THANK YOU for purchasing the Ninja Combi™

REGISTER YOUR PURCHASE

registeryourninja.com

Scan QR code using mobile device

TECHNICAL SPECIFICATIONS

Voltage: 120V~, 60Hz

Watts: 1760W

SharkNinja Operating LLC
US: Needham, MA 02494
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.

NINJA COMBI and SMARTSWITCH are trademarks of SharkNinja LLC.

This product may be covered by one or more U.S. patents. See sharkninja.com/patents for more information.

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SFP703CO_IB_MP_Mv11

@ninjakitchen

NINJA

NINJA COMBI™ ALL-IN-ONE MULTI-COOKER, OVEN & AIR FRYER

SFP703CO | Owner's Guide



IMPORTANT SAFETY INSTRUCTIONS

INDOOR HOUSEHOLD USE ONLY. READ ALL INSTRUCTIONS BEFORE USE

	Read and review instructions to understand operation and use of product.
	Indicates the presence of a hazard that can cause personal injury, death or substantial property damage if the warning included with this symbol is ignored.
	Avoid contact with hot surface. Always use hand protection to avoid burns.
	For indoor and household use only

⚠WARNING

Failure to follow these instructions could result in electric shock, fire or burn hazard which could cause property damage, personal injury, or death. When using electrical appliances, basic safety precautions should always be followed, including the following:

1. To eliminate a choking hazard for young children, discard all packaging materials immediately upon unpacking.
2. This appliance can be used by persons with reduced physical, sensory, or mental capabilities or lack of experience or knowledge if they have been given supervision and instruction concerning use of the appliance in a safe way and understand the hazards involved.
3. Keep the appliance and its cord out of reach of children. **DO NOT** allow children to play with or use the appliance. Close supervision is necessary when used near children.
4. Spilled food can cause serious burns. **DO NOT** let cord hang over edges of tables.
5. To prevent fire, **DO NOT** place appliance on or near a gas or electric stovetop, or in a heated oven.
6. Before placing removable complete meal pot in the cooker base, ensure pot and cooker base are clean and dry by wiping with a soft cloth.
7. When removable complete meal pot is empty, **DO NOT** heat it for more than 10 minutes. Doing so may damage the cooking surface.
8. **DO NOT** use this appliance for deep-frying.
9. Caution should be used when searing meats and sautéing. Keep hands and face away from the removable complete meal pot, especially when adding new ingredients, as hot oil may splatter.
10. This appliance is for household use only. **DO NOT** use this appliance for anything other than its intended use. **DO NOT** use in moving vehicle or boats. **DO NOT** use outdoors. Misuse may cause injury.
11. Intended for countertop use only. Ensure the surface is level, clean, and dry. **DO NOT** place the appliance near the edge of a countertop during operation.
12. To protect against electrical shock **DO NOT** immerse cord, plugs, or main unit housing in water or other liquid. Cook only in the basket provided.
13. **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 and to reduce the risk of people tripping over a longer cord.
14. **DO NOT** use the appliance if there is damage to the power cord or plug. Regularly inspect the appliance and power cord. If the appliance malfunctions or has been damaged in any way, immediately stop use and call Customer Service.
15. **ALWAYS** ensure the appliance is properly assembled before use.
16. **DO NOT** cover the side air outlet vent or rear air outlet vent while lid is closed. Doing so will prevent even cooking and may damage the unit or cause it to overheat.

IMPORTANT SAFETY INSTRUCTIONS

INDOOR HOUSEHOLD USE ONLY. READ ALL INSTRUCTIONS BEFORE USE

⚠ WARNING

Failure to follow these instructions could result in electric shock, fire or burn hazard which could cause property damage, personal injury, or death. When using electrical appliances, basic safety precautions should always be followed, including the following:

17 **DO NOT** use accessory attachments not recommended or sold by SharkNinja. **DO NOT** place accessories in a microwave, toaster oven, convection oven, or conventional oven, or on a ceramic cooktop, electrical coil, gas burner range, or outdoor grill. The use of accessory attachments not recommended by SharkNinja may cause fire, electric shock, or injuries.

18 When using this appliance, provide at least 6 inches (15.25 cm) of space above and on all sides for adequate air circulation.

19 **ALWAYS** follow the maximum and minimum quantities of liquid as stated in instructions and recipes.

20 To avoid possible steam damage, place the unit away from walls and cabinets during use.

21 **NEVER** use **RAPID COOKER** functions without adding water and or ingredients to bottom of removable cooking pot.

