

NINJA®

MC760
series
OWNER'S GUIDE

Multi-Cooker Plus



ninjakitchen.com
1-877-646-5288

IMPORTANT SAFETY INSTRUCTIONS

For Household Use Only

WHEN USING ELECTRICAL APPLIANCES, BASIC SAFETY PRECAUTIONS SHOULD ALWAYS BE FOLLOWED, INCLUDING THE FOLLOWING:

READ ALL INSTRUCTIONS BEFORE USING YOUR MULTI-COOKER PLUS.

POLARIZED PLUG

⚠ WARNING: To reduce the risk of electric shock, this appliance has a polarized plug (one blade is wider than the other). This plug will fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician to install the proper outlet. **DO NOT** modify the plug in any way.

⚠ WARNING: Extension cords are not recommended for use with this product.

⚠ WARNING:

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

- 1** **⚠ CAUTION:** To reduce the risk of electric shock, cook only in the pot provided or in a container recommended by SharkNinja placed in the provided pot. **DO NOT** use the appliance without the removable cooking pot inside.
- 2** Read all instructions prior to using the appliance and its accessories.

- 3** **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.
- 4** To protect against electrical shock, **DO NOT** submerge the unit or allow the power cord to come into contact with water or any other liquid. If the unit falls into liquid, unplug the power cord from the electrical outlet immediately. **DO NOT reach into the liquid.**
- 5** Please note that the appliance will become hot during use. **DO NOT** touch hot surfaces; **ALWAYS** use the side handles on the cooking system to relocate. **ALWAYS** use oven mitts or pot holders when removing the pot.
- 6** Remove the power cord from the electrical outlet when not in use, before assembling or disassembling parts and before cleaning. To unplug, grasp the plug and pull from the electrical outlet. **NEVER** pull from the power cord. Allow the appliance to cool before adding or removing parts.
- 7** **DO NOT** abuse the power cord. **NEVER** carry the appliance by the power cord or yank it to disconnect from electrical outlet; instead grasp the plug and pull to disconnect.
- 8** **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. Return the appliance to SharkNinja Operating LLC for examination, repair or adjustment.
- 9** Please refer to the Cleaning & Maintenance section for regular maintenance of the appliance. Return the appliance to SharkNinja Operating LLC for any other servicing.
- 10** **DO NOT** let the power cord touch hot surfaces such as the stove.
- 11** **ALWAYS** use the appliance on a dry, level surface.

- 12 **Extreme caution must be used when moving an appliance containing hot oil or other hot liquids. ALWAYS use oven mitts or pot holders when moving the cooking system. Allow hot oil to cool prior to removal or cleaning the appliance.**
- 13 To avoid possible steam damage, place the cooking system away from walls and cabinets during use.
- 14 When using this appliance, provide adequate air space above and on all sides for air circulation. On surfaces where heat may cause a problem, use of an insulated heat pad or trivet is recommended.
- 15 **Use extreme caution when removing the lid after cooking. Serious burns can result from the steam inside. ALWAYS lift and tilt the lid away from you when removing, using care to ensure water does not drip back into the appliance.**
- 16 **DO NOT** use outdoors or anywhere the cord or unit housing might come into contact with water while in use.
- 17 **DO NOT** use the appliance for anything other than its intended use.
- 18 **DO NOT** obstruct the steam release vent during use.
- 19 **ALWAYS** position the steam vent hole in the lid away from you.
- 20 **DO NOT** place or operate this appliance on or near any hot surfaces (such as a gas or electric burner or stove or in a heated oven).
- 21 The use of attachments or accessories not recommended by the manufacturer may result in fire, electric shock, or personal injury.
- 22 **DO NOT** use this appliance for deep frying.
- 23 To disconnect, press the Power button to turn the appliance off, then remove the plug from the wall outlet.
- 24 This appliance has a cutoff switch that will not allow the appliance to heat if the cooking pot is not inserted into the housing or removed while cooking.
- 25 **DO NOT** use an extension cord. A short power-supply cord is used to reduce the risk of children grabbing the cord or becoming entangled in it, and to reduce the risk of people tripping over a longer cord.
- 26 To avoid the possibility of the cooking system accidentally being pulled off the countertop or tabletop, which could result in damage to the cooking system or personal injury, **DO NOT** let the power cord hang over the edge of the counter or table.
- 27 Leaving food out too long at room temperature can cause bacteria to grow to dangerous levels that can cause illness. In the event of a loss of power, your unit will shut completely off. It is recommended to dispose of any food that has sat at room temperature for 1 hour without cooking.
- 28 Outlet voltages can vary affecting the performance of your product. To prevent possible illness, use a thermometer to check that your food is cooked to the temperatures recommended by the Food and Drug Administration.
- 29 **THIS PRODUCT IS INTENDED FOR HOUSEHOLD USE ONLY. DO NOT** use this appliance for anything other than its intended use. **DO NOT** use outdoors.
- 30 Intended for countertop use only.
- 31 **WARNING.** Spilled food can cause serious burns. Keep appliance and cord away from children. **NEVER** drape cord over edge of counter, **NEVER** use with an extension cord.

