NINJA

ICE CREAM MAKER
NC300UK



	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:

IMPORTANT SAFETY INSTRUCTIONS

HOUSEHOLD USE ONLY • READ ALL INSTRUCTIONS BEFORE USE

⚠ 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 an inventory of all contents to ensure you have all parts needed to properly and safely operate your appliance.
4. Always disconnect the appliance from the supply if it is left unattended and before assembling, disassembling or cleaning.
5. Before use, wash all parts that may contact food. Follow washing instructions covered in the Quick Start Guide.
6. Before each use, inspect paddle for damage. If paddle is bent or damage is suspected, contact SharkNinja to arrange for replacement.
7. **DO NOT** use this appliance outdoors. It is designed for indoor household use only.
8. **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.
9. This appliance has important markings on the plug. The supply cord is not suitable for replacement. If damaged, please contact SharkNinja.
10. Extension cords should **NOT** be used with this appliance.
11. To protect against the risk of electric shock, **DO NOT** submerge the appliance or allow the power cord to contact any form of liquid.
12. **DO NOT** allow the cord to hang over the edges of tables or worktops. The cord may become snagged and pull the appliance off the work surface.
13. **DO NOT** allow the unit or the cord to contact hot surfaces, including stoves and other heating appliances.
14. **ALWAYS** use the appliance on a dry and level surface.
15. This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
16. Children shall not play with the appliance.
17. Cleaning and user maintenance shall not be made by children without supervision.
18. **ONLY** use attachments 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.
19. **NEVER** place the paddle on the motor base without it first being attached to the outer bowl lid and the lid being attached to the outer bowl.
20. Keep hands, hair and clothing out of the container when loading and operating.
21. During operation and handling of the appliance, avoid contact with moving parts.
22. **DO NOT** fill tubs past the **MAX FILL** line unless otherwise stated in the Ninja® recipe.
23. **DO NOT** operate the appliance with an empty container.
24. **DO NOT** microwave the containers or accessories provided with the appliance, except the ice cream tub. The tub can be microwaved.
25. **DO NOT** microwave the tub for more than 8 minutes at a time. Wait until cooled before microwaving again.
26. **NEVER** leave the appliance unattended while in use.
27. **DO NOT** mix hot liquids. Doing so may result in pressure buildup and steam exposure that can pose a risk of the user being burned.
28. **DO NOT** process dry ingredients without adding liquid to the tub. It is not intended for dry blending.
29. **DO NOT** use to grind ingredients.
30. **NEVER** operate the appliance without lids in place. **DO NOT** attempt to defeat the interlock mechanism. Ensure the container and lid are properly installed before operation.
31. 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.
32. Keep hands and utensils out of containers while mixing to reduce the risk of severe personal injury or damage to the unit. A scraper may be used **ONLY** when the processor is not running.
33. **DO NOT** carry the unit by the handle of the outer bowl. Hold the unit by grasping both sides of the unit under the head.
34. **DO NOT** process hard, loose ingredients or ice. This appliance is not intended to process loose frozen fruit, a block of solid ice or ice cubes.
35. **DO NOT** freeze the tub at an angle. Tubs must be placed on a level surface in the freezer. Tubs frozen at an angle should **NOT** be processed.
36. To avoid potential injury **DO NOT** misuse the appliance.

READ AND SAVE THESE INSTRUCTIONS

Visit qr.ninjakitchen.com/icecream OR

SCAN HERE

FOR FULL INSTRUCTIONS
& PRODUCT REGISTRATION

TROUBLESHOOTING GUIDE

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

Unit moves on worktop while processing.

- Make sure the worktop and feet of the unit are clean and dry.

Frozen treat is liquid, not solid, after processing.

- If a base is soft after processing, put the tub back in the freezer for several hours or until desired consistency is reached.
- For best results, freeze base for at least 24 hours and process immediately after removing from the freezer. If the processed base is still not firm, try setting your freezer to a colder temperature. The unit is designed to process bases between -12°C and -25°C.
- The proportion of fat or sugar may be too high in your recipe. Consult the recipe guide and use the recipes included as a guide for best results.

