

VISIT US ONLINE AT:
ninjakitchen.co.uk

Or follow us on any of our social media pages:



@ninjakitchenuk



REGISTER YOUR PURCHASE



ninjakitchen.co.uk/registerguarantee



Scan QR code using mobile device

TECHNICAL SPECIFICATIONS

Voltage: 220-240V - 50-60Hz

Watts: 1780W

NOTE: Save these instructions. Keep for future reference.



This marking indicates this product should not be disposed of with other household waste. To prevent possible harm to the environment or human health from uncontrolled waste disposal, recycle it responsibly to promote the sustainable reuse of material resources. To return your used device, please use the return and collection systems or contact the retailer where this product was purchased. They can take this product for environmentally safe recycling.

SharkNinja Europe Ltd,
1st/2nd Floor Building 3150,
Thorpe Park,
Century Way,
Leeds,
England, LS15 8ZB
ninjakitchen.co.uk

SharkNinja Germany GmbH,
Rotfeder-Ring 9,
60327 Frankfurt am Main,
Germany

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

NINJA COMBI ALL-IN-ONE
MULTI-COOKER, OVEN, AND AIR FRYER
SFP700 Series | Instruction booklet



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 hob, 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 worktop use only. Ensure the surface is level, clean, and dry. **DO NOT** place the appliance near the edge of a worktop 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 accessories 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 socket vent or rear air socket 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 15cm 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, **DO NOT** use under cabinets.
- 21 **NEVER** use **COMBI 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 socket 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 tray.
- 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 socket vent. Place unit so vent is not directed toward the power cord, electrical sockets, 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 tray, and bake tray become extremely hot during the cooking process. Avoid hot steam and air while removing the cooking pot and crisper tray 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 tray, 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

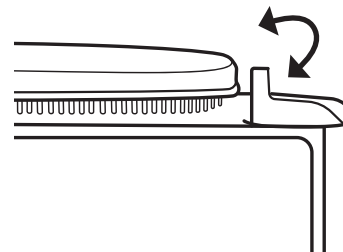
ACCESSORY ASSEMBLY & USING THE DOOR

USING THE SMARTSWITCH

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

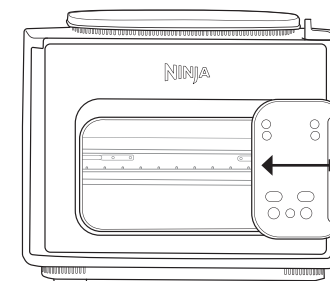
- Combi Cooker
- Air Fry/Hob

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



HOW TO OPEN & CLOSE THE DOOR

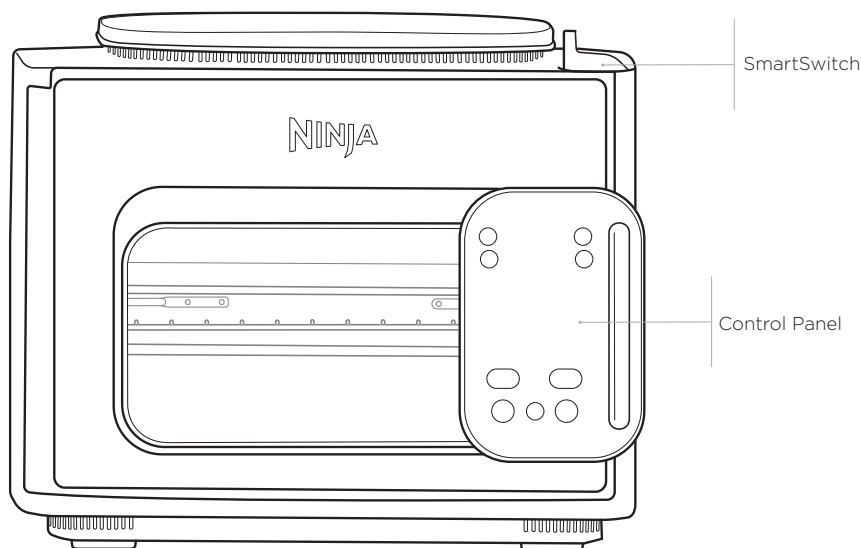
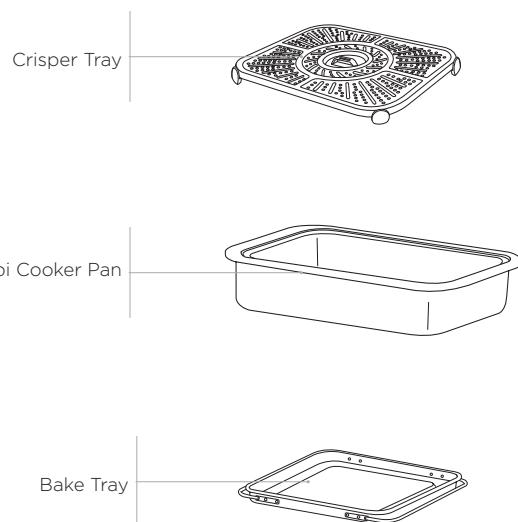
To open or close the door, pull from the right side of the handle. The door will click when it is fully opened. Likewise, it will click when it closes into place.