SAVE THESE INSTRUCTIONS



REGISTER YOUR PURCHASE

-  registeryourninja.com
-  1-877-646-5288
-  Scan QR code using mobile device

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

RECORD THIS INFORMATION

Model Number: _____
Serial Number: _____
Date of Purchase (Keep receipt): _____
Store of Purchase: _____

TECHNICAL SPECIFICATIONS

Voltage: 120V, 60Hz
Watts: 1200W

PLEASE READ CAREFULLY AND KEEP FOR FUTURE REFERENCE.

These instructions are designed to help you get a complete understanding of your new Ninja Multi-Cooker Plus.

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

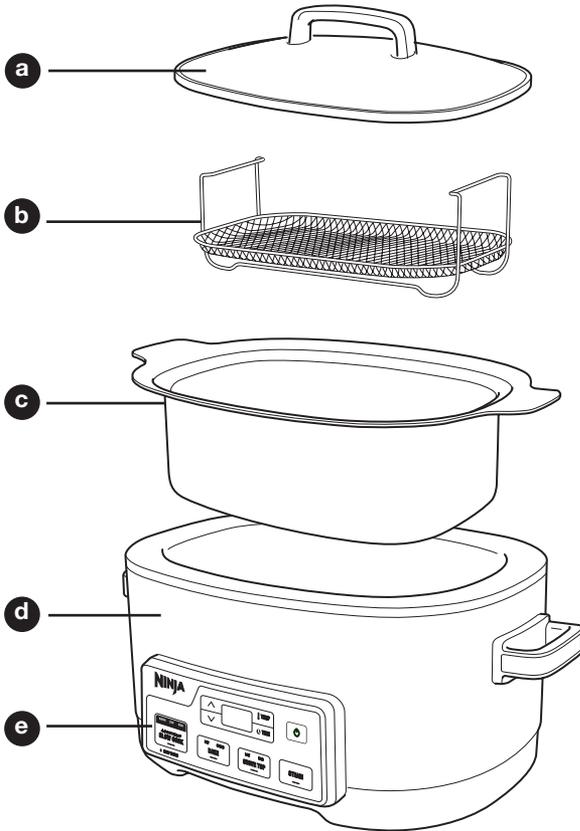


Contents

Thank you for
purchasing the
Ninja® Multi-Cooker
Plus.

Getting to Know Your Ninja Multi-Cooker Plus	5
Getting to Know the Ninja Multi-Cooker Plus Control Panel.....	6
Preparing to Use the Ninja Multi-Cooker Plus	6
Using the Different Functions	7
Steaming Chart.....	10
Hints & Tips	11
Cleaning & Maintenance	11
Troubleshooting Guide	11
Replacement Parts.....	11
Warranty & Registration	14

