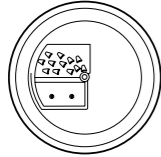


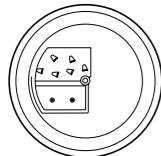
# OH, THE PASTA-BILITIES!

## NOODLE STYLES

SELECT THE DESIRED BLADE DISC PRIOR TO ASSEMBLY



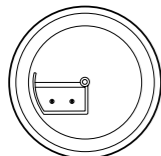
**SPAGHETTI RED DISC**



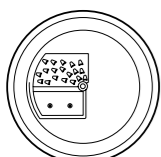
**FETTUCCHINE GREEN DISC**

MAKE OODLES OF ALL SORTS OF NOODLES

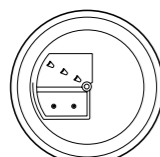
EXPAND YOUR AUTO-SPIRALIZER BLADE COLLECTION AT [NINJAACCESSORIES.COM](http://NINJAACCESSORIES.COM).



**RIBBON BLUE DISC**



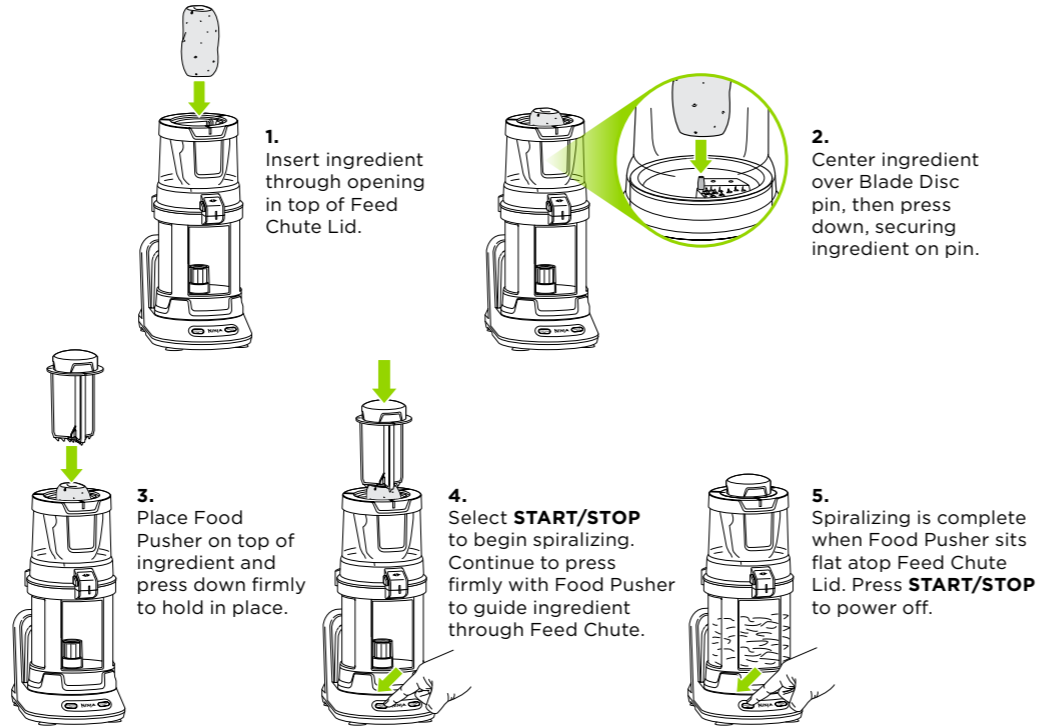
**ANGEL HAIR YELLOW DISC**



**PAPPARDELLE ORANGE DISC**

# AUTO-SPIRALIZER™ CONT.

## SPIRALIZING



After spiralizing an ingredient, all leftover pieces must be removed from the Collecting Bowl and Blade Disc before spiralizing again. To remove Feed Chute Lid press the release button located on side of gray front tab.