22 **NEVER** use **SLOW COOK** setting without food and liquids in the removable complete meal pot.

23 **DO NOT** move the appliance when in use.

24 Prevent food contact with heating elements. **DO NOT** overfill or exceed the MAX fill level of the pot. Overfilling may cause personal injury or property damage or affect safe use of the appliance.

25 **DO NOT** use this unit to cook instant rice.

26 Electrical outlet voltages can vary, affecting the performance and heat output of your product. To prevent possible illness, use a thermometer to check that your food is cooked to the temperatures recommended.

27 Should the unit emit black smoke, unplug immediately and wait for smoking to stop before removing the cooking pot and crisper plate.

28 **DO NOT** touch hot surfaces. Appliance surfaces are hot during and after operation. To prevent burns or personal injury, **ALWAYS** use protective hot pads or insulated oven mitts and use available handles and knobs.

29 Extreme caution must be used when moving an appliance containing hot oil or other hot liquids. Improper use, including moving the cooker, may result in personal injury such as serious burns.

30 When unit is in operation, hot steam is released through the air outlet vent. Place unit so vent is not directed toward the power cord, electrical outlets, cabinets or other appliances. Keep your hands and face at a safe distance from vent.

31 When using **SLOW COOK** setting, **ALWAYS** keep the door closed.

32 Serious burns can result from the steam and hot foods inside the inner pot. **ALWAYS** keep hands, face, and other body parts away from the release valve prior to or during release and when opening the door after cooking.

33 The cooking pot, crisper plate, and bake tray become extremely hot during the cooking process. Avoid hot steam and air while removing the cooking pot and crisper plate from the appliance, and **ALWAYS** place them on a heat-resistant surface after removing. **DO NOT** touch accessories during or immediately after cooking.

34 Removable cooking pot, crisper plate, and bake tray can be extremely heavy when full of ingredients. **CARE SHOULD BE TAKEN WHEN LIFTING POT FROM COOKER BASE.**

35 **DO NOT** touch accessories during or immediately after cooking, as they become extremely hot during the cooking process. To prevent burns or personal injury, **ALWAYS** use care when handling the product. Use long-handed utensils and protective hot pads or insulated oven mitts.

36 Cleaning and user maintenance shall not be done by children.

37 Allow unit to cool before cleaning, disassembly, putting in or taking off parts and storage.

38 When not in use and before cleaning, turn the unit off and unplug from socket to disconnect.

39 **DO NOT** clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating a risk of electric shock.

40 Please refer to the Cleaning & Maintenance section for regular maintenance of the appliance.

SAVE THESE INSTRUCTIONS

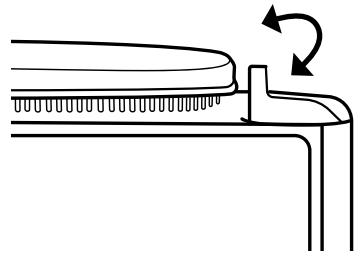
ACCESSORY ASSEMBLY & USING THE DOOR

USING THE SMARTSWITCH

The SmartSwitch allows you to change between the two cook modes, which are labeled on the switch for your reference.

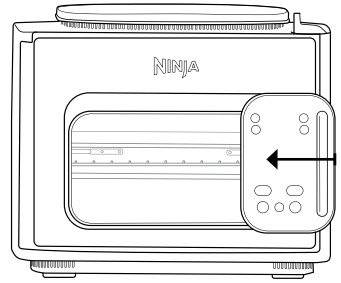
- Combi Cooker
- Air Fry/Stovetop

The SmartSwitch's position will determine which cooking functions are available for selection.



HOW TO OPEN & CLOSE THE DOOR

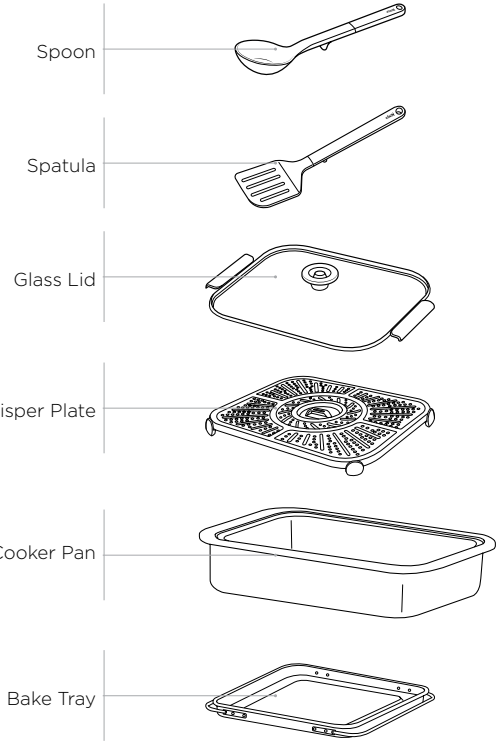
To open or close the door, pull from the right side of the handle. The door will click when it is fully opened. Likewise, it will click when it closes into place.