Getting To Know Your Ninja® Multi-Cooker Plus



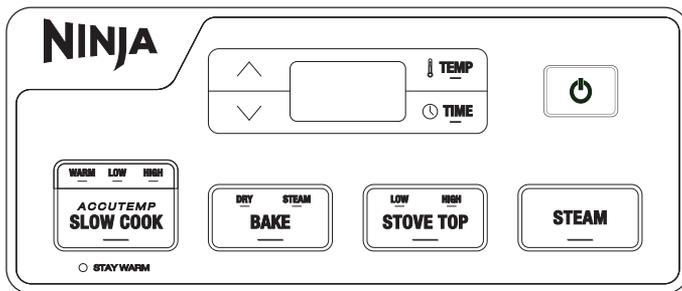
- a Glass Lid with Handle
- b Steaming/Roasting Rack
- c 6-Quart Cooking Pot

- d Main Housing
- e Control Panel
- f Power Cord (not shown)

FEATURES:

- **ACCUTEMP Slow Cook:** Warm, Low, High
- **Bake:** Dry, Steam 250°F–425°F
- **Stove Top:** Low (Simmer), High (Sear)
- **Steam**
- **Stay Warm**
- **Stainless Steel Steaming/Roasting Rack**
- **Digital Controls with Timer and LED Display**
- **Auto Shutoff**

Getting to Know the Ninja® Multi-Cooker Plus Control Panel



Functions

ACCUTEMP SLOW COOK: Provides worry-free temperature control so you can slow cook with confidence. Just select the time and temperature (Warm, Low, or High), and let the cooking system do the work.

NOTE: Use the Warm setting to keep food warm from 30 minutes to 12 hours. Use the Slow Cook Warm setting ONLY to keep already-hot, fully cooked food warm. DO NOT attempt to cook cold or room-temperature ingredients on the Slow Cook Warm setting.

BAKE: Your cooking system can be used as a versatile oven with a controllable range of temperatures you set from 250°F to 425°F. Use Dry Bake as a regular oven for roasts and more. Use Steam Bake for desserts and delicate treats.

STOVE TOP: Use the cooking system just as you would a stove top to sear, saute, simmer, and brown ingredients.

STEAM: Use this function with the steaming/roasting rack to steam vegetables, fish, and more.

Power Button

Press the Power button to turn your unit on and off.

TEMP/TIME Display Screen

This screen displays the countdown timer for the ACCUTEMP SLOW COOK, BAKE, and STEAM modes. It also displays the temperature setting for the Bake mode.

TEMP or TIME Button

Use the TEMP and TIME buttons to toggle between the temperature and time. Temperature can be set in Bake mode only. Time can be set in Accutemp Slow Cook, Bake, and Steam modes (but not Stove Top mode).

Up and Down Arrows

Use the Up and Down arrows to set the countdown timer in Accutemp Slow Cook, Bake, and Steam modes or to change the temperature in Bake mode.

STAY WARM Light

The Ninja cooking system will go into an auto-warming mode when the set cooking time in ACCUTEMP SLOW COOK, BAKE or STEAM mode is over.

Preparing to Use the Ninja Multi-Cooker Plus

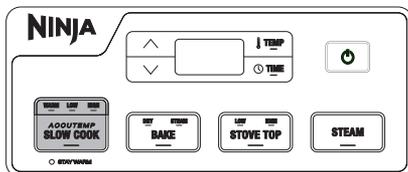
Before using the cooking system for the first time:

- 1 Review **ALL** warning and caution statements on pages 1 and 2 before proceeding.
- 2 Carefully remove all the parts from the box. Wash the cooking pot, steaming/roasting rack, and glass lid with warm, soapy water. The cooking pot, steaming/roasting rack, and glass lid can be washed in the dishwasher. **DO NOT** place the main housing in water or in the dishwasher. Wipe it clean with a damp cloth.
- 3 When ready to use, place the cooking pot inside the main housing. **NEVER** use the cooking system without the cooking pot inserted in the housing.

- 4 Plug the unit into a wall outlet, the power button will illuminate.
- 5 Press the Power button. The Temp/Time display will show 0:00 and the Power button will illuminate.
- 6 The Temp/Time display will continue to show 0:00 until you select a function. If no selection is made within 5 minutes, the operation will time out.

Using the Different Functions

▲ CAUTION: Use extreme caution when removing the lid after cooking. Serious burns can result from the steam inside. ALWAYS lift and tilt the lid away from you when removing, using care to ensure water drips back into the cooking pot.