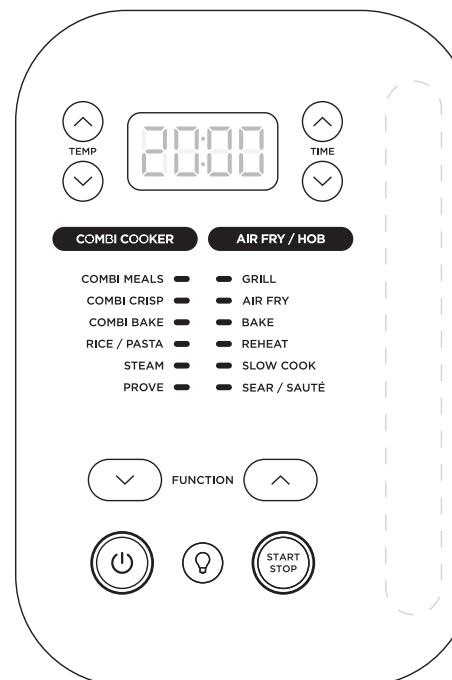
You can open or close the door when the SmartSwitch is in either the COMBI COOKER or AIR FRY/Hob position.

PARTS & ACCESSORIES

Accessories Included



USING THE CONTROL PANEL



NOTE: Not all models include all functions.

COOKING FUNCTIONS

COMBI MEALS: Make easy 3-part meals e.g. chicken, rice and broccoli all at once.

COMBI CRISP: Ideal for root vegetables and proteins for juicy interior and crispy exterior.

COMBI BAKE: Bake fluffy cakes and breads quickly.

STEAM: Gently cook delicate foods at a high temperature.

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

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

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.

PROVE: Create an environment for dough to rest and rise.

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

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

OPERATING BUTTONS

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

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

FUNCTION 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 (left-hand) arrows: Use the up/down arrows to the left of the display to adjust the cooking temperature.

TIME (right-hand) arrows: Use the up/down arrows to the right of the display to adjust the cooking 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. 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 Pan, bake tray, and crisper tray in warm, soapy water, then rinse and dry thoroughly.

Warning: When using this appliance, provide at least 15cm of space above and on all sides for adequate air circulation.

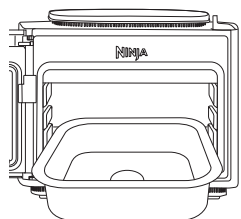
USING YOUR NINJA COMBI

USING THE COMBI COOKER FUNCTIONS

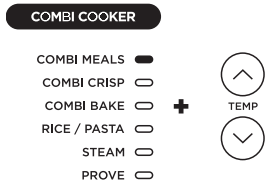
To turn on the unit, plug the power cord into a wall socket, then press the  button.

Combi Meals

- 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 Add ingredients to the bake tray.
- 3 Slide the Combi Cooker Pan into level 1 (bottom position) and the bake tray into level 2 (top position).



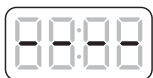
- 4 Move the SmartSwitch up to COMBICOOKER, then use the FUNCTION arrows to select COMBIMEALS. The default setting will display. Use up and down arrows to the left of the display to choose a temperature from 150°C to 240°C.



- 5 Use the arrows to the right of the display to adjust the cook time in 1 minute increments up to 60 minutes.

