

NINJA®

QB900B
Series

OWNER'S GUIDE

MASTER PREP®



ninjakitchen.com

THANK YOU
for purchasing the Ninja® Master Prep®



REGISTER YOUR PURCHASE

-  registeryourninja.com
-  Scan QR code using mobile device

RECORD THIS INFORMATION

Model Number: _____

Serial Number: _____

Date of Purchase: _____
(Keep receipt)

Store of Purchase: _____

TECHNICAL SPECIFICATIONS

Voltage: 120V, 50-60Hz

Watts: 400W

Pitcher Capacity: 48 oz. (6 cups, 1.5 L)

Bowl Capacity: 16 oz. (2 cups, 500 ml)

THIS BOOK COVERS MODEL NUMBERS:

- QB900B
- QB900BRD
- QB900BWH
- QB900BBL
- QB900BBK
- QB900BLD

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TIP: You can find the model and serial numbers on the QR code label located on the base of the unit.

IMPORTANT SAFEGUARDS

HOUSEHOLD USE ONLY • READ ALL INSTRUCTIONS BEFORE USE

 **Read and review instructions for operation and use.**

 **For indoor and household use only.**

Read all instructions before using your Ninja® Professional Stackable Chopper.

When using electrical appliances, basic safety precautions should always be followed, including the following:

WARNING:

TO REDUCE THE RISK OF FIRE, ELECTRIC SHOCK OR INJURY:

- 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** 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.
- 7** **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** To protect against the risk of electric shock, **DO NOT** submerge the appliance or allow the power cord to contact any form of liquid.
- 10** **DO NOT** use this appliance outdoors. It is designed for indoor household use only.
- 11** **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.
- 12** Extension cords should **NOT** be used with this appliance.
- 13** **DO NOT** allow children to operate this appliance or use as a toy. Close supervision is necessary when any appliance is used near children.
- 14** 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 are given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- 15** Before each use, inspect blade assemblies for damage. If a blade is bent or damage is suspected, contact SharkNinja to arrange for replacement.
- 16** **DO NOT** allow the unit or 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 any part of the unit to contact hot surfaces, including stoves and other heating appliances.
- 18** **DO NOT** place on or near a hot gas or electric burner or in a heated oven.
- 19** **ALWAYS** use the appliance on a dry and level surface.
- 20** Keep hands, hair, and clothing out of the container when loading and operating.
- 21** **NEVER** leave the appliance unattended while in use.
- 22** **ONLY** use attachments, including canning jar, and accessories that are provided with the product or are recommended by SharkNinja. The use of attachments not recommended or sold by SharkNinja may cause fire, electric shock, or injury.
- 23** During operation and handling of the appliance, avoid contact with moving parts.

24 To protect against electric shock, **DO NOT** immerse cord, plug or any part of the main unit in water or any other liquids.

25 Check that the voltage indicated on the rating plate corresponds with that of the local network before connecting the appliance to the mains power supply.

26 **DO NOT** use with damaged cord or plug.

27 **DO NOT USE** if the appliance is not working, has been dropped, dropped into water, damaged or left outdoors.

28 **NO SERVICEABLE PARTS.** Incorrect re-assembly or repair can cause a risk of electrical shock or injury to persons when the appliance is used. Contact Customer Service.

29 This appliance contains no user-serviceable parts. All repairs should only be carried out by a qualified engineer. Improper repairs may place the user at risk of harm.

30 Remove the power cord from the mains power supply when not in use, before assembling or disassembling parts, and before cleaning.

31 **DO NOT** abuse the power cord. Never carry the appliance by the power cord. To unplug the appliance from the mains power supply, grasp the plug and not the cord and pull to disconnect.

32 **DO NOT** leave the appliance unattended whilst connected to the mains power supply.

33 **CAUTION: DO NOT PROCESS HOT FOODS OR HOT LIQUIDS.** Allow hot ingredients to cool before processing.

34 **DO NOT** remove the power pod before the chopping blades have stopped turning.