Accutemp Slow Cook Low and High:

- 1 Place the cooking pot into the unit's main housing. Plug in the unit and press the Power button to turn it on.
- 2 Place ingredients in the cooking pot. Cover pot with the lid.
NOTE: DO NOT fill the pot more than 2/3 full.

- 3 Press the ACCUTEMP SLOW COOK button to select either LOW or HIGH. The button will default to HIGH. Pressing the button again will set it to WARM. Pressing it a third time will set it to LOW. Pressing it a fourth time will cycle it back to HIGH.

NOTE: The Temp/Time display will default to 4:00 (hours) on the High setting and 8:00 on the Low setting. Press the TIME button once to set the time. Press the Down button to decrease the time and the Up button to increase it. The time adjusts in 15-minute increments down to 30 minutes and up to 12 hours.

NOTE: Holding the button down, will make it go faster.

NOTE: Temperature is not an available setting when the unit is in Slow Cook mode.

NOTE: If you lift the lid while cooking, it could result in heat loss that will require a longer cooking time.

- 4 Once you have set the cooking time, the cooking cycle will start after 3 seconds.
- 5 The time can be adjusted during the cooking cycle. Press the TIME button and then use the Up and Down arrows as you did when choosing your initial settings.
- 6 When the countdown timer reaches zero, the unit will beep 3 times and then switch to Stay Warm for up to 12 hours. Alternately, you can press the Power button to stop cooking prior to the end of your set time (the unit will NOT switch to Stay Warm in this case).
NOTE: If you press the Power button accidentally, you can press it again within 5 seconds to resume the set cooking time.
- 7 When you are ready to turn off the unit, press the Power button. The Temp/Time display will show the word OFF.
NOTE: If you accidentally press the Power button, you can press it again within 5 seconds to resume all prior settings.

Stay Warm and Auto Shutoff for Slow Cook Low and High:

As a safety feature, the unit will shut off automatically based on the setting that has been selected.

When in the Accutemp Slow Cook Low or High modes, at the end of the cooking cycle the unit will automatically switch to

Stay Warm for 12 hours. At the end of the 12 hours, the unit will automatically shut off.

Accutemp Slow Cook Warm:

NOTE: Use the Accutemp Slow Cook Warm setting ONLY to keep already-hot, fully cooked food warm. DO NOT attempt to cook cold or room-temperature ingredients on the Accutemp Slow Cook Warm setting.

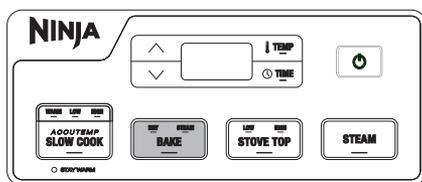
- 1 Place the cooking pot into the unit's main housing. Plug in the unit and press the Power button to turn it on.
- 2 Place the cooked, hot food into the cooking pot and cover with the lid.
NOTE: DO NOT fill the pot more than 2/3 full.
- 3 Press the ACCUTEMP SLOW COOK button. It will default to HIGH. Press it 1 more time to select WARM.
NOTE: The Temp/Time display will default to 6:00 (hours) on the Warm setting. You can increase or decrease the time by 15-minute increments up to 12 hours by using the Up and Down arrows.
- 4 Once you have selected WARM, the warming cycle will start after 3 seconds.
- 5 The time can be adjusted during the cooking cycle. Press the TEMP/TIME button and then use the Up and Down arrows as you did when choosing your initial settings.
- 6 When the countdown timer reaches zero, the unit will beep 3 times and then switch to Stay Warm for up to 12 hours. Alternately, you can press the Power button to stop warming prior to the end of your set time (the unit will NOT switch to Stay Warm in this case).
NOTE: If you press the Power button accidentally, you can press it again within 5 seconds to resume the set warming time.
- 7 When you are ready to turn off the unit, press the Power button. The Temp/Time display will show the word OFF.
NOTE: If you accidentally press the Power button, you can press it again within 5 seconds to resume all prior settings.

Stay Warm and Auto Shutoff for Accutemp Slow Cook Warm:

As a safety feature, the unit will shut off automatically based on the setting that has been selected.