Frozen treat looks crumbly or powdery after processing.

- When bases are frozen in very cold freezers, they may come out crumbly. After running the One-Touch Program, use the RE-SPIN program to make your frozen treat smoother and creamier.
- The proportion of fat or sugar may be low in your recipe. Consult the recipe guide and use the recipes included as a guide for best results.

One-Touch Programs will not illuminate.

- Ensure the unit is plugged into a working socket before installing the outer bowl. Then press the power button to select a program.
- Make sure the unit is fully assembled for use. If the unit is powered on and the outer bowl is not installed correctly, the install light will flash. If the paddle is not installed correctly, the install light will illuminate. All One-Touch Programs will illuminate when the unit is fully assembled and powered on.
- The unit does not allow you to run programs back to back. Between programs, lower the bowl and check the results before raising the bowl and running another program.

Install light is flashing.

- The outer bowl is not installed or is not installed correctly. Make sure to install the paddle into the outer bowl lid and the lid onto the outer bowl. Then place the outer bowl onto the motor base with the handle centred below the control panel. Twist the handle to the right to raise the platform and lock the bowl in place.

Install light is steadily illuminated.

- The outer bowl is correctly installed, but the paddle is missing or has been incorrectly installed. Lower the platform by pressing and holding the bowl release button on the left of the motor base while twisting the outer bowl handle toward the centre. Be sure the paddle is installed in the lid.

One progress bar light as well as all program lights are flashing.

- The motor has been overloaded and needs to be reset. Unplug the unit, remove the bowl and allow the motor base to cool for approximately 15 minutes before running again.
- Remove the outer bowl lid and paddle. Ensure no ingredients are jamming the lid assembly.
- The ingredients you are trying to process might be too dense. Make sure you are using ingredients with sugar or fat. Follow the recipes in the recipe guide for best results.
- Your freezer might be very cold. The unit is designed to process bases between -12°C and -25°C. Change the setting of your freezer, move the tub to the front of your freezer or leave the tub out on the worktop for a few minutes before processing.
- **DO NOT** process a solid block of ice, ice cubes, or hard, loose ingredients such as frozen fruit.

Middle two segments of the progress bar are flashing.

- There was an error and the program did not successfully complete. Check that the paddle is installed properly and try running the program again.

Tub froze at an angle in the freezer.

- To avoid damaging the unit, **DO NOT** process a tub that has been frozen at an angle. **DO NOT** process if the tub has been scooped out of and then refrozen unevenly.
- Always smooth out the surface of your ice cream before re-freezing. If the tub is frozen unevenly, put the tub in the fridge to allow the ingredients to melt. Then whisk to make sure the ingredients are combined. When re-freezing, make sure to place the tub on a level surface in your freezer.

Outer bowl will not release from motor base after processing.

- Wait approximately 2 minutes, then try to remove the outer bowl again. Hold the release button on the left side of the motor base and twist bowl handle clockwise to remove. This may take some force.
- To prevent the outer bowl from getting stuck on the motor base, make sure the cavity on top of the paddle is fully dry before processing. Also, when processing multiple bases consecutively, make sure to rinse and dry the paddle after processing each base. With some recipes, water may freeze between the paddle and motor base causing them to stick together; drying the paddle between runs will prevent this.

Inside of tub is scratched.

- Light scratching of the tub is normal after regular use. To keep the tub from scratching, prep ingredients in a separate bowl and avoid aggressive use of metal utensils in the tub. Clean with soft, non-abrasive cloths.

TECHNICAL SPECIFICATIONS

Voltage: 220-240V~ 50-60Hz
Power: 800W

RECORD THIS INFORMATION

Model Number: _____

Serial Number: _____

Date of Purchase: _____
(Keep receipt)

Store of Purchase: _____

PRODUCT REGISTRATION

Please visit ninjakitchen.co.uk or call 0800 862 0453 to register your new Ninja® product within 28 days of purchase. You will be asked to provide the store name, date of purchase, and model number along with your name and address. The registration will enable us to contact you in the unlikely event of a product safety notification.



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 sources. 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.

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