35 **CAUTION:** Chopping blades are sharp, handle with care, especially when removing the blade from the bowl, emptying the bowl and during cleaning. When handling the chopping blades, always hold by the plastic shaft.

36 **DO NOT** attempt to sharpen blades.

37 **DO NOT** expose the containers and accessories to extreme temperature changes. They may experience damage.

38 **DO NOT** use containers if they are cracked or chipped.

39 **DO NOT** use the appliance if chopping blades are bent or damaged.

40 Keep hands and utensils out of containers while chopping to reduce the risk of severe personal injury or damage to the blender/food chopper. A scraper may be used **ONLY** when the blender or processor is not running. When using the processor, always use food pusher to add food. **NEVER** add food by hand.

41 Immediately release the On/Off pulse button on the power pod in the event that the appliance malfunctions during use.

42 To reduce the risk of injury, **NEVER** operate the appliance without the splash guard and bowl in place; **DO NOT** try to defeat the interlock mechanism; make sure that the cutting blades are properly assembled before operating the appliance.

43 **DO NOT** use appliance for other than intended use.

44 **DO NOT** operate the appliance with an empty container.

45 **DO NOT** fill containers past the MAX FILL or MAX LIQUID lines.

46 If the appliance overheats, a thermal switch will become activated and shut off the motor. To reset, unplug the appliance and let it cool down for approximately 10 minutes before using again.

47 Be certain cover is secured in place before operating the appliance.

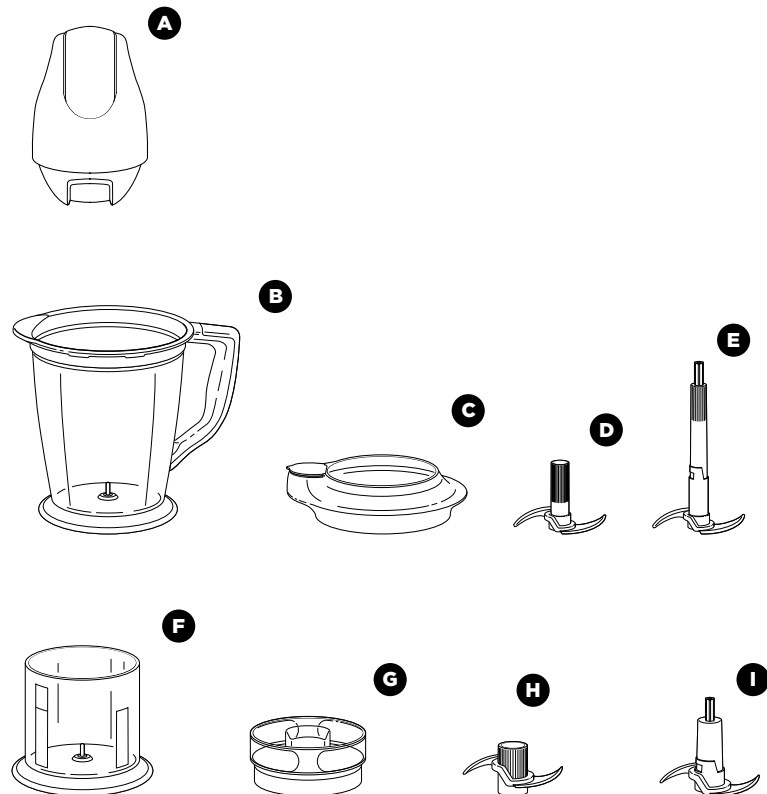
48 **DO NOT** microwave any containers or accessories provided with the appliance.

49 **DO NOT** perform grinding operations with chopping blades.

50 **DO NOT** process dry ingredients without adding liquid to food chopper. The food chopper is not intended for dry chopping.

