

NINJA™

SLUSHI™

專業級冷飲調理機搭載 RAPIDCHILL 技術

FS301TW | 使用者指南



重要安全說明

使用前請閱讀所有說明。僅供家庭使用

	請閱讀並複習操作與使用說明。
	表示若忽略與該符號相關的警告，將存在可能導致人身傷害、死亡或重大財產損失的危險。
	可燃物質。高溫時可能引起爆炸。
	有火災風險。易燃物質。
	僅供家庭使用
使用電器產品時，應一律遵循基本安全注意事項，包括以下內容：	

⚠危險：有火災或爆炸的風險。使用易燃冷煤。請勿刺穿冷煤管路。請依照適用的聯邦或當地法規妥善棄置本產品，以符合易燃冷煤的相關規範。

⚠警告：為降低受傷、火災、觸電或財產損失的風險，必須一律遵循基本安全注意事項，包括以下編號警告及後續說明。請勿將本設備用於非原設計用途。

- 1 使用本設備及其配件前，請先閱讀所有說明。
- 2 仔細瀏覽並遵循所有警告和說明。本設備含有電力連接與活動零件，可能對使用者造成風險。
- 3 請清點所有內容物，以確保您擁有正確、安全操作本設備所需的全部零件。
- 4 若要組裝或拆卸零件或者清洗設備，請先將設備**關閉**，將設備插頭從插座拔除，再完成上述作業。拔除電源時，請握住插頭本體並從插座拔出。**切勿**拉扯電源線來拔除插頭。
- 5 使用前，請清洗所有可能接觸食物的零件。請依本說明手冊中的清洗說明進行。
- 6 **請勿**在電線或插頭損壞、設備故障、曾摔落或以任何方式受損的情況下操作本設備。本設備不含可供使用者自行維修的零件。如有損壞，請聯絡 SharkNinja 進行維修。
- 7 本設備的插頭上印有重要標示。整條電源線皆不可更換。如有損壞，請聯絡 SharkNinja 進行維修。
- 8 **請勿**將本設備與延長線搭配使用。
- 9 為防止觸電風險，**請勿**將本設備浸入水中，也請避免電源線接觸任何形式的液體。
- 10 **請勿**讓電源線懸在桌子或檯面的邊緣，否則可能勾住其他物件，將設備扯落工作台。
- 11 **請勿**讓設備或電線接觸高溫表面，包括爐具或其他正在加熱的設備。
- 12 **務必**在乾燥且平坦的表面上使用本設備。
- 13 **請勿**讓兒童操作本設備或當作玩具使用。在兒童附近使用任何設備時需密切監督。
- 14 本設備**不**適合身體、感官或心智能力受限者，或缺乏經驗與知識者單獨使用，除非負責其安全的人員在旁監督或指導設備的使用方式。
- 15 **僅**使用產品隨附或 SharkNinja 建議的附件與配件。使用非 SharkNinja 建議或販售的配件可能導致火災、觸電或受傷。
- 16 裝入食物和操作設備時，請勿將手、頭髮或衣物伸入容器內。
- 17 操作與處理設備時，請避免接觸運轉中的零件。