When in the Accutemp Slow Cook Warm mode, the unit will automatically switch to Stay Warm for 12 hours. At the end of the 12 hours, the unit will automatically shut off.

⚠ CAUTION: Use extreme caution when removing the lid after cooking. Serious burns can result from the steam inside. ALWAYS lift and tilt the lid away from you when removing, using care to ensure water drips back into the cooking pot.



BAKE:

- 1 Place the cooking pot into the unit's main housing. Plug in the unit and press the Power button to turn it on.
- 2 Place your ingredients in the cooking pot or place them on the roasting rack and then place the rack in the pot. Cover the pot with the lid.
- 3 Press the BAKE button to select either DRY or STEAM. The button will default to DRY. Pressing the button again will set it to STEAM. Pressing it a third time will cycle it back to DRY.
- 4 The Temp/Time display will read 350°F. Press the Down button to decrease the temperature and the Up button to increase it. The temperature adjusts in 25°F increments down to 250°F and up to 425°F.
- 5 Press the TIME button once to switch to the cooking time. The time will default to 1:00 (hour) and can be adjusted in 5-minute increments from a minimum of 5 minutes to a maximum of 6 hours using the Up and Down arrows.
- 6 Once you set the temperature and time, the baking cycle will begin after 3 seconds.
- 7 The temperature and time can be adjusted during the cooking cycle. Press the TEMP or TIME button to switch between the two, and then use the Up and Down arrows as you did when choosing your initial settings.
- 8 When the countdown timer reaches zero, the unit will beep 3 times and then switch to Stay Warm for up to 12 hours. Alternately, you can press the Power button to stop cooking prior to the end of your set time (the unit will NOT switch to Stay Warm in this case).
NOTE: If you press the Power button accidentally, you can press it again within 5 seconds to resume the set cooking time.
TIP: For best results, remove foods immediately after the bake time is complete to avoid overcooking.

- 9 When you are ready to turn off the unit, press the Power button. The Temp/Time display will show the word OFF.
NOTE: If you accidentally press the Power button, you can press it again within 5 seconds to resume all prior settings.

⚠ Caution: Be alert when handling hot foods to keep from being burned.

Stay Warm and Auto Shutoff for Bake:

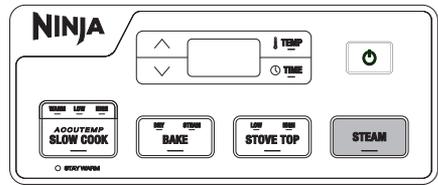
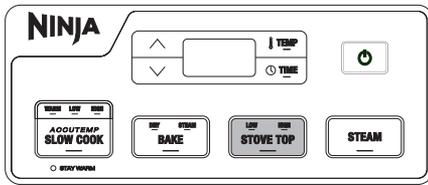
As a safety feature, the unit will automatically shut off based on the setting that has been selected.

When in the Bake Dry or Steam modes, at the end of the cooking cycle the unit will automatically switch to Stay Warm for 12 hours. At the end of the 12 hours, the unit will automatically shut off.

⚠ Caution: Take care when removing the steaming/roasting rack.

Using the Different Functions - cont.

- ⚠ CAUTION:** Use extreme caution when removing the lid after cooking. Serious burns can result from the steam inside. ALWAYS lift and tilt the lid away from you when removing, using care to ensure water drips back into the cooking pot.



STOVE TOP:

- 1 Place the cooking pot into the unit's main housing. Plug in the unit and press the Power button to turn it on.
- 2 Place the ingredients you want to sear, saute, brown, or simmer into the pot in an even layer.
- 3 Press the STOVE TOP button to select either LOW or HIGH. The button will default to HIGH. Pressing the button again will set it to LOW. Pressing it a third time will cycle it back to HIGH.

TIP: To sear meats or saute vegetables, set to HIGH.

NOTE: The Temp/Time display will show the word ON. The timer function is not available when the unit is in Stove Top mode.