**WARNING:** Handle Blade Discs with care, as the blades are sharp.

**WARNING:** When using the Auto-Spiralizer, always use the Food Pusher. Never feed ingredients by hand or with other utensils. Failure to use the Food Pusher may cause personal injury.

## CLEANING

**Dishwasher:** The containers, lids, Blade Discs and blade assemblies are all dishwasher safe. The lids, Blade Discs and blade assemblies are top-rack dishwasher safe. Ensure the Blade Discs and blade assemblies are removed from their containers before placing in the dishwasher.

**Hand-Washing:** Wash containers, lids, Blade Discs and blade assemblies in warm, soapy water. When washing the Blade Discs and blade assemblies, use the provided cleaning brush or a dishwashing utensil with a handle to avoid direct hand contact with blades. Handle Blade Discs and blade assemblies with care to avoid contact with sharp edges. Rinse and air-dry thoroughly.

**WARNING:** Handle the Blade Discs and Chopping Blade Assembly with care when washing, as the blades are sharp. Contact with the blades' edges can result in laceration.

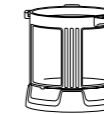
**QUESTIONS?** We're here to help. Call 1-877-646-5288 or visit [ninjakitchen.com](http://ninjakitchen.com)

Please make sure to read the enclosed Ninja® Owner's Guide prior to using your unit.

# NINJA® PRECISION PROCESSOR™ WITH AUTO-SPIRALIZER™ QUICK ASSEMBLY

## PRECISION PROCESSOR™ BOWL

### PARTS



**PRECISION PROCESSOR BOWL**



**BOWL LID**

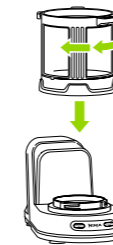


**CHOPPING BLADE ASSEMBLY**

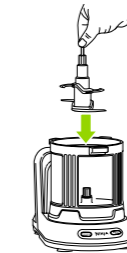


**DOUGH BLADE ASSEMBLY**

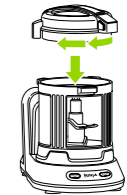
### ASSEMBLY



1. Place Precision Processor Bowl on base and turn clockwise to lock in place.



2. Holding the blade assembly by the top of the shaft, insert it into bowl.



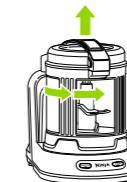
3. Lower lid onto bowl and turn clockwise to lock in place.

Programs will illuminate once container is correctly assembled onto the base and the unit is connected to power.

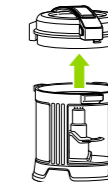
### PROCESSING



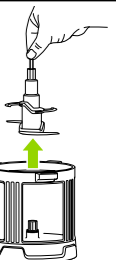
1. Select any of the highlighted programs to begin.



2. Once completed, remove bowl from motor base by turning it counterclockwise, then lifting it off.



3. Remove lid by pressing the release button on side of front tab, then twist counterclockwise and lift up.



4. Remove blade assembly before emptying bowl.

**WARNING:** Chopping Blade Assembly is sharp and not locked in place. Before emptying bowl contents, carefully remove blade assembly. Failure to do so will result in a risk of laceration. Refer to the Ninja Owner's Guide for additional information.

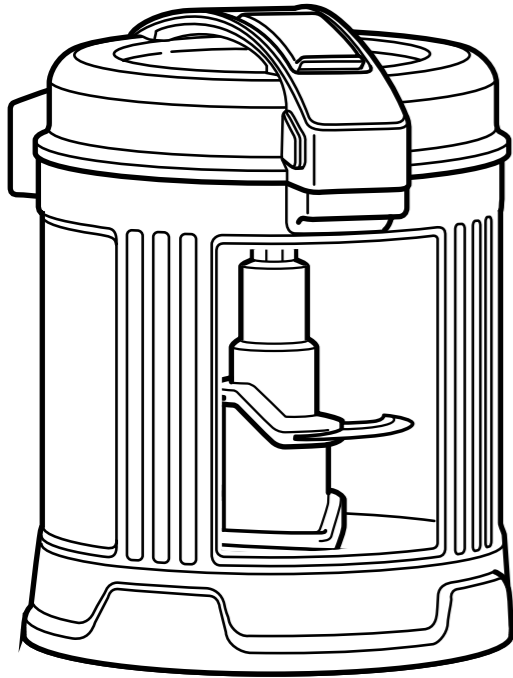
**QUESTIONS?** We're here to help. Call 1-877-646-5288 or visit [ninjakitchen.com](http://ninjakitchen.com)