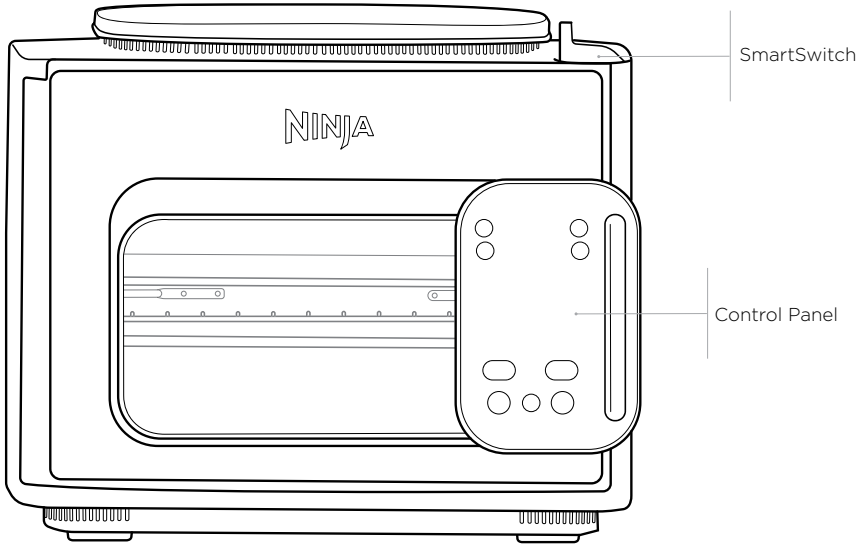


You can open or close the door when the SmartSwitch is in either the COMBI COOKER or AIR FRY/STOVETOP position.

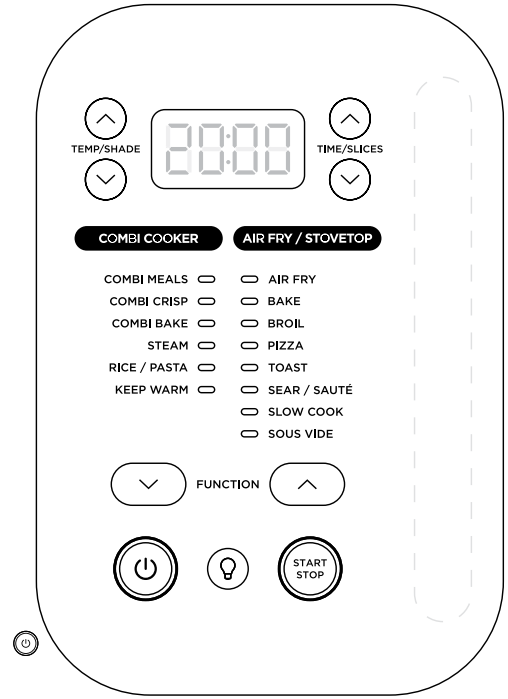
PARTS & ACCESSORIES

Accessories Included





USING THE CONTROL PANEL



NOTE: Not all models include all functions.

COOKING FUNCTIONS

COMBI MEALS: Make easy three-part meals with one touch.

COMBI CRISP: Use to create a combination of juicy and crisp results.

COMBI BAKE: Bake fluffier cakes and quick breads faster and with less fat.

STEAM: Gently cook delicate foods at a high temperature.

RICE/PASTA: Choose between cooking no-drain rice or pasta.

KEEP WARM: Use to maintain warm ingredients at a food-safe temperature. This function is not intended to warm food from a cold state.

AIR FRY: Give food crispness and crunch with little to no oil.

BAKE: Use the unit like an oven for traditional baked treats and more.

BROIL: Use high heat from above to caramelize and brown the tops of your food.

PIZZA: Cook pizza perfectly from frozen to table ready.

TOAST: Toast bread with shade precision.

SEAR/SAUTÉ: Use the unit as a stovetop for browning meats, sautéing veggies, simmering sauces, and more.

