

NINJA®

NF700




Series

PROFESSIONAL XL FOOD PROCESSOR



IMPORTANT SAFETY INSTRUCTIONS

PLEASE READ CAREFULLY BEFORE USE • FOR HOUSEHOLD USE ONLY

| | |
|---|---|
|  | Read and review instructions for operation and use. |
|  | 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. |
|  | For indoor and household use only. |
| When using electrical appliances, basic safety precautions should always be followed, including the following: | |

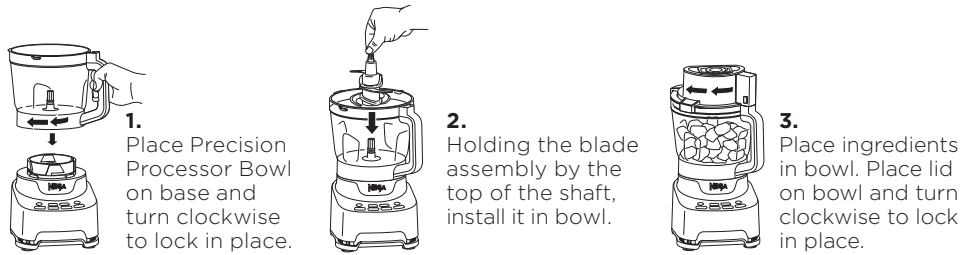
WARNING

- 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 Take your time and exercise care during unpacking and appliance setup. This appliance contains sharp, loose blades that can cause injury if mishandled.
- 4 Take inventory of all contents to ensure you have all parts needed to properly and safely operate your appliance.
- 5 Blades are sharp. Handle carefully.
- 6 This product is provided with a Chopping Blade Assembly. **ALWAYS** exercise care when handling blade assembly. The blade assembly is sharp and is **NOT** locked in place in the container. The blade assembly is 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 assembly will result in a risk of laceration.
- 7 Turn the appliance **OFF**, then 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.
- 8 Before use, wash all parts that may contact food. Follow washing instructions covered in this instruction manual.
- 9 Before each use, inspect blade assemblies for damage. If a blade is bent or damage is suspected, contact SharkNinja to arrange for replacement.
- 10 **DO NOT** use this appliance outdoors. It is designed for indoor household use only.
- 11 This appliance has a polarized plug (one prong 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.
- 12 **DO NOT** operate any appliance with a damaged cord or plug, or after the appliance malfunctions or is dropped or damaged in any manner. This appliance has no user-serviceable parts. If damaged, contact SharkNinja for servicing.
- 13 This appliance has important markings on the plug blade. The entire supply cord is not suitable for replacement. If damaged, please contact SharkNinja for service.
- 14 Extension cords should **NOT** be used with this appliance.
- 15 To protect against the risk of electric shock, **DO NOT** submerge the appliance or allow the power cord to contact any form of liquid.
- 16 **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.
- 17 **DO NOT** allow the unit or the cord to contact hot surfaces, including stoves and other heating appliances.
- 18 **ALWAYS** use the appliance on a dry and level surface.
- 19 **DO NOT** allow children to operate this appliance or use as a toy. Close supervision is necessary when any appliance is used near children.

