.
- 9** Remove the lid by pressing the release button on the front tab, twisting the lid counterclockwise, and lifting up. Always remove the Chopping Blade Assembly before emptying any of the ingredients in the bowl. To remove the Chopping Blade Assembly, carefully grasp it by the top of the shaft and lift it out of the bowl.
- 10** Unplug the appliance when finished. To release the motor base, gently pull the unit up and toward you. Refer to page 19 for storing instructions.

ASSEMBLING YOUR AUTO-SPIRALIZER™

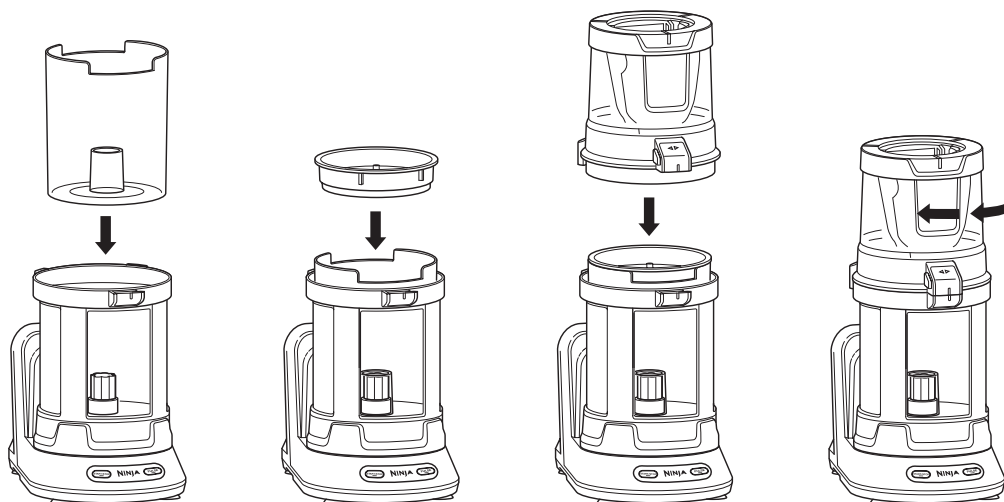
★ **IMPORTANT:** Review all warnings on pages 3–5 before proceeding.

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★ **IMPORTANT:** As a safety feature, if the Spiralizer Bowl and Feed Chute Lid are not properly installed, the unit will not power on and the motor will be disabled.



- 1** Place the unplugged motor base on a clean, dry, and level surface such as a countertop or table. Press downward on the motor to adhere the suction cups to the work surface. Ensure the motor base is connected to power.
- 2** Lower the Spiralizer Bowl onto the motor base.
- 3** Rotate the Spiralizer Bowl clockwise until it clicks into place.



- 4** Place the Collecting Bowl inside the Spiralizer Bowl, aligning it over the gear post.
- 5** Choose your Blade Disc, making sure to handle it carefully.
- 6** Install the Blade Disc onto the top of the Collecting Bowl. The rim of the Blade Disc should sit flush against the top of the bowl, and the tabs on the sides of the Blade Discs must align with the slots on the top of the Collecting Bowl.
- 7** Assemble the Feed Chute Lid on top of the Spiralizer Bowl. Turn the lid clockwise onto the Spiralizer Bowl, making sure to align the gray tabs on the lid with the front of the bowl. When the unit is connected to power and the container is correctly assembled, the START/STOP button will illuminate, indicating the unit is ready for use.