SLOW COOK: Cook your food at a lower temperature for a longer period of time.

SOUS VIDE: French for "under vacuum," this function slow cooks food sealed in a plastic bag in an accurately regulated water bath.

OPERATING BUTTONS

SMARTSWITCH: Move up and down to switch between COMBI COOKER and AIR FRY/ STOVETOP mode. Available functions for each mode will illuminate.

NOTE: The position of the SmartSwitch will determine which options are available for selection.

FUNCTION (center) arrows: Once you've chosen a mode using the SmartSwitch, use the center arrows to scroll through the options until your desired function is highlighted.

TEMP/SHADE (left-hand) arrows: Use the up/ down arrows to the left of the display to adjust the cooking temperature or the shade of bread when toasting.

TIME/SLICES (right-hand) arrows: Use the up/ down arrows to the right of the display to adjust the cook time or the number of slices of bread when toasting.

START/STOP button: Press to start cooking. Pressing the button while the unit is cooking will stop the current cooking function.

(POWER) button: This button turns the unit on and off and stops all cooking functions.

(LIGHT) button: Use this button to turn the unit's interior light on and off.

NOTE: The light will automatically illuminate in the last 30 seconds of the cook cycle.

BEFORE FIRST USE

BEFORE FIRST USE

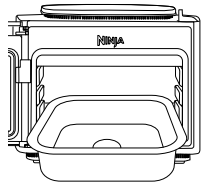
1. Remove and discard any packaging material, stickers, and tape from the unit.
2. Pay particular attention to operational instructions, warnings, and important safeguards to avoid any injury or property damage.
3. Wash the Combi Cooker Pan, bake tray, and crisper plate in warm, soapy water, then rinse and dry thoroughly.

USING THE COMBI COOKER FUNCTIONS

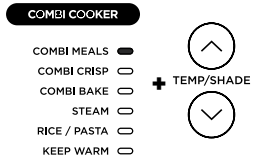
To turn on the unit, plug the power cord into a wall outlet, then press the ⏻ button.

Combi Meals

1. Add liquid and ingredients to the Combi Cooker Pan according to the recipe/meal chart.
2. Add ingredients to the bake tray.
3. Insert the Combi Cooker Pan into Level 1 (bottom position) and the bake tray into Level 2 (top position).



4. Move the SmartSwitch up to COMBI COOKER, then use the FUNCTION arrows to select COMBI MEALS. The default setting will display. Use the TEMP/SHADE arrows to select a temperature from 250°F to 450°F in either 10- or 15-degree increments.



NOTE: Temperatures over 400°F only extend to 30 minutes.

5. Use the TIME/SLICES arrows to select a cook time up to 1 hour in 1-minute increments.



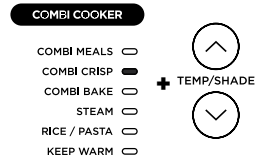
6. Press START/STOP to begin cooking.
7. The display will show progress bars, indicating the unit is building steam. When the unit reaches the appropriate steam level, the timer will begin counting down.



8. When cook time reaches zero, the unit will beep and display “End”. If your food requires more time, use the up arrows to the right of the display to add additional time. The unit will skip preheating.

Combi Crisp

1. Reference the Inspiration Guide for direction on how to assemble ingredients and accessories based on recipes/charts. Be sure to add water to the Combi Cooker Pan.
2. Move SmartSwitch to COMBI COOKER. Use the FUNCTION arrows to select Combi Crisp. The default setting will display. Use the TEMP/SHADE arrows to select a temperature from 250°F to 450°F in either 10- or 15-degree increments.



3. Use the TIME/SLICES arrows to select a cook time up to 1 hour in 1-minute increments.



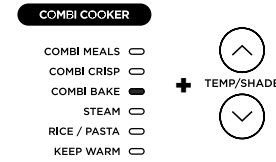
4. Press START/STOP to begin cooking.
5. The display will show progress bars, indicating the unit is building steam.
6. When the unit reaches the appropriate steam level, the timer will begin counting down.



7. When cook time reaches zero, the unit will beep and display "End". If your food requires more time, use the up arrow to the right of the display to add additional time. The unit will skip preheating.

Combi Bake

1. Reference the Inspiration Guide for direction on how to assemble ingredients and accessories based on recipes/charts. Be sure to add water to the Combi Cooker Pan.
2. Move SmartSwitch to COMBI COOKER, then use the FUNCTION arrows to select COMBI BAKE. The default temperature setting will display. Use the TEMP/SHADE arrows to select a temperature from 250°F to 450°F in either 10- or 15-degree increments.