- 4 Once you have selected Stove Top Low or High, the cooking cycle will start in 3 seconds.
- 5 When you have finished cooking your ingredients, press the Power button to stop cooking.
NOTE: If you press the Power button accidentally, you can press it again within 5 seconds to resume cooking.
NOTE: The Stay Warm function is not available when using the unit in Stove Top mode.
- 6 When you are ready to turn off the unit, press the Power button. The Temp/Time display will show the word OFF.
NOTE: If you accidentally press the Power button, you can press it again within 5 seconds to resume all prior settings.

Auto Shutoff for Stove Top:

As a safety feature, the unit will automatically shut off based on the setting that has been selected.

When set to Stove Top High, the unit will automatically shut off after 1 hour. When set to Stove Top Low, the unit will automatically shut off after 4 hours.

STEAM:

- 1 Place the cooking pot into the unit's main housing. Plug in the unit and press the Power button to turn it on.
- 2 Add water to the cooking pot according to the Steaming Chart on the following page. Then cover the pot with the lid.
- 3 Press the STEAM button.
- 4 Press the TIME button once to set the time according to the Steaming Chart on the following page. The time is adjustable in 1-minute increments from 1 minute to 1 hour using the Up and Down arrows.
NOTE: The temperature function is not available when using the unit in Steam mode.
- 5 Once you have selected the steaming time, the steaming cycle will start in 3 seconds. The unit will beep and the Temp/Time display will read "P:" to signify the unit is preheating.
- 6 While the unit preheats, arrange your ingredients on the steaming/roasting rack.
- 7 When the water is fully boiling, the unit will beep and the timer will begin to count down.
- 8 CAREFULLY open the lid away from you and use oven mitts to place the rack in the pot.
- 9 Check food occasionally during steaming, and remove it promptly when done to avoid overcooking.
NOTE: If water runs out before the timer shows 0:00, the unit will pause. If water is added, the unit will begin to bring it to a boil, at which point the timer will continue where it left off.
- 10 When the countdown timer reaches zero, the unit will beep 3 times and then switch to Stay Warm for up to 12 hours. Alternatively, you can press the Power button to stop cooking prior to the end of your set time (the unit will not switch to Stay Warm in that case).

- ⚠ CAUTION:** DO NOT add any liquids to the main housing of the unit.

Auto Shutoff for Steam:

As a safety feature, the unit will automatically shut off based on the setting that has been selected.

Steaming Chart

VEGETABLE	SIZE/PREPARATION	STEAMING TIME	WATER	SEASONING IDEAS
Artichokes	whole	25–40 minutes	4 cups	olive oil, lemon zest
Asparagus	whole spears	7–13 minutes	3 cups	olive oil
Beans, green	whole	6–10 minutes	2 cups	garlic, minced
Beans, wax	whole	6–10 minutes	2 cups	Italian seasoning
Beets	whole, unpeeled	35–50 minutes	4 cups	garlic, minced
Beet greens	coarsely chopped	7–9 minutes	2 cups	thyme
Broccoli	trimmed stalks	1–5 minutes	2 cups	olive oil
Broccoli	florets	5–7 minutes	2 cups	olive oil
Brussels sprouts	whole, trimmed	8–15 minutes	3 cups	thyme
Cabbage	cut in wedges	6–10 minutes	2 cups	lemon juice
Carrots	¼ inch slices	7–10 minutes	2 cups	maple syrup
Carrots, baby	whole	7–10 minutes	2 cups	honey and ginger
Cauliflower	florets	5–10 minutes	2 cups	lemon juice
Celery stalks	½ inch slices	5–7 minutes	2 cups	sesame seeds
Corn on the cob	whole, husks removed	4–7 minutes	2 cups	garlic butter
Kale	trimmed	5–8 minutes	2 cups	olive oil and garlic
Leeks	trimmed, cut in half	5–8 minutes	2 cups	vinaigrette
Okra	whole, trimmed	6–8 minutes	2 cups	sautéed scallions
Onions, pearl	whole	8–12 minutes	2 cups	lemon juice
Parsnips	peeled, ½ inch slices	7–10 minutes	2 cups	Italian seasoning
Peas, green	fresh or frozen shelled	2–4 minutes	2 cups	mint and lemon juice
Peas, sugar snap	whole pods, trimmed	5–6 minutes	2 cups	mint and lemon juice
Potatoes, all	½ inch slices	8–12 minutes	2 cups	parsley dill
Potatoes, new	whole	15–20 minutes	4 cups	parsley or rosemary
Potatoes, sweet	½ inch chunks	8–12 minutes	3 cups	honey
Scallions	½ inch slices	3–5 minutes	2 cups	olive oil and lemon zest
Spinach	whole leaves	3–5 minutes	2 cups	olive oil and garlic
Squash, butternut	peeled, ½ inch cubes	7–10 minutes	2 cups	maple syrup
Turnips	½ inch slices	8–12 minutes	3 cups	Italian seasoning
Turnip greens	coarsely chopped	4–8 minutes	2 cups	olive oil and garlic
Swiss Chard	coarsely chopped	3–5 minutes	2 cups	olive oil and garlic
Zucchini	1 inch slices	5–8 minutes	2 cups	olive oil and Italian seasoning