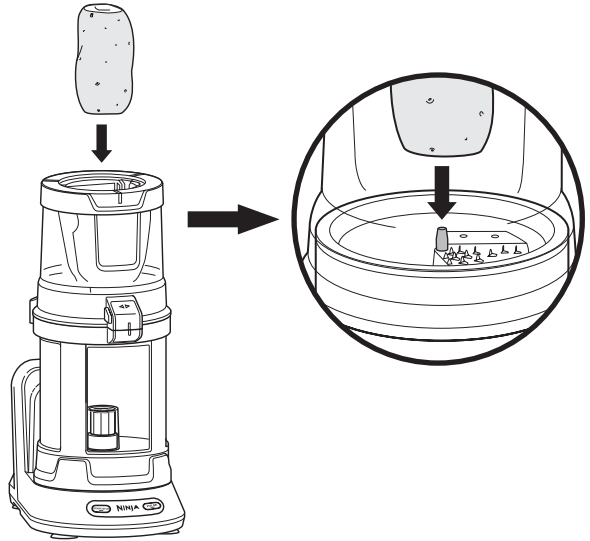
USING YOUR AUTO-SPIRALIZER™

★ **IMPORTANT:** Review all warnings on pages 3–5 before proceeding.

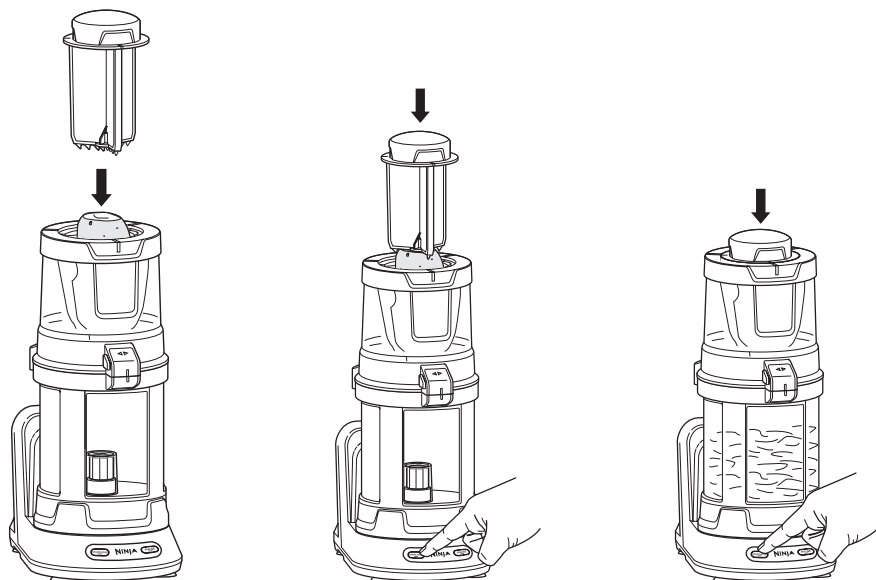
NOTE: To find out how to properly prep your ingredient, refer to the Food Prep section in your Quick Start Guide or your Inspiration Guide.

NOTE: NEVER Spiralize multiple ingredients at one time.

NOTE: The Auto-Spiralizer is only intended for processing fruit and vegetables. Processing hard ingredients such as cheese, meats, and dried foods is not recommended.



- 1** Before spiralizing, prepare your ingredient by trimming it so it is no more than 3" wide. Place the prepped ingredient into the Feed Chute, through the opening at the top.
- 2** Center the ingredient on the pin in the center of the Blade Disc, then push down, securing the ingredient on the pin.