3. Use the TIME/SLICES arrows to select a cook time up to 1 hour 15 minutes in 1-minute increments.

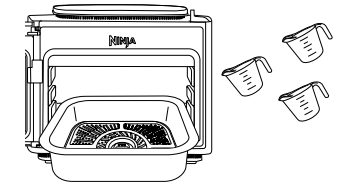




4. Press START/STOP to begin cooking.
5. The display will show progress bars indicating the unit is building steam. This will take about 20 minutes.
6. When preheating has completed, the timer will begin counting down.
7. When cook time reaches zero, the unit will beep and display "End". If your food requires more time, use the up arrow to the right of the display to add additional time. The unit will skip preheating.

Steam

1. To get started, add water to the Combi Cooker Pan, then place the crisper plate in the pan. Add ingredients to the crisper plate, then insert the pan into Level 1.



2. Move SmartSwitch to COMBI COOKER, then use the FUNCTION arrows to select STEAM.



3. Use the TIME/SLICES arrows to select a cook time up to 1 hour in 1-minute increments.



NOTE: There is no temperature adjustment when using the STEAM function.

4. Press START/STOP to begin cooking.



5. The unit will begin preheating to bring the liquid to a boil. The display will show progress bars, indicating the unit is building steam. When preheating has completed, the timer will begin counting down.

NOTE: After cycle is complete, remove ALL food and accessories, then close the door and press the START/STOP button to begin the dry cycle. This will help to remove excess water.

6. When cook time reaches zero, the unit will beep and display "End".

Rice/Pasta

1. To get started, add liquid and rice or pasta to the Combi Cooker Pan. Insert Combi Cooker Pan into Level 1.
2. Move the SmartSwitch to COMBI COOKER, then use the FUNCTION arrows to select RICE/PASTA.



3. The function will default to RICE. Use either the TEMP/SHADE or TIME/SLICES UP arrow to select PASTA. Use either the TEMP/SHADE or TIME/SLICES DOWN arrow to go back to RICE.
4. Press START/STOP to begin cooking. The display will show circulating bars while cooking.
5. When the rice or pasta is fully cooked, the unit will beep and the timer will begin counting up. This will help to keep ingredients warm until ready for serving.

Keep Warm

1. After your food has finished cooking using another function, insert the Combi Cooker Pan into Level 1.
2. Move the SmartSwitch to COMBI COOKER, then use the FUNCTION arrows to select KEEP WARM.



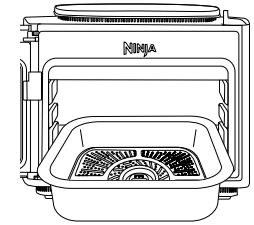
3. Press START/STOP to begin cooking. The display will show time counting up.
4. When finished using the function, press START/STOP to turn off the unit.

USING THE AIR FRY/STOVETOP FUNCTIONS

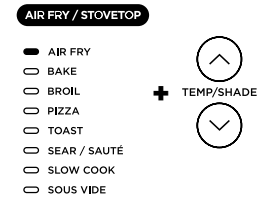
To turn on the unit, plug the power cord into a wall outlet, then press the ⏻ button.

Air Fry

1. Place the crisper plate in the Combi Cooker Pan.



2. Place ingredients on the crisper plate, then insert the Combi Cooker Pan into Level 1.
3. Move SmartSwitch to AIR FRY/STOVETOP, the unit will default to AIR FRY. The default temperature setting will display. Use the TEMP/SHADE arrows to select a temperature from 250°F to 400°F in either 10- or 15-degree increments.



4. Use the TIME/SLICES arrows to select a cook time up to 1 hour in 1-minute increments.

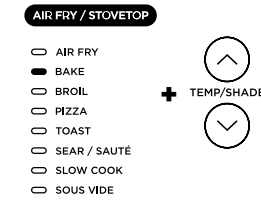


NOTE: For best results, it is recommended to periodically shake ingredients during air frying. You can open the door and toss ingredients with silicone tipped tongs for even browning. When done, insert the Combi Cooker Pan back into Level 1, and close the door.