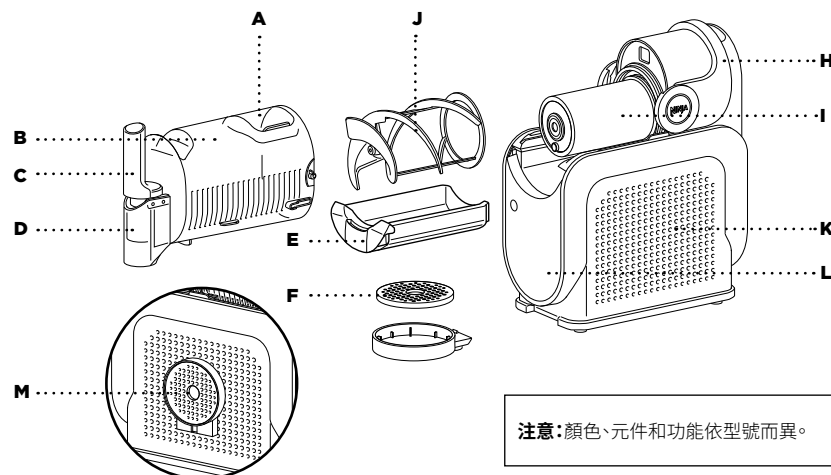
重要安全說明

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- 18 請勿將設備所提供的容器或配件放入微波爐中加熱。
- 19 務必保持設備外殼或內建結構的通風口暢通，無阻塞物。
- 20 除非符合製造商的建議，請勿使用機械裝置或其他方式加快解凍過程。
- 21 請勿損壞冷媒迴路。
- 22 除非符合製造商的建議，請勿使用機械裝置或其他方式加快解凍過程。
- 23 請勿在設備中加入冷凍水果、冷凍蔬菜或冰塊。
- 24 請勿在設備中加入熱食材。
- 25 請勿將馬達底座或控制面板浸入水中或其他液體中。
- 26 請勿將容器裝填超過 MAX FILL (最高水位線)。
- 27 切勿在使用時讓設備處於無人看管的狀態。
- 28 操作前請確認已移除容器中的所有器具。未取出器具可能會導致容器破裂，造成人身傷害與財物損壞。
- 29 請勿使用固定手柄搬運設備。請握緊馬達底座下方機身兩側來抬起設備。
- 30 請勿用來處理堅硬而鬆散的食材或冰塊。本設備並非用於處理鬆散的冷凍水果和堅硬的冰磚或冰塊。
- 31 務必直立擺放設備。
- 32 首次開箱後，確保設備直立擺放至少 2 小時再操作，讓冷凝系統中的冷凍機油充分沉降，以獲得最佳效能。
- 33 本設備不適合身體、感官或心智能力受限者（包括兒童），或缺乏經驗與知識者單獨使用，除非負責其安全的人員在旁監督或指導設備的使用方式。應妥善看護兒童，確保他們不會將設備拿來玩耍。
- 34 電源線無法更換。如果電線損壞，設備應報廢。
- 35 設備的背面和側面應保留空間，讓壓縮機可正常運作，而不致過熱。
- 36 保持設備外殼或內建結構的通風口暢通，無阻塞物。
- 37 除非符合製造商建議，請勿使用機械裝置或其他方式加快解凍過程。
- 38 使用設備時，確保設備的兩側和背面與牆壁保持至少十公分的距離。
- 39 擺放設備時，確保電源線沒有被擠壓或損壞。
- 40 請勿在設備背面放置多個可攜式插座或可攜式電源。
- 41 請勿誤用本設備，以避免造成可能的傷害。

請妥善保存此說明

零件



- | | |
|----------------|------------------|
| A 易裝填開口和蓋子 | H 固定手柄 |
| B 容器* | I (附於馬達底座) 冷凝軸 |
| C 舒適手把 | J 螺旋攪拌槳 |
| D 出料口 (附可拆卸護罩) | K 馬達底座 |
| E 冷凝液收集盤 | L 控制面板 |
| F 雙層集水盤 | M 集水盤收納 (馬達底座左側) |

*最低液體容量為 475 毫升，最高液體容量為 1890 毫升。

如需美味食譜，請造訪 sharkninja.tw。

第一次使用前

重要事項：請在繼續操作前閱讀本使用者指南開頭的所有警告。

- 1 請移除設備上的所有包裝材料。
- 2 請使用溫肥皂水清洗所有零件。
- 3 徹底沖洗所有零件，然後自然風乾。
- 4 請用軟布擦拭控制面板、馬達底座和冷凝軸，使用前請確保上述零件完全乾燥。
- 5 操作前，請先將設備直立放在檯面上至少 2 小時，讓壓縮機中的冷媒充分沉降，確保安全且獲得最佳的使用效能。

注意：所有配件皆不含 BPA。配件可放置於洗碗機清洗，但不可使用加熱烘乾程式。

使用控制面板

電源

- 按下電源按鈕以將設備開機和關機。

沖洗程式

- 此程式會在不製冷的條件下，攪拌以沖洗設備。

預設模式

- 5 種獨特的預設模式，利用 RapidChill 技術設定完美溫度以製作理想冷飲。

溫度控制設定

- 每種預設模式都會從預設/最佳溫度開始調理，以製作出最佳口感。您也可以按需要調整溫度，獲得完美的冷飲口感。
- 喜歡容易入口的冷飲口感，可以按一下控制面板的向下箭頭來降低溫度。
- 若想調製更濃稠且更冰涼的冷飲，請按下控制面板的向上箭頭來升高溫度。