TEAR HERE

## PRECISION PROCESSOR™ BOWL TIPS

### LOADING TIPS

When loading the bowl, make sure ingredients do not exceed the max fill line.



3

Add liquid on top, as the last ingredient.

2

Place heavier ingredients, like chicken and root vegetables, on top of the greens and lettuces.

1

Place herbs, lettuces, and greens in the bowl first so they are at the bottom.

### PREP TIPS

**Cut all ingredients** to 1 inch or as designated in each recipe.

**Peel bell peppers** with a vegetable peeler prior to cutting for best performance.

**For chopped salads** with a lot of lettuce, chop the toppings separately and then layer them on top of a bed of lettuce.

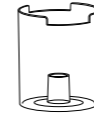
**For smoothie bowls and frozen treats**, use the following frozen-to-liquid ingredient ratio: 1.5 to 1.

## AUTO-SPIRALIZER

### PARTS



SPIRALIZER BOWL



COLLECTING BOWL



FEED CHUTE LID

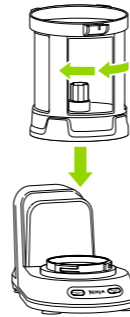


FOOD PUSHER

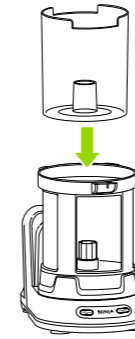


BLADE DISC

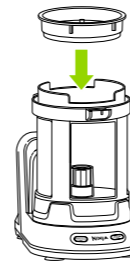
### ASSEMBLY



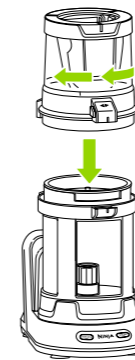
1. Place Spiralizer Bowl on base and turn clockwise to lock into place.



2. Place Collecting Bowl inside Spiralizer Bowl, aligning it over gear shaft.



3. Select Blade Disc and fit it on top of Collecting Bowl. Rim of Blade Disc should sit flush against top of bowl.



4. Place Feed Chute Lid on top of Spiralizer Bowl. Turn lid clockwise, aligning gray tabs on lid with front of bowl.



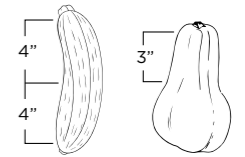
**WARNING:** Handle Blade Discs with care, as the blades are sharp.

Programs will illuminate once container is correctly assembled on the base and the unit is connected to power.

See Spiralizer Food Prep and Spiralizing instructions on next page.

## SPIRALIZER FOOD PREP

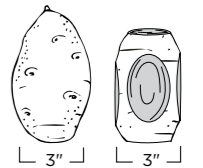
FOR BEST RESULTS, PREPARE YOUR INGREDIENTS BEFORE SPIRALIZING



Trim ingredients so they are no taller than the Feed Chute (4"). For butternut squash and potatoes, the max recommended height is 3".



Cut both ends off ingredient to create flat surfaces, helping to secure ingredient to both the Blade Disc pin and Food Pusher.



Cut ingredient so it is no more than 3" wide. Trim evenly from all sides to maintain a roughly cylindrical shape. **DO NOT** cut in half lengthwise.



Peel ingredients with tough skin, like sweet potatoes or butternut squash.



Trim tapered ingredients like carrots to make them more symmetrical. Ingredients must be larger than 1.5" in diameter.