5. Press START/STOP to begin cooking.
6. When cook time reaches zero, the unit will beep and display "End".

Bake

1. Reference the Inspiration Guide for direction on how to assemble ingredients and accessories based on recipes/charts.
2. Move SmartSwitch to AIR FRY/STOVETOP, then use the FUNCTION arrows to select BAKE. The default temperature setting will display. Use the TEMP/SHADE arrows to select a temperature from 300°F to 400°F in either 10- or 15-degree increments.



3. Use the TIME/SLICES arrows to select a cook time up to 1 hour in 1-minute increments.

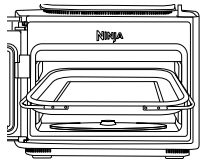


4. Press START/STOP to begin cooking.
5. When cook time reaches zero, the unit will beep and "End".

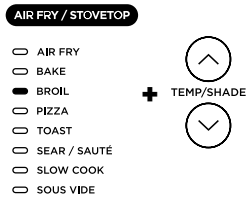
NOTE: The unit will preheat for 3 minutes before the timer starts.

Broil

1 Add ingredients to the bake tray and insert it into Level 2.



2 Move SmartSwitch to AIR FRY/STOVETOP, then use the FUNCTION arrows to select BROIL. The default temperature setting will display. Use the TEMP/SHADE arrows to select a temperature from 350°F to 450°F in 25-degree increments.



3 Use the up and down arrows to the right of the display to select a cook time up to 30 minutes in 1-minute increments.



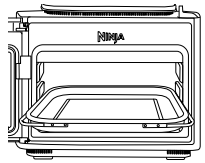
4 Press START/STOP to begin cooking.

5 When cook time reaches zero, the unit will beep and display "End".

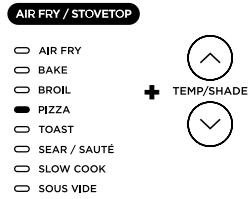
Pizza

1 Place frozen pizza on the bake tray.

2 Insert the bake tray into Level 1.



3 Move the SmartSwitch to AIR FRY/STOVETOP then use the FUNCTION arrows to select PIZZA. The default temperature setting will display. Use the TEMP/SHADE arrows to select a temperature from 350°F to 450°F in 25-degree increments.



4 Use the TIME/SLICES arrows to select a cook time up to 30 minutes in 1-minute increments.



5 Press the START/STOP button to begin cooking.

NOTE: For best results, follow the cook time and temperature found on the box. Be sure to monitor food to avoid over cooking.

NOTE: The unit will preheat for 3 minutes before the timer starts.

6 When cook time reaches zero, the unit will beep and display "End".

Toast

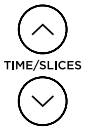
1 Place bread slices in the Combi Cooker Pan.

2 Insert the Combi Cooker Pan into Level 1.

3 Move the SmartSwitch to AIR FRY/STOVETOP, then use the FUNCTION arrows to select TOAST. Default slices and shade will appear.



4 Use the TIME/SLICES arrows to select the number of slices.



5 Use the TEMP/SHADE arrows to select a toast shade of "lite, "med," or "dark."



6 Press START/STOP to begin toasting.

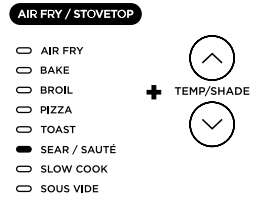
7 When cook time reaches zero, the unit will beep and display "End".

Sear/Sauté

1 Begin by adding ingredients to the Combi Cooker Pan and inserting it into Level 1.

2 Move SmartSwitch to AIR FRY/STOVETOP then use the FUNCTION arrows to select SEAR/SAUTÉ. Use the TEMP/SHADE arrows to select "Lo1," "2," "3," "4," or "Hi5."

3 Press START/STOP to begin cooking. The timer will begin counting up.



NOTE: There is no time adjustment available when using the Sear/Sauté function.

4 Press START/STOP to turn off the SEAR/SAUTÉ function. To switch to a different cooking function, press START/STOP to end the cooking function then use the SmartSwitch and center front arrows to select your desired function.

NOTE: You can only use the Sear/Sauté function with the door open.

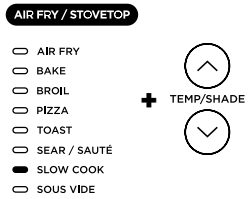
NOTE: ALWAYS use nonstick utensils in the Combi Cooker Pan. **DO NOT** use metal utensils, as they will scratch the nonstick coating on the pot.

NOTE: The Sear/Sauté function will automatically turn off after 4 hours for "LO1," "2," and "3" and 1 hour for "4" and "Hi5."