故障排除技巧

- **配方不能形成冰沙？** 如果您的配方在 60 分鐘後仍未達到想要的口感，請將溫度向上提高一級。待 10 至 15 分鐘後再嘗試配方口感。若仍不滿意結果，請再將溫度調高一級。重複動作直到形成滿意口感為止。
- **冰沙無法推出？** 若要順利倒出冰沙，請加飲料到設備的最高水位線，並確定設備可正常運作。想要較順暢倒出冰沙，可以按一下控制面板的向下箭頭來提高溫度。較容易入口的冷飲可以更順暢地推出。



預設模式

每種預設模式都會從預設/最佳溫度開始調理，以製作最佳口感。您也可以按需要調整溫度，獲得完美的冷飲口感。

預設模式	預設/最佳溫度	適用飲品	食譜範例
冰沙		改變日常飲品質地	蘇打水、檸檬水
冰凍雞尾酒		含酒精飲品	瑪格麗特、粉紅酒
咖啡冰沙		適合咖啡愛好者製作冰涼咖啡飲品	市售咖啡冰沙
奶昔		乳製品和濃郁絲滑的飲品	巧克力牛奶、調和奶昔
冰鎮果汁		天然甜味飲品	柳橙汁、蘋果醋

飲料需含糖

糖分不足或酒精過多會導致冰沙無法正常凍結。遵循以下指引，讓每杯冰沙都達到完美口感。

所有配方必須含有至少 5% 糖分。

注意：預先冷凍的食材比較甜。擔心您的飲料可能太甜？別擔心，將飲料冷凍後再製成冰涼飲品就不會那麼甜。

糖分指引

請參考飲料/液體營養標籤，確保含糖量符合以下的最低建議量：

範例：

每份量	最低總糖量
330 毫升	16.5 公克
750 毫升	37.5 公克
1000 毫升	50 公克

營養	每 100 毫升	每份量
熱量	235 千焦/55 卡路里	
脂肪	0.5 公克	
鈉	25 公克	
碳水化合物	11 公克	
其中糖*	5 公克	總糖量 (5 公克符合最低要求)
蛋白質	0.65 公克	
鹽	25 毫克	

低卡和低糖飲料

如果低卡和低糖飲料是唯一成分，則無法形成冰沙，因為糖分不足，無法正常結凍。若要將您喜愛的低卡和低糖飲料變為 Slushi 飲品，請加入以下食材：

配方飲品總量	額外食材
700 毫升	8.5 公克赤藻糖醇、21 公克檸檬汁和 ¼ 茶匙鹽
1400 毫升	17 公克赤藻糖醇、42 公克檸檬汁和 ¼ 茶匙鹽
1700 毫升	20.5 公克赤藻糖醇、51 公克檸檬汁和 ¼ 茶匙鹽

什麼是赤藻糖醇？

赤藻糖醇是一種低卡路里的甜味劑，其風味與砂糖類似，卻不會對血糖產生明顯影響，也不易引發蛀牙。赤藻糖醇在各食品中已普遍用來取代砂糖，且一般認為可安全食用。與所有膳食成分一樣，建議適量攝取赤藻糖醇，維持均衡飲食。

故障排除技巧：

- **低糖警報：**如果飲料的含糖量過低，設備會偵測到，並發出警報。溫度控制 LED 指示燈會從頂部 LED 指示燈依降序逐一閃爍，而設備每隔 15 分鐘就會發出嗶嗶聲一次。
- **如果飲料不符合總糖量的最低要求：**每一份量加入 1 至 2 湯匙的調味糖漿、砂糖、果糖、椰子糖、楓糖漿、龍舌蘭蜜、糖漿或蜂蜜。倒入設備之前，將額外加入的砂糖與基底混合。按下預設模式重新設定。再按下預設模式重新啟動。