SAVE THESE INSTRUCTIONS

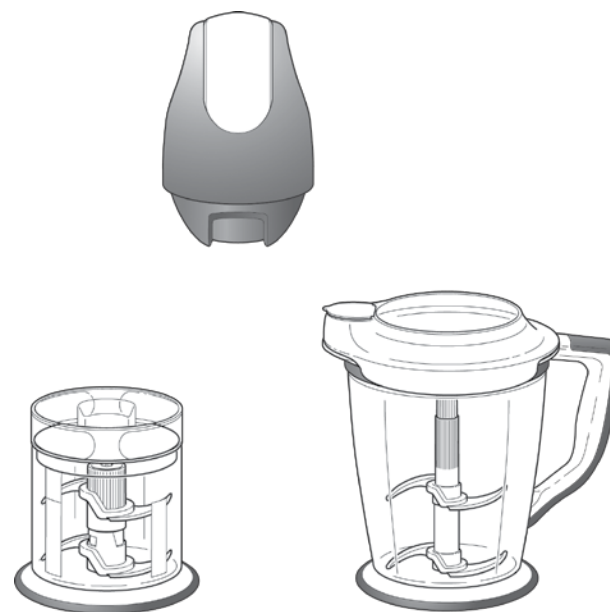
GETTING STARTED



- A** Master Pod
- B** Master Prep® Pitcher with Non-Slip Base
- C** Pitcher Splash Guard
- D** Upper Pitcher Blade Assembly
- E** Lower Pitcher Blade Assembly

- F** Master Prep Bowl with Non-Slip Base
- G** Bowl Splash Guard
- H** Upper Chopping Blade Assembly (bowl)
- I** Lower Chopping Blade Assembly (bowl)
- J** Power Cord (not shown)

The Ninja® Master Prep® is an indispensable kitchen tool that is perfect for blending, chopping, mixing or pureeing when preparing your favorite recipes. For best results, be sure to carefully read all the instructions contained in the manual before using this appliance.



400 WATT MASTER POD

The 400 watt Master Pod operates on 120V., 60Hz. electrical power. **NEVER** allow the Master Pod to become wet when plugged into an electrical outlet.

⚠ WARNING: The Master Pod should never be immersed in water or any other liquid.

⚠ CAUTION: Make sure that the Master Pod is unplugged from the electrical outlet and that the Blade Assemblies have stopped turning before removing from the bowl or the pitcher.

⚠ CAUTION: Blade Assemblies are sharp! Use extreme caution when handling the Blade Assemblies. Always hold them by the shaft. DO NOT attempt to sharpen blades.

IMPORTANT: Never run the appliance empty.

BEFORE FIRST USE

PLEASE KEEP THESE IMPORTANT SAFEGUARDS IN MIND WHEN USING THE APPLIANCE:

IMPORTANT: Make sure that the Master Pod is plugged in for use.

IMPORTANT: Never add ingredients into the pitcher or chopping bowl before placing the Upper and Lower Blade Assemblies in first.

IMPORTANT: Attachments are not interchangeable.

IMPORTANT: DO NOT attempt to operate the appliance without the splashguard on.

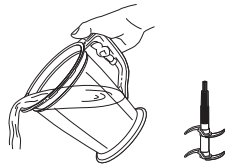
IMPORTANT: Never run the appliance empty.

IMPORTANT: Appliance accessories are not intended to be used in the microwave as it may result in damage to the accessories.

⚠ WARNING: Upper and Lower Blade Assemblies are sharp and not locked in place. If using the pour spout, ensure that the splashguard is fully on the pitcher. Failure to do so will result in a risk of laceration.



⚠ WARNING: Upper and Lower Blade Assemblies are sharp and not locked in place. Make sure to carefully remove the splashguard and Blade Assembly, holding it by the shaft. Replace the splashguard before emptying contents of the pitcher. Failure to do so will result in a risk of laceration.



⚠ WARNING: DO NOT immerse the Master Pod into water or any other liquid.