NOTE: Temperatures over 200°C only extend to 30 minutes

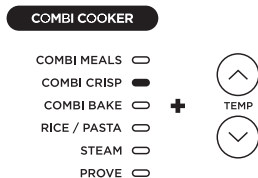
- 6 Press START/STOP to begin cooking.
- 7 The display will show progress bars, indicating the unit is building steam. When the unit reaches the appropriate steam level, the timer will begin counting down.



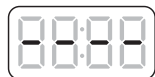
- 8 When cook time reaches zero, the unit will beep and display "End". If your food requires more time, use the up arrows to the right of the display to add additional time. The unit will skip preheating.

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 up and down arrows to the left of the display to choose a temperature from 150°C to 240°C.
- 3 Use the up and down arrows to the right of the display to adjust the cook time from 1 to 45 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.



- 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 up and down arrows to the left of the display to choose from 105°C to 210°C.



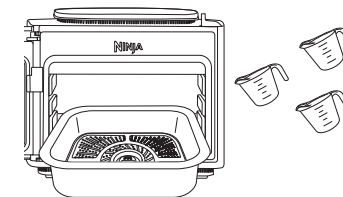
- 3 Use the up and down arrows to the right of the display to adjust the cook time from 1 minute up to 1 hour and 15 minutes, in 1 minute increments.
- 4 Press START/STOP to begin cooking.
- 5 The display will show progress bars indicating the unit is building steam. This will take about 20 minutes.
- 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, beep and display "End".

Steam

- 1 To get started, add water to the Combi Cooker Pan and add the crisper tray. Add ingredients on top of the crisper tray and insert into level 1.



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



- 3 Use the up and down arrows to the right of the display to adjust the cook time.
- 4 Press START/STOP to begin cooking.

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

- 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.



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

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.

USING YOUR NINJA COMBI - CONT.

Rice/Pasta

- 1 To get started, add liquid and rice or pasta into the Combi Cooker Pan. Insert Combi Cooker Pan into Level 1.
- 2 Move the SmartSwitch to COMBI COOKER, then use the center front arrows to select RICE/PASTA.
- 3 The function will default to rice. Push either the left or right UP arrows to select PASTA. Push either the left or right DOWN arrows to go back to RICE.

COMBI COOKER

- COMBI MEALS
 - COMBI CRISP
 - COMBI BAKE +
 - RICE / PASTA
 - STEAM
 - PROVE
- ^
 TEMP

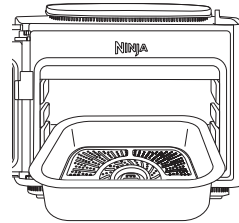
v

- 4 Push the START/STOP button 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 start a count up timer. This will help to keep ingredients warm until ready for serving.

Prove

- 1 Be sure to place the Crisper tray in the Combi Cooker Pan.



- 2 Move SmartSwitch to COMBI COOKER, then use the FUNCTION arrows to select PROOF. The default temperature setting will display. Use the up and down arrows to the left of the display to choose a temperature from 20°C to 35°C, in 5 degree increments.

COMBI COOKER

- COMBI MEALS
 - COMBI CRISP
 - COMBI BAKE +
 - RICE / PASTA
 - STEAM
 - PROVE
- ^
 TEMP

v

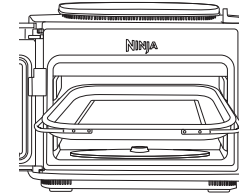
- 3 Use the up and down arrows to the right of the display to adjust the proof time from 15 minutes to 4 hours, in 5 minute increments.
- 4 Press START/STOP to begin cooking.
- 5 When cook time reaches zero, the unit will beep and display "End."

USING THE AIR FRY/Hob FUNCTIONS

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

Grill

- 1 Add ingredients to the bake tray and install on Level 2.



- 2 Move SmartSwitch to AIR FRY/Hob, then use the FUNCTION arrows to select GRILL. The default temperature setting will display. Use the up and down arrows to the left of the display to choose a temperature.

AIR FRY / HOB

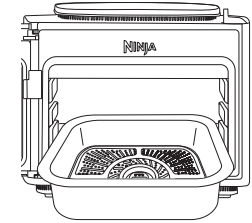
- GRILL
 - AIR FRY
 - BAKE
 - REHEAT
 - SLOW COOK
 - SEAR / SAUTÉ
- ^
 TEMP

v

- 3 Use the up and down arrows to the right of the display to adjust the 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".