注意：人工甜味劑不能滿足最低或最高總糖量要求。

酒精飲品指引

在家調製最愛冰凍雞尾酒，獲得完美平衡風味。使用「調酒冰沙」預設模式時，所有預混合的材料（葡萄酒、啤酒等）的酒精濃度必須介於 2.8% 到 16%。

烈酒/蒸餾酒指引

如需製作調酒冰沙，請參閱下表，瞭解每種配方飲品總量可以添加的烈酒/蒸餾酒（伏特加、龍舌蘭等）量上限。

配方飲品總量	酒精含量上限
710 毫升	120 毫升
1065 毫升	175 毫升
1420 毫升	235 毫升
1890 毫升	295 毫升

上表**僅為**添加烈酒/蒸餾酒 (35%+) 的指引。使用葡萄酒、啤酒、蘇打水或預混合調酒等其他酒精時，請參閱《靈感食譜指南》。

技巧

- 使用輕盈或低糖飲料配方時，請省略食譜中的水，並以同等份量的輕盈調和飲料取代。
- 使用含有酒精的預混合配方時，請省略指引表中的額外酒精，並以同等份量的飲料配方取代。
- 依指引使用全糖預混合配方時，請根據包裝指引建議的 1/2 冰量，改為添加同等份量的水。
- 依指引使用微糖預混合配方時，請根據包裝指引建議的 1/4 冰量，改為添加同等份量的水。

🔊 故障排除技巧

高酒精/高糖警報：如果飲料的酒精和糖含量過高，設備會偵測到，並發出警報。溫度控制 LED 指示燈會從底部 LED 指示燈依升序逐一閃爍，預設 LED 指示燈會閃爍，而設備每隔 15 分鐘就會發出嗶嗶聲一次。

如果飲料超出酒精含量上限：每份飲料 (240 毫升) 加入 60 毫升的水來稀釋。按下預設模式重設設備。再按下預設模式重新啟動。

提示與技巧

- 首次使用前，請先將設備直立擺放至少 2 小時。
- **請勿**加入熱的食材。
- **請勿**加入冰塊或固體食材（如水果、冰淇淋或冷凍水果）。
- 預先冷凍的食材比較甜。擔心您的飲料可能太甜？別擔心，將飲料冷凍後再製成冰涼飲品就不會那麼甜。
- 所有配方必須含有至少 5% 糖分。
- 使用「調酒冰沙」預設模式時，所有預混合材料的酒精濃度必須介於 2.8% 到 16%。
- 若要製作出最佳成品，請在加入設備之前先將液體或預混合食材冷卻。
- 若要製作出較冰爽的成品，請在倒出冷飲之前冷卻用杯。
- 若要製作出理想冷飲口感，請使用溫度控制設定進行調整。
- 使用「奶昔」或「咖啡冰沙」預設模式時，請在預設模式結束後的 30 分鐘內倒出內容物，以免產生泡沫。
- 若要順利倒出冰沙，請加料到設備的最高水位線 (1890 毫升)。
- 設備最長可運作 12 小時。
- 除馬達底座外，所有零件包括冷凝軸皆可使用洗碗機清洗，但**不應**使用熱烘乾程式。

最低裝入液體 = 475 毫升 最高裝入液體 = 1890 毫升

本產品並非食物調理機。

請勿用來處理堅硬的冰塊。

請勿用來製作果昔或處理堅硬而鬆散的食材。

請勿嘗試攪拌或浸漬液體以外的食材。

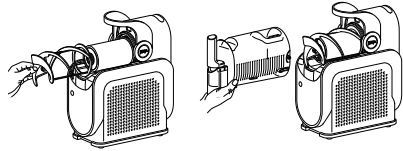
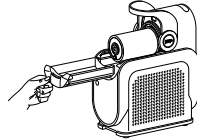
使用 NINJA SLUSHI™ 專業級冷飲調理機

重要事項：請在繼續操作前閱讀本使用者指南開頭的所有警告。

注意：

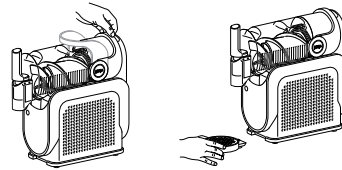
- 本設備最少需加入 475 毫升液體食材。
- 液體容量最多 1890 毫升。
- **請勿**加入冰塊或固體食材(如水果、冰淇淋或冷凍水果)。
- **請勿**加入熱的食材。