Hints & Tips

- 1 Cooking times may vary based on the selected temperature, the current temperature of the cooking pot, and the temperature of the ingredients.
- 2 **ALWAYS** use nonstick utensils in the cooking pot. Metal utensils may damage the nonstick coating.
- 3 For even browning, make sure the food is in an even layer on the bottom of the cooking pot.
- 4 Cooking temperature can be adjusted any time during cooking in Bake mode using the Up and Down arrows. Cooking time can be adjusted any time during cooking in Accutemp Slow Cook, Bake, or Steam modes using the Up and Down arrows. You can toggle between temperature and time by pressing the TEMP or TIME buttons.
- 5 Cooked foods may not brown or crisp on top as much as in a conventional oven. Instead, foods will brown on the bottom and crisp on the bottom and sides.
- 6 If you do not manually set a temperature and time, the unit will automatically start at the preset temperature and time.
- 7 Multiple modes may be required to cook recipes. To change modes during cooking cycles, simply press a button to select the new desired mode. Once the new mode is selected, begin the programming process.
- 8 If the cooking pot is removed during the cooking cycle and then placed back into the main housing, the cooking process will continue as though it was not interrupted.

Cleaning & Maintenance

The Ninja® Multi-Cooker Plus should be cleaned thoroughly after every use.

- 1 Unplug the unit from the wall outlet and let cool.
- 2 **NEVER** immerse the main housing in water or any other liquid.
- 3 To clean the main housing and the control panel, wipe them clean with a damp cloth.
- 4 Wash the cooking pot, steaming/roasting rack and glass lid with warm, soapy water. The cooking pot, steaming/roasting rack, and glass lid can be washed in the dishwasher.
- 5 Dry all parts after each use.
- 6 If food residue is stuck on the cooking pot, fill the pot with water and allow to soak before cleaning. **DO NOT** use scouring pads. If scouring is necessary, use a non-abrasive cleanser or liquid detergent with a nylon pad or brush.
- 7 Please return the unit to SharkNinja Operating LLC for any other servicing.

NOTE: After usage, the exterior of the cooking pot may produce a black film when cleaned. This is due to oxidation and occurs from normal usage.

Troubleshooting Guide

PROBLEM	POSSIBLE SOLUTION
"Pot" appears on the Display Screen	Cooking pot is not inside the main housing. Insert the cooking pot.
"E02" or "E03" appears on the LCD Display	Ninja Multi-Cooker Plus is not functioning. Please contact customer service at 1-877-646-5288 .

Replacement Parts

To order additional parts and accessories, please visit our website ninjaaccessories.com or contact customer service: 1-877-646-5288.

Shark | NINJA

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 and 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 lid, removable pot, rack, pan) which require regular maintenance and/or replacement to ensure the proper functioning of your unit are not covered by your 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.

For Customer Service hours, visit ninjakitchen.com

Replacement parts are available for purchase at ninjaaccessories.com. For more information on what is classified as wearable and non-wearable parts, 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: Needham, MA 02494
CAN: Ville St-Laurent, QC H4S 1A7
1-877-646-5288

ninjakitchen.com

NINJA is a registered trademark of SharkNinja Operating LLC.
For SharkNinja U.S. Patent information, visit sharkninja.com/USPatents.
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.

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