- 1 Remove all packaging material and labels from the appliance. Separate/remove all parts from each other.
- 2 Wash the splashguards, bowl, pitcher, and upper/lower blade assemblies in warm, soapy water. When washing the blade assemblies use a dish-washing utensil with a handle to avoid direct hand contact with blades.
- ⚠ WARNING:** Handle the upper and lower blade assemblies with care when washing, as the blades are sharp.
- 3 Handle the upper and lower blade assemblies with care to avoid contact with sharp edges. Rinse and air dry thoroughly.
- 4 The pitcher, bowl, splashguards, and upper/lower blade assemblies are all dishwasher safe. It is recommended that the splashguards and blade assemblies be placed on the top rack. Ensure that the blade assemblies are removed from the pitcher and the bowl before placing in the dishwasher.
- 5 Wipe the motor base clean with a damp cloth.

ASSEMBLY & USE OF THE PITCHER

⚠ WARNING: Handle the Upper and Lower Pitcher Blade Assemblies with care, as the blades are sharp.

⚠ WARNING: Remove utensils prior to processing. Failure to remove may cause the pitcher to be damaged or to shatter, which may cause personal injury.

⚠ WARNING: DO NOT try to place the Blade Assemblies onto the Master Pod and then into the pitcher.

⚠ WARNING: DO NOT attempt to operate the appliance without the safety splashguard in place.

⚠ WARNING: Never leave the appliance unattended while in use.

⚠ CAUTION: DO NOT blend hot liquids, doing so may cause excessive pressure buildup, resulting in risk of the user being burned.

IMPORTANT: Make sure that the Master Pod is plugged in for use.

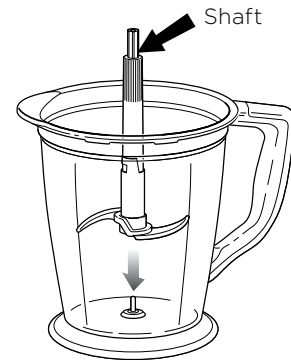


Fig. 1

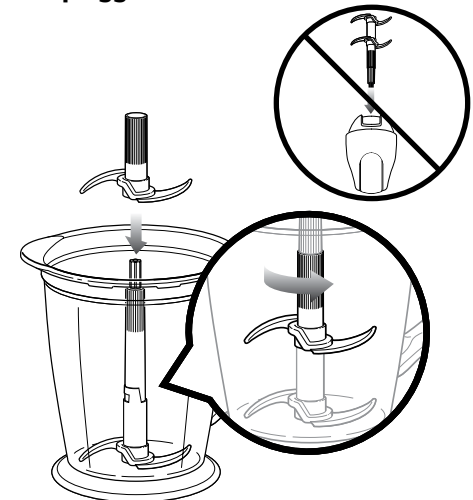


Fig. 2

- 1 Review warning and caution statements above before proceeding to number 2.
- 2 Place the pitcher on a clean, dry, level surface.
- 3 Holding the Lower Pitcher Blade Assembly by the shaft, place it onto the spindle pin inside the pitcher. **(Fig. 1)**
- 4 Holding the Upper Pitcher Blade Assembly carefully by the shaft, insert the Upper Pitcher Blade Assembly over the Lower Pitcher Blade Assembly rotating it until it locks onto the Lower Pitcher Blade Assembly. **(fig. 2)**
- ⚠ 5** Add the ingredients to be processed into the pitcher.

IMPORTANT: Always assemble the upper and lower Pitcher Blade Assembly inside the pitcher.

⚠ WARNING: DO NOT try to place the upper and lower Pitcher Blade Assembly onto the Master Pod and then into the Master Prep pitcher.

⚠ IMPORTANT: Never add ingredients into the pitcher before placing the blades in first.

ASSEMBLY & USE OF THE PITCHER – CONT.