- 1 確保所有零件均已仔細清潔，並且馬達底座放在平坦穩固的表面上。
- 2 將冷凝液收集盤滑入導軌，安裝在冷凝軸下方。

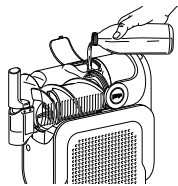


- 3 將螺旋攪拌槳滑入裝到冷凝軸上，直到與插梢卡好固定好。
- 4 向上推起固定手柄，將容器滑入套住裝好的螺旋攪拌槳和冷凝軸。

- 5 往回拉固定手柄，確保將容器鎖定到位並密封。
- 6 將集水盤插入到馬達底座前方，直到喀噠一聲固定到位。

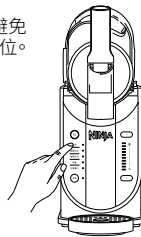


注意：請務必在首次使用前，將設備直立擺放在檯面上至少 2 小時，讓壓縮機中的冷媒充分沉降，確保安全且獲得最佳的使用效果。



- 7 將設備插上電源。
- 8 打開容器上方的蓋子。
- 9 透過易裝填開口加入液體和/或預混合食材，然後關上蓋子。為避免滴漏和潑灑，將液體加入容器前，請確定容器已鎖緊並固定到定位。
- 10 按下電源按鈕啟動設備。

- 11 選擇所需的預設模式。
- 12 該預設模式會以預定/最佳溫度開始調理，以製作最佳口感。您也可以按需要調整溫度，獲得完美的冷飲口感。

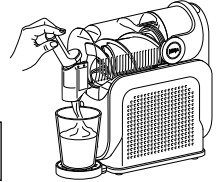


注意：

- 當冷飲冷卻到您所設定的溫度時，溫度控制設定 LED 指示燈會閃爍。當冷飲達到所需溫度時，LED 指示燈會持續亮起，而設備會發出嗶嗶。設備會持續運作，讓冷飲保持在最佳溫度，而且隨時可供倒出。
- 視食材、容量和開始溫度而定，飲料製作時間最多需要 15 至 60 分鐘。
- 預先冷凍的食材比較甜。擔心您的飲料可能太甜？別擔心，將飲料冷凍後再製成冰涼飲品就不會那麼甜。

- 13 將杯子放置於手把下方的集水盤上。
- 14 若要倒出飲料，請慢慢拉動手把。若要停止，放開手把讓其回到原位即可。
- 15 享用您的冷飲成品。
- 16 最多讓設備運轉 12 小時。

注意：在倒出冷飲之前，請勿關閉預設模式。



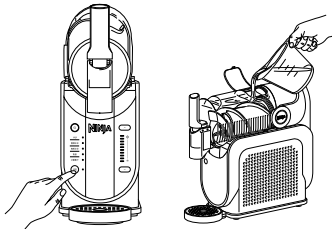
保養與維護

使用「沖洗」程式

注意：沖洗的液體會快速從容器出料口流出。請務必使用大杯子或碗來接水。

此程式會在不製冷的條件下，攪拌以沖洗設備。使用「沖洗」程式後，請手洗所有零件或將其放入洗碗機清洗，以徹底清潔設備。

- 1 倒出所有剩餘的冷飲。
- 2 停止目前運作中的預設模式。按下「沖洗」按鈕。
- 3 加入熱水至容器的最高水位線 (1890 毫升)。
- 4 加水後，請立即緩慢地從該設備中排出水。
- 5 再按一次「沖洗」按鈕，停止「沖洗」程式。
- 6 按下電源按鈕關閉設備。

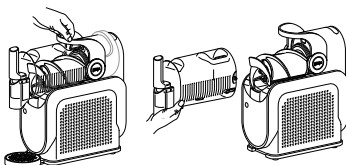


注意：如有需要，請重複上述步驟，直到冷飲完全從冷凝軸中沖洗乾淨。

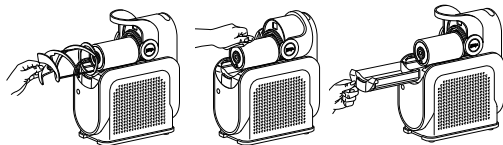
拆卸和清洗

要獲得最佳效果，請在拆卸和清潔所有部件之前先使用「沖洗」程式。

- 1 將固定手柄向前推以解鎖，然後將容器從設備上輕輕拉出取下。請確定容器向下傾倒，以免剩餘液體從容器背面漏出。放置一旁。
- 2 從冷凝軸滑動取出螺旋攪拌槳。放置一旁。