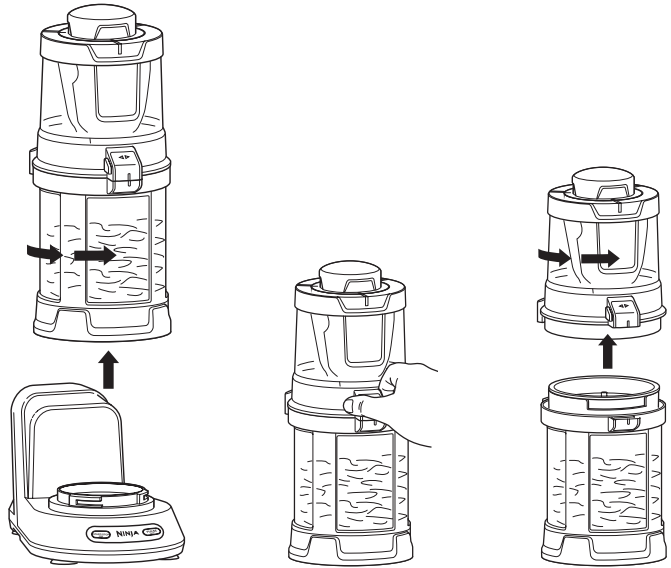


- 3** Place Food Pusher on top of ingredient and press down firmly to hold in place.
- 4** Select START/STOP to begin spiralizing. Continue to press firmly with Food Pusher to guide ingredient through Feed Chute.
- 5** Spiralizing is complete when the Food Pusher sits flat atop the Feed Chute Lid. Press START/STOP to power off the motor.

After spiralizing an ingredient, all leftover pieces must be removed from the Collecting Bowl and Blade Disc before spiralizing again.

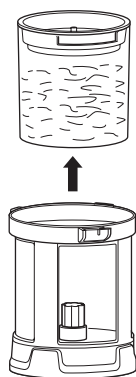
USING YOUR AUTO-SPIRALIZER™ - CONT.

★ **IMPORTANT:** Review all warnings on pages 3–5 before proceeding.

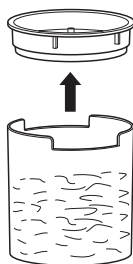


6 To remove the Spiralizer Bowl from the motor base, turn the bowl counterclockwise and lift up.

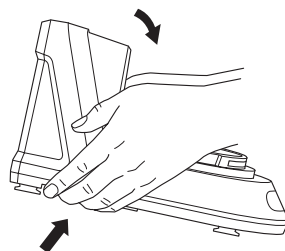
7 To remove the Feed Chute Lid, press the release button on the left side of the front tab, then twist the lid counterclockwise and lift up.



- 8** Remove the Collecting Bowl by lifting it up and out of the Spiralizer Bowl. Remove the Blade Disc by gripping the handles on the side of the disc and lifting up.



- 9** Remove the noodles from the Collecting Bowl and prepare as desired.



- 10** Unplug the unit when finished. To release the motor base, gently pull it toward you. Refer to page 19 for storing instructions.

CARE & MAINTENANCE

CLEANING

1 Separate all parts.

2 Hand Washing

Wash containers, lids, blade assemblies and Blade Discs in warm, soapy water using a dishwashing utensil with a handle or the provided cleaning brush to avoid direct contact with the blades. Exercise care when handling blade assemblies, as the blades are sharp. Thoroughly rinse and air-dry all parts.

Dishwasher

All attachments are dishwasher safe. It is recommended that the lids, containers, blade assemblies, and Blade Discs be placed on the top rack of the dishwasher **ONLY**. Ensure that blade assemblies and Blade Discs are removed from their containers before placing in the dishwasher. Exercise care when handling blade assemblies.

3 Wipe the motor base with a clean, damp cloth. Allow to dry completely before operation.

STORING

Wrap the power cord around 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 in place.

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 the unit. 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 electrical outlet.
- 2** Allow the unit to cool for approximately 15 minutes.
- 3** Remove the container lid and blade assembly. Empty the container and ensure no ingredients are jamming the blade assemblies.
- 4** Reset the unit in accordance with the applicable instructions for the container and blade type.

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

If your unit needs servicing, please call Customer Service at 1-877-646-5288.

ORDERING REPLACEMENT PARTS

To order additional parts and attachments, please visit ninjakitchen.com or contact customer service at 1-877-646-5288.

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.
- Insert and rotate container clockwise on base until it clicks. Programs will illuminate, indicating your unit is ready for use.

Unit doesn't turn off.

- Remove container from base by rotating it counterclockwise and lifting it up. Display should turn off. Unplug the power cord from the outlet.

Ingredients are not evenly chopped.

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

Motor base won't stick to counter or tabletop.

- 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 appliance when the motor base is stuck to a surface that is not secure (cutting board, platter, plate, etc.).

Unit is difficult to remove from counter for storage.