Air Fry

- 1 Place the Crisper Tray in the Combi Cooker Pan. Slide the Combi Cooker Pan into the designated rail.
- 2 Add ingredients on the crisper tray and install in level 1.



- 3 Move SmartSwitch to AIR FRY/Hob, the unit will default to AIR FRY. The default temperature setting will display. Use the up and down arrows to the left of the display to choose a temperature from 150°C to 240°C.

AIR FRY / HOB

- GRILL
 - AIR FRY
 - BAKE
 - REHEAT
 - SLOW COOK
 - SEAR / SAUTÉ
- ^
 TEMP

v

- 4 Use the up and down arrows to the right of the display to adjust the cook time in minute increments up to 1 hour.
- 5 Press START/STOP to begin cooking.
- 6 When cook time reaches zero, the unit will beep and display "End".

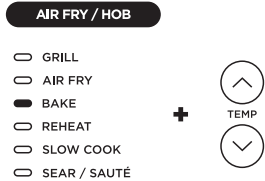
NOTE: For best results, it is recommended to periodically shake ingredients during air frying. You can open the door and toss ingredients with silicone tipped tongs for even browning. When done, slide the Combi Cooker Pan back into the rails, and close the door.

NOTE: When using Air Fry, add 5 minutes to the suggested cook time for the unit to preheat before you add ingredients.

USING YOUR NINJA COMBI - CONT.

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/Hob, then use the FUNCTION arrows to select BAKE. The default temperature setting will display. Use the up and down arrows to the left of the display to choose a temperature from 120°C to 210°C.



- 3 Use the up and down arrows to the right of the display to adjust the cook time up to 4 hours in 1 minute increments.
- 4 Press START/STOP to begin cooking.

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

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

Reheat

- 1 Be sure to position the Cook & Crisp tray in the bottom of the pot.
- 2 Move SmartSwitch to AIR FRY/HOB, then use the centre arrows to select REHEAT. Use the up and down arrows to the left of the display to choose a temperature.



- 3 Use the up and down arrows to the right of the display to adjust the reheat time.
- 4 Press START/STOP to begin cooking.
- 5 When cook time reaches zero, the unit will beep and "End".

Sear/Sauté

- 1 Begin by adding ingredients to the Combi Cooker Pan and inserting into the Level 1 position.
- 2 Move SmartSwitch to AIR FRY/Hob then use the FUNCTION arrows to select SEAR/SAUTÉ. Use the up and down arrows to the left of the display to select "Lo1," "2," "3," "4," or "Hi5."
- 3 Press START/STOP to begin cooking. The



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

timer will begin counting up.

- 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 this 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: SEAR/SAUTÉ will automatically turn off after 1 hour for "4" and "Hi5" and 4 hours for "LO1," "2," and "3."

Slow Cook

- 1 Before getting started, ensure that you are only using the Combi Cooker Pan without the Crisper Tray.
- 2 Move SmartSwitch to AIR FRY/Hob, then use the FUNCTION arrows select SLOW COOK. The default temperature setting will display. Use the up and down arrows to the left of the display to select "Hi," "Lo."



- 3 Use the up and down arrows to the right of the display to adjust the cook time.
- 4 Press START/STOP to begin cooking.

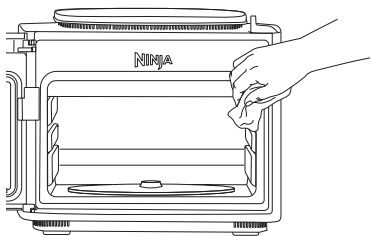
NOTE: The SLOW COOK LO time setting may be adjusted between 6 and 12 hours. The SLOW COOK HI time setting may be adjusted between 4 and 12 hours.

- 5 When cook time reaches zero, the unit will beep, automatically switch to Keep Warm mode, and begin counting up.

CLEANING & MAINTENANCE

EVERYDAY CLEANING INSTRUCTIONS:

The unit should be cleaned thoroughly after every use.



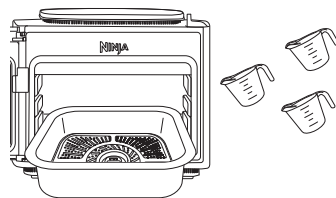
- 1 Unplug the unit from the wall socket and ensure the unit is fully cool before washing.
- 2 To clean the internal unit and the control panel, wipe them clean with a damp cloth. **DO NOT** use abrasive scouring pads.
- 3 If the food residue is stuck on the pot, crisper tray, fill the pot with water 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.

