

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 Accessory:

Two Beaters



Hand Blender Attachment:

2 blending speeds allow you to blend the toughest ingredients.

CLEANING

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



Dishwasher

The hand blender attachment and beaters are top-rack dishwasher safe.



Hand-Washing

If hand-washing, wash hand blender attachment and beaters in warm, soapy water. Use a dishwashing utensil with a handle when washing blade assembly.



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

For questions or to register your product, visit us online at ninjakitchen.co.uk



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

Quick Start Guide

NINJA[®] Foodi[®]

2-IN-1 FOOD PREP SYSTEM



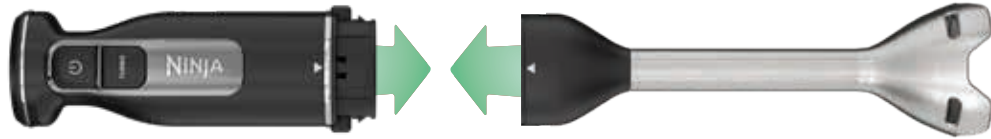
HAND BLENDER



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

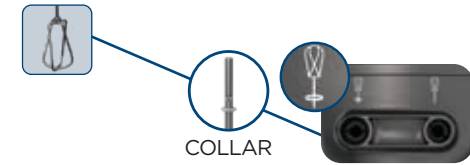


Assembly



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.




Install beaters:

Install both beaters using the accessory slots on the hand mixer attachment. Insert the beater with the collar into the slot with the diagram showing a collar.

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

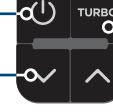
LOW: Use to blend liquids, such as mayo, dressing or soups and sauces with soft ingredients, such as tomato sauce.

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

Using the Controls

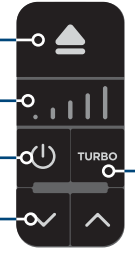
EJECT: Push to remove the beaters.

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.

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 beaters: Push the eject button on the hand mixer attachment to remove the beaters.



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