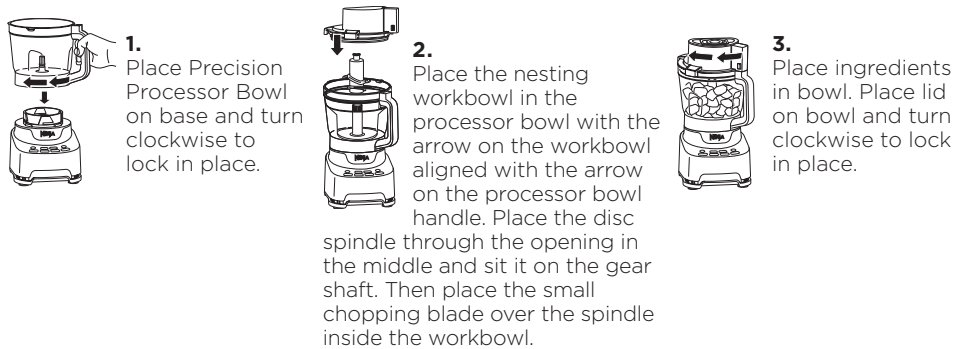
- 20 This appliance is **NOT** intended to be used by people with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- 21 **ONLY** use attachments and accessories that are provided with the product or are recommended by SharkNinja. The use of attachments, including canning jars, not recommended or sold by SharkNinja may cause fire, electric shock, or injury.
- 22 **NEVER** place a blade assembly on the motor base without it first being attached to its corresponding container (bowl) and lid.
- 23 Keep hands, hair, and clothing out of the container when loading and operating.
- 24 During operation and handling of the appliance, avoid contact with moving parts.
- 25 **DO NOT** fill container past the 12-Cup line.
- 26 **DO NOT** operate the appliance with an empty container.
- 27 **DO NOT** microwave any containers or accessories provided with the appliance.
- 28 **NEVER** leave the appliance unattended while in use.
- 29 **DO NOT** blend hot liquids. Doing so may result in pressure buildup and steam exposure that can pose a risk of the user being burned.
- 30 **DO NOT** process dry ingredients with the Chopping Blade Assembly.
- 31 To reduce the risk of injury, never place cutting blade or discs on base without first putting bowl properly in place.
- 32 **DO NOT** perform grinding operations with the Chopping Blade Assembly.
- 33 **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.
- 34 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.
- 35 Keep hands and utensils out of containers while processing to reduce the risk of severe personal injury or damage to the appliance. A scraper may be used **ONLY** when the processor is not running. When using the processor, always use food pusher to add food. **NEVER** add food by hand.
- 36 **DO NOT** attempt to remove the container or lid from the motor base while the blade assembly is still spinning. Allow the appliance to come to a complete stop before removing lids and containers.
- 37 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.
- 38 **DO NOT** expose the containers and accessories to extreme temperature changes. They may experience damage.
- 39 Upon completion of processing, ensure that 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 results in a risk of laceration.
- 40 The maximum wattage rating for this appliance is based on the configuration of the food processor bowl.
- 41 **DO NOT** submerge the motor base or control panel in water or other liquids. **DO NOT** spray motor base or control panel with any liquid.
- 42 **DO NOT** attempt to sharpen blades.
- 43 Turn off the appliance and unplug the motor base before cleaning.
- 44 Never feed food by hand. Always use food pusher.
- 45 To reduce the risk of injury from damage to the food processing bowl or separation of the lid, **DO NOT** load the bowl with ice cubes for crushing.
- 46 Unit is intended to create a dough ball. It is **NOT** intended to continuously knead. After dough ball forms, additional kneading should be done by hand on a work surface. If the unit moves excessively on the work surface, remove the dough ball and knead by hand.

SAVE THESE INSTRUCTIONS

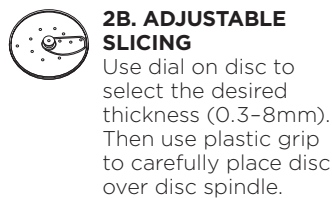
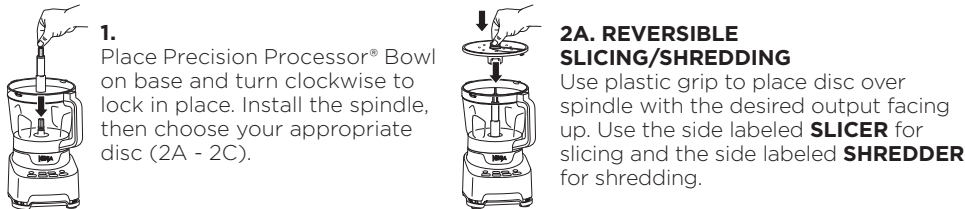
BLADE ASSEMBLY



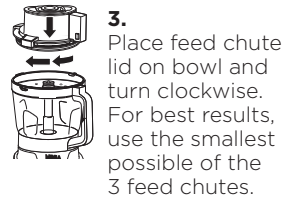
NESTING WORKBOWL



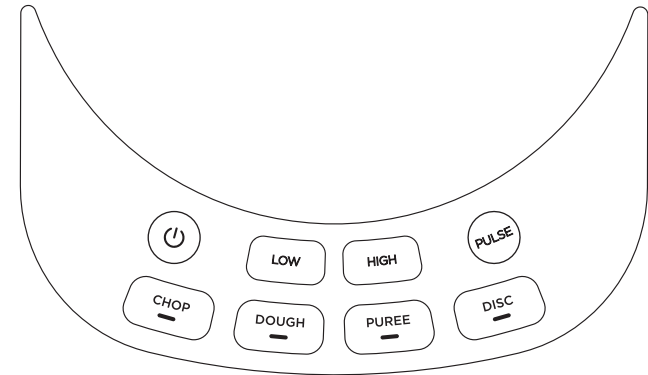
DISC ASSEMBLY



IMPORTANT: Ensure disc is **NOT** on the **S** (storage) setting before installing it. Return disc to **S** position after use.



USING THE CONTROL PANEL



AUTO-IQ® PROGRAMS

Intelligent preset programs combine unique blending and pausing patterns that do the work for you. Once an Auto-iQ program is selected, it will start immediately and automatically stop when processing is complete. To stop processing before the end of a program, press the currently active button again.

