

# WHAT'S INCLUDED



**Power Base:**  
Choose from multiple attachments and accessories to unlock an array of outputs for the power base.



**Hand Mixer Attachment:**  
Power through any recipe with 5 mixing speeds.

**Hand Mixer Accessories:**  
(vary by model)

Two Beaters and Single Whisk



**Hand Blender Attachment:**  
2 blending speeds allow you to blend the toughest ingredients.



**Chopper Attachment:**  
Attach to power base to chop, mince, and puree ingredients. Storage lid included.

# CLEANING

Unplug the power base before cleaning. Wipe the power base, hand mixer attachment, and chopper processing lid with a clean, damp cloth.



**Dishwasher**  
The hand blender attachment, beaters, whisk, chopper bowl, blade assembly and storage lid are all top-rack dishwasher safe.



**Hand-Washing**  
If hand-washing, wash in warm, soapy water. Use a dishwashing utensil with a handle when washing blade assemblies.

**WARNING:** Handle the blade assemblies with care when washing, as the blades are sharp. Contact with the blade's edges can result in laceration.

# NINJA Foodi

## 3-IN-1 FOOD PREP SYSTEM

To register your product or order additional parts and accessories, visit us online at [ninjakitchen.co.uk](http://ninjakitchen.co.uk)



@ninjakitchenuk

Please make sure to read the enclosed Instructions prior to using your unit.

# Quick Start Guide

# NINJA Foodi

## 3-IN-1 FOOD PREP SYSTEM



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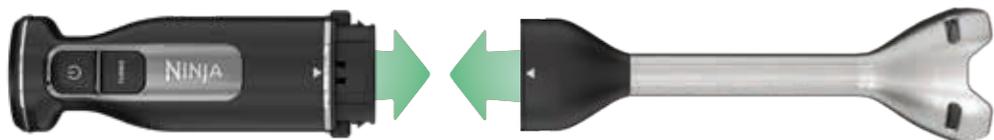
## HAND BLENDER



### Assembly

#### Install the power base:

Align the arrow on the power base with the arrow on the hand blender attachment, then push the power base onto the blender attachment to lock it in place.



### Disassembly

#### Remove the power base:

Press and hold the release buttons on each side of the power base to detach.



## HAND MIXER



### Assembly



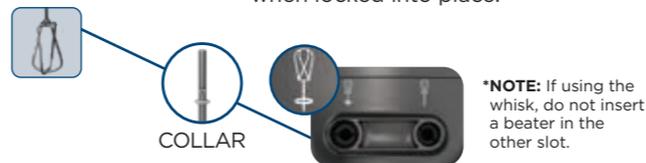
#### Install power base:

Align the arrow on the power base with the arrow on the mixer attachment, then push the power base onto the attachment to lock it in place.

#### Choose your accessory:

Install both beaters or the whisk using the accessory slots on the hand mixer attachment.

Insert the beater with the collar into the slot with the diagram showing a collar. **The whisk can be inserted into either slot.** You will hear a slight click when locked into place.



**\*NOTE:** If using the whisk, do not insert a beater in the other slot.

## CHOPPER ATTACHMENT

### Assembly

#### Set up the blade & lid assembly:

Holding the blade assembly by the top of the shaft, install it in the chopper bowl. Place ingredients in the bowl. Install the processing lid so it sits into place. Ensure the lid is fully installed prior to use; there will be no click.

#### Install the power base:

Attach the power base by aligning the arrow on the power base with the arrow on the processing lid, then push the power base onto the lid to lock it in place.



### Using the controls

**POWER:** Press  and hold **continuously** to blend.\*

**TURBO:** While continuously holding  to blend, **press and hold the TURBO** button to jump quickly to high speed.



### Blending Speeds

**LOW:** Use to blend liquids, such as mayo, dressing or soups and sauces with soft ingredients, such as tomato sauce.

**TURBO:** Use for tougher ingredients, such as butternut squash or for smooth purees, such as houmous.

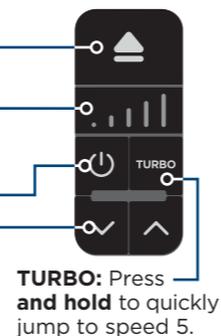
### Using the Controls

**EJECT:** Push to remove the beaters or other accessories.

**SPEED RANGE INDICATOR:** LEDs illuminate to indicate speed settings 1-5.

**POWER:** Press  to turn the unit on and off.

**SPEED SELECTOR:** Increase or decrease speed by pressing the up or down arrows.



**TURBO:** Press and hold to quickly jump to speed 5.

### Mixing Speeds

**SPEEDS 1 & 2:** Use when combining dry ingredients, like flour, into liquid ingredients.

**SPEEDS 3 & 4:** Use for cookie doughs, batters, quick breads, icing and most other recipes.

**SPEED 5:** Use speed 5 for whipping cream, mousse or egg whites.

**\*NOTE:** To prevent ingredients from splattering, start on a low speed, then slowly ramp up to the desired setting.

### Using the controls

**POWER:** Press  and hold **continuously** to process.\* Use short presses for short pulses and long presses for long pulses.

The **TURBO** button is **disabled** when using the chopper attachment. Chopper will run on high speed.

**\*NOTE:** Holding the  ensures that the blade runs only when you're in control.



### Disassembly

#### Remove the power base:

Press and hold the release buttons on each side of the power base to detach.

#### Remove the processing lid:

Lift up the processing lid. Always remove the blade assembly before emptying the bowl.

## Blending



**\*NOTE:** Do not blend in non-stick cookware.

**1 Choose your container:** The container should be large enough for the blender head to be fully submerged in the ingredients. Once submerged, there should be ample room in the container to avoid overflowing and splashing. A cooking pot, large measuring container, or the blending jug (not included with all models) is recommended.



**\*NOTE:** For best results, hold the unit with the control panel facing away from you.

**2 Blending:** Submerge the blender head in the ingredients. **Use an up-and-down motion to blend,** making sure to stop blending any time the blender head is no longer submerged.

## Disassembly

**1 Eject accessory:** Push the eject button on the hand mixer attachment to remove the beaters or other accessories.



**2 Eject power base:** Press and hold the release buttons on each side of the power base to detach.



## Chopper Basics

#### For best results:

- Prep ingredients into even sized pieces and ensure they sit below the top blade.
- Avoid overfilling and use short pulses to get the most even results.
- Hold the chopper bowl with one hand while processing for more control.



## Storage

Use the included storage lid to store ingredients in the bowl.

**⚠ WARNING:** Chopping blade assembly is sharp and not locked in place. Before emptying the bowl carefully remove chopping blade assembly. Failure to do so will result in a risk of laceration. Refer to the Ninja Safety Instructions for additional information.