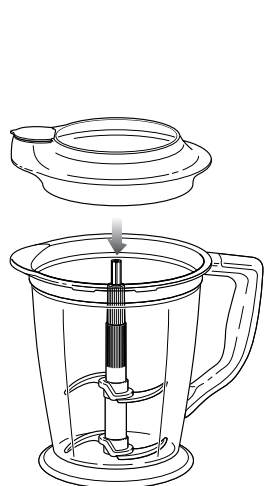


Fig. 3

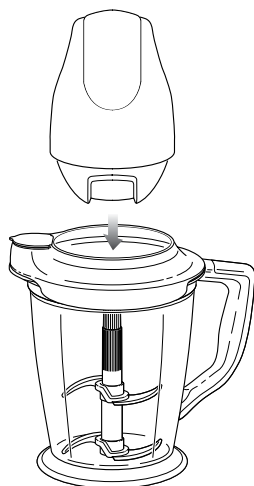


Fig. 4

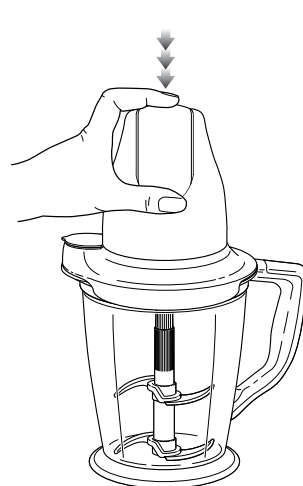


Fig. 5

- 6 Review warning and caution statements at the top of page 8 before proceeding.
- 7 Place the pitcher splashguard onto the top of the Master Prep pitcher. **(fig. 3)**
- 8 Place the Master Pod on top of the pitcher splashguard making sure that it is securely in place. **(fig. 4)** **DO NOT** attempt to operate the appliance without the safety splashguard in place.
- 9 To start the appliance, plug the power cord into the electrical outlet, securely hold the Master Pod while operating and press on the on/off pulse button located on the top of the Master Pod. **(fig. 5)**
- 10 Hold the Master Prep pitcher firmly while depressing the on/off pulse button to ensure the unit stays in place.

NOTE: DO NOT operate the appliance continuously for more than 15 seconds at a time.

- 11 To stop the appliance, remove your fingers from the On/Off pulse button.

- 12 In order to obtain a better quality of chopping, operate the appliance by using the “pulse” method.
- 13 Make sure that the Pitcher Blade Assembly has stopped completely before removing the Master Pod.
- 14 If the ingredients stick to the side of the Master Prep pitcher, stop the appliance, remove the Master Pod and the splashguard. Use a spatula to dislodge the pieces and then replace the splashguard and the Master Pod. Continue processing.
- 15 Depending on the consistency of the contents, use the pouring spout to empty liquid contents.
- 16 For thicker consistencies, first remove splash guard and blade assembly (by its shaft), then empty contents of the Master Prep® pitcher.
- 17 To crush ice into snow, start by using short pulses to break up large chunks. Continue until snow is achieved.

ASSEMBLY & USE OF THE MASTER PREP® BOWL

- ⚠ **WARNING:** Handle the Upper and Lower Chopping Bowl Blade Assemblies with care, as the blades are sharp.
 - ⚠ **WARNING:** Remove utensils prior to processing. Failure to remove may cause the bowl to be damaged or to shatter, which may cause personal injury.
 - ⚠ **WARNING:** **DO NOT** try to place the Blade Assemblies onto the Master Pod and then into the bowl.
 - ⚠ **WARNING:** **DO NOT** attempt to operate the appliance without the safety splashguard in place.
 - ⚠ **WARNING:** **DO NOT** crush ice in Master Prep Bowl or damage may occur to the unit.
 - ⚠ **WARNING:** Never leave the appliance unattended while in use.
 - ⚠ **CAUTION:** **DO NOT** blend hot liquids, doing so may cause excessive pressure buildup, resulting in risk of the user being burned.
 - ⚠ **CAUTION:** Blade assembly is loose and not locked in place. Make sure to remove the Upper and Lower Chopping Blade Assembly before emptying contents of processor bowl.
- IMPORTANT:** Make sure that the Master Pod is plugged in for use.