USING YOUR NINJA COMBI™ - CONT.

Slow Cook

1. Before getting started, ensure that you are only using the Combi Cooker Pan without the crisper plate.
2. Move SmartSwitch to AIR FRY/STOVETOP, then use the FUNCTION arrows select SLOW COOK. The default temperature setting will display. Use the TEMP/SHADE arrows to select "Lo" or "Hi."



3. Use the TIME/SLICES arrows to select a cook time.



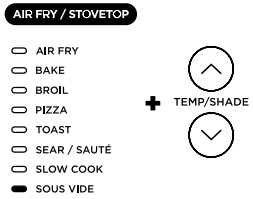
NOTE: The SLOW COOK LO time setting may be adjusted between 6 and 12 hours. The SLOW COOK HI time setting may be adjusted between 4 and 12 hours.

4. Press START/STOP to begin cooking.
5. When cook time reaches zero, the unit will beep, automatically switch to Keep Warm mode, and begin counting up.

Sous Vide

NOTE: For best results, make sure the Combi Cooker Pan isn't hot or warm, and do not use warm water.

1. Before getting started, add 12 cups of room-temperature water to the Combi Cooker Pan. Then add ingredients to the Combi Cooker Pan.
2. Move the SmartSwitch to AIR FRY/STOVETOP, then use the FUNCTION arrows to select SOUS VIDE. The default temperature setting will display. Use the TEMP/SHADE arrows to select a temperature between 120°F and 190°F in 5-degree increments.



3. The cook time will default to 3 hours. Use the TIME/SLICES arrows to select a cook time up to 12 hours in 15-minute increments, then from 12 to 24 hours in 1-hour increments



NOTES: Time for preheating depends on the temperature of the water added. Prepare up to 3 pounds of ingredients during this time by seasoning them, then placing each portion in a single-use resealable plastic bag.

For cook times of 4+ hours with a temp above 160°F, double-bag each portion or wrap in plastic wrap before placing in the plastic bag to help protect food during the long period of submersion.

4. Press START/STOP to begin preheating.
5. The unit will beep when preheating is complete and "ADD FOOD" will appear on the display. Open the door and place bags in the water using the water displacement method: Working with one bag at a time, leave a corner of the bag unzipped—as you slowly lower the bag into the water, the pressure of the water will force the air out of the bag. When just the bag's seal is above the water line, finish closing the bag, making sure no water gets inside. Keep the bag's seal just above the water line.
6. Close the door.
7. When cook time reaches zero, the unit will beep and display "End".

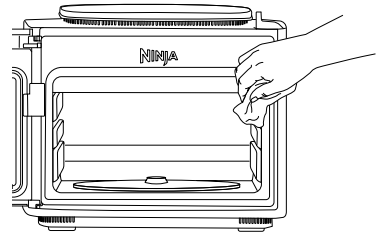
NOTES: Sous Vide is almost always the first step in the cooking process. Foods should be finished by using a dry heat method such as broiling, sauteéing, roasting, or air frying.

Use the Sous Vide function when reheating food that had been previously cooked using the Sous Vide function. After preheating the water, add food in resealable bags and cook approximately 15–20 minutes using the desired cook temperature.

CLEANING & MAINTENANCE

EVERYDAY CLEANING INSTRUCTIONS:

The unit should be cleaned thoroughly after every use.



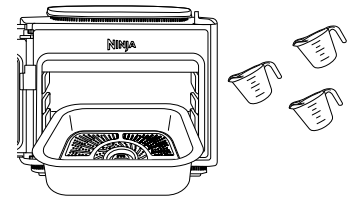
1. Unplug the unit from the wall outlet and ensure the unit is fully cool before washing.
2. To clean the internal unit and the control panel, wipe them clean with a damp cloth. **DO NOT** use abrasive scouring pads.
3. The Combi Cooker Pan, crisper plate, and bake tray can be washed in the dishwasher.
4. If food residue is stuck on the Combi Cooker Pan or crisper plate, fill the pot with water and allow to soak before cleaning. **DO NOT** use scouring pads. If scrubbing is necessary, use a non-abrasive cleanser or liquid dish soap with a nylon pad or brush.

NOTE: NEVER put the cooker base in the dishwasher, or immerse it in water or any other liquid.

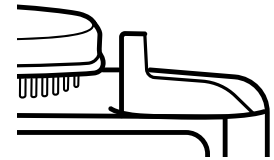
5. Air-dry all parts after each use.