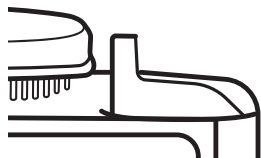
- 4 Air-dry all parts after each use.

DEEP CLEANING INSTRUCTIONS:

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



- 2 Move Smart Switch 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 tray 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 are shown 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.

- Complete Combi Cooker Pan is not inside the cooking 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 0800 862 0453. So we may better assist you, please register your product online at ninjakitchen.co.uk/registerguarantee 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 ninjakitchen.co.uk or contact Customer Service at **0800 862 0453**. We ask that you register your product online at ninjakitchen.co.uk and have the product on hand when you call, so we may better assist you.

MANUFACTURER'S GUARANTEE

The Ninja Guarantee

When a consumer buys a product in the UK, they get the benefit of legal rights relating to the quality of the product (your "legal rights"). You can enforce your legal rights against your retailer, including Ninja if you bought your Ninja kitchen appliance from ninjakitchen.co.uk. However, at Ninja we are so confident about the quality of our products that we give the owner an additional, free parts and labour manufacturer's guarantee of up to 2 years.

The guarantee it comes with is an important consideration - and reflects how much confidence the manufacturer has in its product and manufacturing quality.

The manufacturer's guarantee does not affect your legal rights.

How long are new Ninja machines guaranteed for?

Our manufacturer's guarantee lasts for one year from the date of purchase as standard, or for two years if you register your purchase with us within 28 days.

How do I register my Ninja guarantee?

If you have purchased your Ninja kitchen appliance directly from ninjakitchen.co.uk your guarantee is registered automatically. If you bought it from anywhere else in the UK, you can register your guarantee online within 28 days of purchase.

- To register online, please visit www.ninjakitchen.co.uk/register-guarantee or scan the QR code in your instruction booklet.
- Keep a note of the date you purchased the machine.

IMPORTANT:

- Keep your receipt if you bought your Ninja kitchen appliance from anywhere except ninjakitchen.co.uk. You will need it to claim under your guarantee.
- The free Ninja guarantee only applies in the UK.

What are the benefits of registering my free Ninja guarantee?

When you register your guarantee, you will get an extra year of cover. We'll also have your details to hand if we ever need to get in touch. If you further agree to receive communications from us, you can also receive tips and advice on how to get the best out of your Ninja kitchen appliance and hear the latest news about new Ninja technology and launches.

What is covered by the free Ninja guarantee?

Repair or replacement (at Ninja's discretion) of your Ninja machine, including all parts and labour.

What is not covered by the free Ninja guarantee?

- Normal wear and tear.
- Accidental damage or faults caused by negligent use or care, misuse, neglect, careless operation or handling of the Ninja kitchen appliance which is not in accordance with the Ninja Operating Manual supplied with your machine.
- Damage caused by use of the Ninja kitchen appliance for anything other than normal domestic household purposes.
- Damage caused by use of parts not assembled or installed in accordance with the operating instructions.
- Damage caused by use of parts and accessories which are not Ninja Genuine Components
- Faulty installation (except where installed by Ninja).
- Repairs or alterations carried out by parties other than Ninja or its agents.

How can I claim under the free Ninja guarantee?

Contact our customer service helpline on 0800 862 0453. For service hours please visit our website under 'Contact Us'. It's free to call, and you'll be put straight through to a Ninja representative. You'll also find online support at <https://support.ninjakitchen.co.uk/>. The Ninja representative will go through some troubleshooting with you, and if we conclude that the item has failed, we will send you a replacement part or a returns label to send the defective item back to us free of charge. When you have delivered the defective product to us, we will send you a replacement.

Please remember that the item will need to be boxed when you return it to us. It can be any suitable box, it does not have to be the original packaging.

Where can I buy genuine Ninja spares and accessories?

Ninja spares and accessories are developed by the same engineers who developed your Ninja kitchen appliance. You'll find a full range of Ninja spares, replacement parts and accessories for all Ninja machines at www.ninjakitchen.co.uk. Please remember that damage caused by the use of non-Ninja spares may not be covered under your guarantee.

NOTES