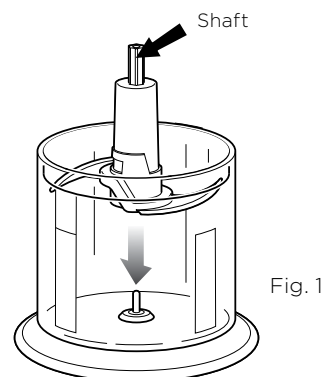


Fig. 1

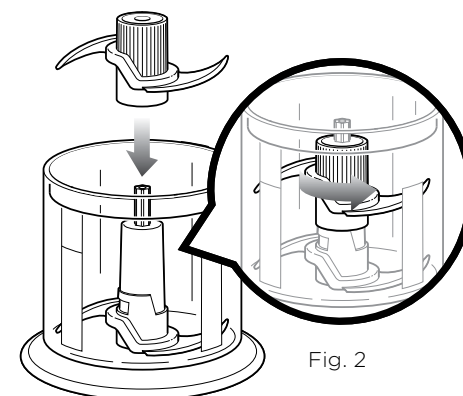


Fig. 2

- 1 Review warning and caution statements above before proceeding to number 2.
- 2 Place the Master Prep bowl on a clean, dry, level surface.
- 3 Holding the Lower Chopping Blade Assembly by the shaft, place it over the spindle pin inside the Master Prep bowl. **(fig. 1)**
- 4 Carefully insert the Upper Chopping Blade Assembly over the Lower Chopping Blade Assembly rotating it until it locks onto the Lower Chopping Blade Assembly. **(fig. 2)**

IMPORTANT: Always assemble the upper and lower Chopping Blade Assembly inside the container.



- ⚠ **WARNING:** **DO NOT** try to place the upper and lower Chopping Blade Assembly onto the Master Pod and then into the Master Prep bowl.

ASSEMBLY & USE OF THE MASTER PREP® BOWL

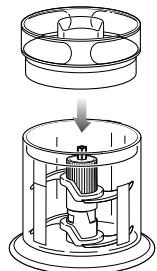


Fig. 3

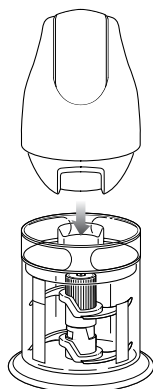


Fig. 4

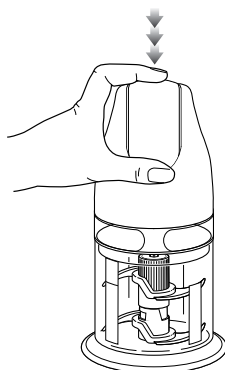


Fig. 5

- 5 Review warning and caution statements at the top of page 10 before proceeding.
- 6 Place the food that you want to process into the Master Prep bowl.

IMPORTANT: Never add ingredients into the Master Prep bowl before placing the blade assembly in first.

NOTE: DO NOT add more than 2 cups dry or 1 cup liquid ingredients as this will strain the motor and may cause overflow.

- 7 Place the splashguard on the bowl. (fig. 3)
- 8 Place the Master Pod on top of the splash guard making sure that it is securely in place. (fig. 4) **DO NOT** attempt to operate the appliance without the safety splashguard in place.
- 9 To start the appliance, plug the power cord into the electrical outlet, securely hold Master Pod while operating and press on the On/Off pulse button located on the top of the Master Pod. (fig. 5)
- 10 Hold the Master Prep® bowl firmly while depressing the On/Off pulse button to ensure the unit stays in place.

NOTE: DO NOT operate the appliance continuously for more than 15 seconds at a time. Be careful not to over process. For coarsely chopped foods, use repeated short pulsing action until the desired consistency is reached.

- 11 To stop the appliance, remove your fingers from the On/Off pulse button.
- 12 In order to obtain a better quality of chopping, operate the appliance by using the “pulse” method.
- 13 Make sure that the Chopping Blade Assembly has stopped completely before removing the Master Pod.
- 14 If the ingredients stick to the side of the Master Prep® bowl, stop the appliance, remove the Master Pod and the splashguard. Use a spatula to dislodge the pieces and then replace the splashguard and the Master Pod. Continue processing.
- 15 Blade assembly is loose and not locked in place. Remove the blade assembly by its shaft before you empty the contents of the Master Prep bowl.