NOTE: Program run times vary from a few seconds to just over a minute.

MANUAL MODE

LOW and HIGH: When selected, each of these speeds runs continuously for 60 seconds. They do not work in conjunction with any Auto-iQ programs

PULSE: Offers greater control of pulsing and processing. Operates only when PULSE is pressed. Use short presses for short pulses and long presses for long pulses.

IMPORTANT: DO NOT run the unit on **HIGH** if using the dough blade or disc assemblies. The unit is **NOT** intended to crush ice. Refer to the warnings in the Safety Instructions.

CLEANING



Dishwasher

The bowl, lid, discs, nesting workbowl, and blade assemblies are dishwasher safe. Ensure the blade assembly is removed from the bowl before placing in the dishwasher. Exercise care when handling blade assemblies.



Hand-Washing

Wash bowl, lid, discs, nesting workbowl, and blade assemblies in warm, soapy water. Exercise care when washing the blade assemblies. Use a dishwashing utensil with a handle to avoid direct hand contact with blades. Rinse and air-dry thoroughly.



WARNING: Always unplug the base before cleaning.

TROUBLESHOOTING GUIDE

⚠ WARNING: To reduce the risk of shock and unintended operation, turn power off and unplug unit before troubleshooting.

Program will not run and/or LEDs are flashing.

- Make sure the unit is plugged in, fully assembled, and powered on.
- The LEDs on the motor base will flash if the unit is powered on but the feed chute lid, processor bowl, and largest food pusher are not properly installed.
- Install bowl by lowering it onto the motor base and rotating it clockwise until it clicks into place. Install the lid onto the bowl by turning it clockwise to click into place. Insert the food pushers into the lid by pressing down.
- Largest feed chute pusher must be installed for unit to run.

Motor base moves around on countertop.

- Make sure surface and suction feet are wiped clean. Suction feet will only stick to smooth surfaces.
- Suction feet will not stick to some surfaces such as wood, tile, and non-polished finishes.
- **DO NOT** attempt to use unit when the motor base is stuck to a surface that is not secure (cutting board, platter, plates, etc.).

Unit is difficult to remove from counter for storage.

- Place your hands underneath both sides of the motor base and gently pull the unit up and toward you.

Food is not evenly chopped.

- For best results when chopping, cut ingredients in a uniform size and don't overfill the bowl.
- For smaller quantities, use 4.5-cup Nesting Workbowl (not available on all models).

Ingredients are unevenly sliced.

- For best results when using the reversible slicing/shredding disc (not available on all models) or adjustable slicing disc (not available on all models), trim ingredients to a uniform size. Do not cut ingredients smaller than the feed chute height.
- For the most even results, place ingredients in the smallest possible of the 3 feed chutes.

Cannot install lid on bowl.

- If any components are misaligned, the lid will not install properly. Make sure the disc spindle and discs or blade assembly are fully seated on the gear shaft inside the bowl after the bowl is fully installed on the motor base.

How many settings are there on the adjustable slicing disc (not available with all models)?

- The adjustable slicing disc has 8 main settings with 1/4-mm microsettings between each (for a total of 24 individual settings) ranging from 0mm to 8mm. See the recipe Inspiration Guide for more information on the different settings.

How do I use different food pusher sizes?

- Using the narrowest feed chute possible allows ingredients to be guided down towards the discs for the most even output.
- To use the largest feed chute, assemble the lid and place ingredients into the chute. Install the largest pusher with the medium and small pusher nested inside to push ingredients through. Large pusher must be installed before selecting a program.
- To use the medium or small feed chute, install the large pusher into the lid and use smaller pushers to guide food through the center of the large or medium pusher.

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 bowl's lid and blade assembly. Empty the bowl and ensure no ingredients are jamming the blade assembly.

If your unit needs servicing, call Customer Service at 1-877-646-5288. So we may better assist you, please register your product online at [registryourninja.com](https://www.ninjakitchen.com/registry) and have the product on hand when you call.

ORDERING REPLACEMENT PARTS

To order additional parts and attachments, visit [ninjaaccessories.com](https://www.ninjaaccessories.com).

Shark | NINJA

ONE (1) YEAR LIMITED WARRANTY

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, blades, blender bases, 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](https://www.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](https://www.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 [registryourninja.com](https://www.registryourninja.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 [registryourninja.com](https://www.registryourninja.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.

VISIT
QR.NINJAKITCHEN.COM/XLPROCESSOR
OR
SCAN HERE



FOR FULL INSTRUCTIONS & PRODUCT REGISTRATION

TECHNICAL SPECIFICATIONS

Voltage: 120V-, 60Hz
Power: 1100 Watts

SharkNinja Operating LLC
US: Needham, MA 02494
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.

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

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