DEEP CLEANING INSTRUCTIONS:

1. Fill Combi Cooker Pan with 3 cups of water.



2. Move SmartSwitch to COMBI COOKER.



3. Select STEAM and set time to 10 minutes. Close door and press START/STOP.
4. When time reaches zero and the unit has cooled down, use a wet cloth or sponge to wipe down the interior of the unit. **CAUTION:** When cleaning the interior of the unit, do not touch the fan.
5. Remove water from pot and be sure to rinse both the cooking pot and crisper plate to ensure all residue has been removed.

NOTE: The Combi Cooker Pan and bottom heater of the unit will be very hot. Clean the sides of the interior with caution.

TROUBLESHOOTING GUIDE

Progress bars appear on the display screen when using COMBI COOKER functions.

- This indicates the unit is building steam. When the unit has finished, your set cook time will begin counting down.

There is a lot of steam coming from the unit when using the Steam function.

- It's normal for steam to release through the vent during cooking.

The unit is counting up rather than down.

- The cooking cycle is complete and the unit is in Keep Warm mode.

"ADD POT" error message appears on display screen.

- The Combi Cooker Pan is not properly installed in the cooker base. The Combi Cooker Pan is required for all COMBI COOKER functions.

"ERR" message appears.

- The unit is not functioning properly. Please contact Customer Service at 1-877-646-5288. So we may better assist you, please register your product online at **registeryourninja.com** and have the product on hand when you call.

HELPFUL TIPS

1 When referencing our Meal Charts, for larger cuts of meat add 3 to 5 minutes to the cook time (but please note this may overcook grains). We recommend sticking to suggested height and weight of meats.

2 For consistent browning, make sure ingredients are arranged in an even layer on the bottom of the pot with no overlapping. If ingredients are overlapping, make sure to shake halfway through the set cook time.

REPLACEMENT PARTS

To order additional parts and accessories, visit ninjaaccessories.com or contact Customer Service at **1-877-646-5288**. We ask that you register your product online at **registeryourninja.com** and have the product on hand when you call, so we may better assist you.

Shark | NINJA

ONE (1) YEAR LIMITED WARRANTY

NJA_1_YR_IB_LMTD_WRNTY_US_ENG

The One (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 one (1) year from the date of purchase when it is used under normal household conditions and maintained according to the requirements outlined in the Owner's Guide, subject to the following conditions and exclusions:

What is covered by this warranty?

1. The original unit and/or non-wearable parts deemed defective, in SharkNinja's sole discretion, will be repaired or replaced up to one (1) year from the original purchase date.
2. In the event a replacement unit is issued, the warranty coverage ends six (6) months following the receipt date of the replacement unit or the remainder of the existing warranty, whichever is later. SharkNinja reserves the right to replace the unit with one of equal or greater value.

What is not covered by this warranty?

1. Normal wear and tear of wearable parts (such as blending vessels, lids, cups, blades, blender bases, removable pots, racks, pans, etc.), which require regular maintenance and/or replacement to ensure the proper functioning of your unit, are not covered by this warranty. Replacement parts are available for purchase at **ninjaaccessories.com**.
2. Any unit that has been tampered with or used for commercial purposes.
3. Damage caused by misuse, abuse, negligent handling, failure to perform required maintenance (e.g., failure to keep the well of the motor base clear of food spills and other debris), or damage due to mishandling in transit.
4. Consequential and incidental damages.
5. Defects caused by repair persons not authorized by SharkNinja. These defects include damages caused in the process of shipping, altering, or repairing the SharkNinja product (or any of its parts) when the repair is performed by a repair person not authorized by SharkNinja.
6. Products purchased, used, or operated outside North America.

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/support** for product care and maintenance self-help. Our Customer Service Specialists are also available at **1-877-646-5288** to assist with product support and warranty service options, including the possibility of upgrading to our VIP warranty service options for select product categories. So we may better assist you, please register your product online at **registeryourninja.com** and have the product on hand when you call.

SharkNinja will cover the cost for the customer to send in the unit to us for repair or replacement. A fee of $20.95 (subject to change) will be charged when SharkNinja ships the repaired or replacement unit.

How to initiate a warranty claim

You must call **1-877-646-5288** to initiate a warranty claim. You will need the receipt as proof of purchase. We also ask that you register your product online at **registeryourninja.com** and have the product on hand when you call, so we may better assist you. A Customer Service Specialist will provide you with return and packing instruction information.

How state law applies

This warranty gives you specific legal rights, and you also may 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.