HINTS & TIPS FOR USING YOUR NINJA® MASTER PREP

- The Chopping Blade Assembly can be used for chopping meat, fish, vegetables, cheese etc.
- For mincing, chopping and pureeing, increase the length of pulses.
- For coarse chopping, use short, quick pulses and monitor food texture.
- Pre-cut larger pieces to make them fit into the Master Prep®. When chopping hard foods (e.g. meat, cheese) cut into 1-inch cubes.

CARE & MAINTENANCE

HOW TO CLEAN

⚠ CAUTION: Make sure that the Master Pod is unplugged from the power source before inserting or removing any attachment and before cleaning.

⚠ CAUTION: DO NOT immerse the Master Pod into water or any other liquid.

- 1 Separate/remove all parts from each other.
- 2 **Hand Washing:** Wash the lids, splashguards, pitcher, bowl and Blade Assemblies in warm, soapy water. When washing the Blade Assemblies, use a dish-washing utensil with a handle to avoid direct hand contact with blades. Handle the Blade Assemblies with care to avoid contact with sharp edges. Rinse and air dry thoroughly.
Dishwasher: The pitcher, bowl, lids, splashguards, and Blade Assemblies are all dishwasher safe. It is recommended that the lids and blade assemblies be placed on the top rack. Ensure the blade assemblies are removed from the pitcher and the bowl before placing in the dishwasher.

⚠ WARNING: Handle the Blade Assemblies with care when washing, as the blades are sharp. Contact with the blades' edges can result in laceration.

- 3 Wipe the motor base clean with a damp cloth.

Please call customer service if any servicing needs to be performed on the appliance at 1-877-646-5288.

HOW TO STORE

Store the Master Prep® upright with the blade assembly inside the corresponding container with the splashguard secured on top. Do not place anything on top. Loosely wrap the power cord around the Master Pod.

RESETTING THE MOTOR THERMOSTAT

The Ninja® Master Prep features a unique safety system which prevents damage to the unit's motor and drive system should you inadvertently overload your appliance. If the appliance is being overloaded, the motor will stop. To reset the appliance, follow the resetting procedure below:

- 1 Unplug the appliance from the electrical outlet.
- 2 Remove the Master Pod and splashguard and empty the container and ensure that no food is jamming the blade assembly.
- 3 Allow the appliance to cool for approximately 10 minutes.
- 4 Replace the splashguard and Master Pod onto the container and re-plug the appliance into the electrical outlet.
- 5 Proceed to use the appliance as before making sure not to exceed the recommended maximum capacities.

TROUBLESHOOTING GUIDE

Motor Doesn't Start or Blade Assembly Doesn't Rotate.

- Check that the bottom of power pod is clean and there is no food blocking connection when placing on containers.
- There is too much food in the container.
- The unit has overheated. Unplug and wait approximately 10 minutes before using again.
- Make sure the power pod is securely placed on splashguard.
- Check that the plug is securely inserted into the electrical outlet.
- Check fuse or breaker. Replace fuse/reset breaker.

Food is Unevenly Chopped.

Either you are chopping too much food at one time, or the pieces are too big. Try cutting the food into smaller pieces of even size and processing smaller amounts per batch.

Food is Chopped Too Fine or is Too Watery.

The food has been over processed. Use brief pulses or process for shorter time. Let Ninja® Chopping Blade Assembly stop completely between pulses.

Food Collects On Splash Guard or On the Sides of the Master Prep Pitcher or Master Prep Bowl.

You may be processing too much food. Turn the machine off. When the blade assembly stops rotating, remove the Master Pod and the splash guard. Remove some of the food being processed.

You Cannot Achieve Snow From Solid Ice.

Do not use ice that has been sitting out or has started to melt. Be sure to use short pulses in the beginning to break up large pieces.

REPLACEMENT PARTS

To order additional parts and accessories, visit ninjaaccessories.com or 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.

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 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 oven 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 najakitchen.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 \$19.95 (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.



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.

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For SharkNinja U.S. Patent information, visit sharkninja.com/uspatsents

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