- The suction feet at the base of the unit provide stability when in use. To release suction, gently pull the unit toward you.

You get semi-circular or shredded noodles.

- If the Collecting Bowl is overfilled, causing the Blade Disc to lift up after Spiralizing, your ingredient may have been too large. Make sure to trim and prepare your ingredients properly before spiralizing by following the instructions in the Food Prep section of your Quick Start Guide or Inspiration Guide.
- For the most consistent results, be sure to center the ingredient on the pin located in the center of the Blade Disc. (Refer to page 15, step 2.)

Ingredient is not fully processed and is spinning on the pusher.

- Remove remaining ingredient from Blade Disc pin and trim top and bottom so that both are flat. Make sure you center ingredient on the Blade Disc pin and secure the Food Pusher firmly on top of the ingredient. While maintaining pressure on Food Pusher, press the START/STOP button.

Unit turned off while in use.

- As a safety feature to prevent damage to the motor and drive system, the unit will power off after a continuous run of 45 seconds.

The 1-Year Limited Warranty applies to purchases made from authorized retailers of SharkNinja Operating LLC. Warranty coverage applies to the original owner and to the original product only and is not transferable.

SharkNinja warrants that the unit shall be free from defects in material and workmanship for a period of 1 year from the date of purchase when it is used under normal household conditions and maintained according to the requirements outlined in this instruction manual, subject to the following conditions and exclusions.

What is covered by my warranty?

1. The original unit and/or non-wearable components deemed defective, in SharkNinja's sole discretion, will be repaired or replaced for up to 1 year from the original purchase date.
2. In the rare event that a replacement unit is issued, the warranty coverage ends six months after the receipt date of the replacement unit or the remainder of the existing warranty, whichever is greater. If the unit is replaced, SharkNinja reserves the right to replace the unit with one of equal or greater value.

What is not covered by my warranty?

Our Customer Service/Product Specialists are available to provide all the warranty service options available to you, including the possibility of upgrading to our VIP Warranty Service Options for select product categories.

1. Normal wear and tear of wearable parts (including all blending vessels, lids, blades and blender base) which require regular maintenance and/or replacement to ensure the proper functioning of your unit are not covered by this warranty.
2. Any unit that has been tampered with or used for commercial purposes.
3. SharkNinja will cover the cost for the customer to send the unit to us for repair or replacement. A fee of \$19.95 for return shipping costs will be charged at the time of return shipment of the repaired or replacement unit.
4. Damage caused by misuse, abuse, or negligent handling, or damage due to mishandling in transit.
5. Consequential and incidental damages.
6. Defects caused by or resulting from damages from shipping or from repairs, service, or alteration to the product or any of its parts which have been performed by a repair person not authorized by SharkNinja.
7. Products purchased, used or operated outside of North America.

Problems with your unit/How to get service:

If your appliance fails to operate properly while in use under normal household conditions within the warranty period, visit ninjakitchen.com for product care/maintenance self-help. Our Customer Service and product specialists are also available at 1-877-646-5288 to assist with product support and warranty service options.

How to initiate a warranty claim:

You can call 1-877-646-5288 to have a Customer Service specialist assist you. Please note, you must call 1-877-646-5288 to initiate a warranty claim. Return and Packing Instruction information will be provided at that time.

Replacement parts are available for purchase at ninjakitchen.com. For more information on which parts are classified as wearable and non-wearable, please visit ninjakitchen.com/warranty

This warranty gives you specific legal rights, and you may also have other rights that vary from state to state.

Some states do not permit the exclusion or limitation of incidental or consequential damages, so the above may not apply to you.



SharkNinja Operating LLC
US: Newton, MA 02459
CAN: Ville St-Laurent, QC H4S 1A7
1-877-646-5288
ninjakitchen.com

Illustrations may differ from actual product. We are constantly striving to improve our products; therefore the specifications contained herein are subject to change without notice.

NINJA is a registered trademark of SharkNinja Operating LLC.

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For SharkNinja U.S. Patent information visit sharkninja.com/USPatents

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