- 3 使用消毒布或溫濕布擦拭馬達底座和冷凝軸。
- 4 從設備輕輕滑動取出冷凝液收集盤，因能冷凝液收集盤內可能還有殘留液體。放置一旁。
- 5 使用消毒布或溫濕布擦拭冷凝軸下方的設備。
- 6 可視需要取下集水盤和/或出料口護罩。

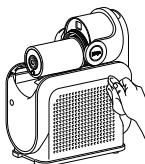


注意：集水盤可輕易拆卸，方便清洗。

- 7 以溫肥皂水手洗所有部件，也可使用洗碗機清洗。如有需要，可重複清洗直到所有部件皆徹底清潔。

注意：除了馬達底座和冷凝軸外，所有部件均可放置於洗碗機下層清洗，但**不可**使用加熱烘乾程式。

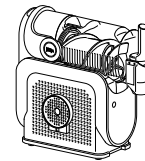
- 8 使用消毒布或溫濕布擦拭馬達底座。
- 9 重新組裝和/或收納設備之前，先讓所有部件完全陰乾。



收納

收納電線時，請用魔鬼氈將電線繞在馬達底座後方附近收納。**請勿**將電線繞在底座下方收納。請安裝好所有部件後直立收納設備。將集水盤掛放在設備左側收納妥當。搬運設備時，請從馬達底部抬起。

請勿將食材存放在容器內。



重設馬達

此設備設有獨特的安全系統，可防止在不小心過載時損壞馬達和驅動系統。如果設備過載，馬達會暫時停止運轉。若發生此情況，請按照以下步驟進行重置。

- 1 將設備從插座拔除。
- 2 讓設備冷卻約 15 分鐘。
- 3 拆卸所有部件和配件。確保螺旋攪拌槳沒有卡到任何食材。

重要事項：請確保不要超過最大容量。這是設備過載的最常見原因。**請勿**用來處理堅硬的冰塊。**請勿**用來製作果昔或處理堅硬而鬆散的食材。如果您的設備需要維修，請致電客服專線：**0800-000-605**。為了更有效地協助您，請於 sharkninja.tw 完成產品線上註冊，並在致電時備妥產品。

訂購替換零件

欲訂購額外零件與附件，請造訪 sharkninja.tw。

產品註冊

請於購買後十 (10) 日內造訪 sharkninja.tw 並註冊您的全新 Ninja™ 產品。您將需要提供商店名稱、購買日期、型號，以及您的姓名與地址。

註冊能讓我們在產品發出安全通知時聯絡您。完成註冊即表示您已閱讀並瞭解隨附說明中的使用說明與警告內容。

故障排除指南

警告：為降低觸電及意外操作的風險，請在執行故障排除前先關閉電源並拔除插頭。

設備難以從檯面取下以進行收納。

- 將雙手放在馬達底座兩側下方，輕輕將設備向上並朝自己方向拉起。

我可以加入冷凍水果或冰塊嗎？

- 不可以。使用本設備時，請勿加入冷凍食材或冰塊。

未安裝容器警報：如果容器未正確安裝，設備會偵測到，並發出警報。所有預設模式的 LED 指示燈皆會閃爍。

- 為避免滴漏和潑灑，請確定容器已清空，再組裝或拆卸到馬達底座。向上推起固定手柄，將容器滑入套住裝好的螺旋攪拌槳和冷凝軸。
- 往回拉固定手柄，確保將容器鎖定到位並密封。
- 按下電源按鈕啟動設備，預設模式 LED 指示燈會亮起，表示設備已準備就緒。

低糖警報：如果飲料的含糖量過低，設備會偵測到，並發出警報。溫度控制 LED 指示燈會從頂部 LED 指示燈依降序逐一閃爍，預設 LED 指示燈會閃爍，而設備每隔 15 分鐘就會發出嗶嗶聲一次。

- 查看配方的含糖量，確定含有至少 5% 糖分。
- 如果使用預混合飲料，請查看食材清單，確定含糖量至少有 5%，且飲料不含人工甜味劑。請參閱「飲料需含糖」部分瞭解詳情。
- 如果飲料不符合總糖量的最低要求，每一份量 (240 毫升) 請加入 1-2 湯匙的調味糖漿、果汁、砂糖、棗糖、椰子糖、楓糖漿、龍舌蘭蜜、糖漿或蜂蜜。
- 按下預設模式重設設備。再按下預設模式重新啟動，即可繼續製作冷飲。

高酒精/高糖警報：如果飲料的酒精和糖含量過高，設備會偵測到，並發出警報。溫度控制 LED 指示燈會從底部 LED 指示燈依升序逐一閃爍，預設 LED 指示燈會閃爍，而設備每隔 15 分鐘就會發出嗶嗶聲一次。

- 查看配方的酒精含量，確定酒精濃度在 2.8% 至 16% 之間。
- 如果使用烈酒/蒸餾酒 (濃度 35% 以上)，每 710 毫升配方飲品使用 120 毫升酒。請參閱「酒精飲品指引」部分瞭解詳情。
- 如果飲料超出酒精含量上限，每一份量 (240 毫升) 請加入 60 毫升的水來稀釋。
- 按下預設模式重設設備。再按下預設模式重新啟動，即可繼續製作冷飲。

馬達停滯警報：如果馬達在運轉時停滯，設備會偵測到，並發出警報。

所有溫度控制 LED 指示燈皆會閃爍，而設備每隔 15 分鐘就會發出嗶嗶聲一次。

- 此設備設有獨特的安全系統，可防止在不小心過載時損壞馬達和驅動系統。如果設備過載，馬達會暫時停止運轉。
- 將設備從插座拔除。
- 讓設備冷卻約 15 分鐘。
- 拆卸所有部件和配件。確保螺旋攪拌槳沒有卡到任何食材。
- 再次插上設備，並重新組裝所有部件，讓設備恢復運作。

設備故障警報：如果發生故障，設備會偵測到，並發出警報。所有其他溫度控制 LED 指示燈會交錯閃爍，而設備每隔 15 分鐘就會發出嗶嗶聲一次。

- 如果設備故障，請造訪 sharkninja.com 查詢產品保養與維護的自助服務。

設備傾斜警報：如果在使用期間傾斜，設備會偵測到，並發出警報。頂部和底部各 5 個溫度控制 LED 指示燈會交錯閃爍，而設備每隔 15 分鐘就會發出嗶嗶聲一次。

- 使用前先將設備直立擺放至少 2 小時。

Shark NINJA

一 (1) 年有限保固

NJA_1_YR_IB_LMTD_WRNTY_TW_TC

此一 (1) 年有限保固適用於從新加坡商維諾瓦股份有限公司臺灣分公司授權零售商購買的產品。保固範圍僅適用於原購買人及原產品，且不得轉讓。

SharkNinja 保證在正常家庭使用條件下，並依照《使用者指南》中所示的要求進行維護的情況下，本產品自購買日起一 (1) 年內不會出現材料或做工上的瑕疵，惟需遵守以下條件與排除項目：

保固涵蓋哪些項目？

- 原裝置及/或 SharkNinja 自行判定為有瑕疵的非耗損零件，可在原購買日期起一 (1) 年內進行維修或更換。
- 若為提供更換產品的情況，保固期限將於收到更換產品後六 (6) 個月或原保固期剩餘時間內 (取較長者) 結束。SharkNinja 保留以等值或更高價值產品進行更換的權利。

保固不涵蓋哪些項目？

- 正常磨損的零件 (如攪拌容器、蓋子、杯子、刀片、調理機底座、可拆式內鍋、料理架、烤盤等)，這些零件需定期維護及/或更換以確保裝置正常運作，並不在保固涵蓋範圍內。替換零件可於 sharkninja.tw 購買。
- 任何遭到竄改或用於商業用途的裝置。
- 因誤用、濫用、疏忽操作、未執行必要保養 (如未保持馬達座凹槽清潔，避免食物殘渣或其他異物堆積)，或因運送過程中搬運不當所造成的損壞。
- 衍生性和附帶性損害。
- 由非 SharkNinja 授權維修人員所造成的瑕疵。此類瑕疵包括由非 SharkNinja 授權人員在進行運送、修改或修理的過程中，所導致的 SharkNinja 產品 (或其零件) 損壞。

如何獲得維修服務

若您的設備在正常家庭使用條件下於保固期內無法正常運作，請造訪 sharkninja.tw 查詢產品保養與維護的自助服務。

產品保固註冊

請至 sharkninja.tw 上傳有效購買憑證 (須包含購買日期與商品明細，如發票、出貨單或其他相關證明)，並登錄產品序號，即可完成線上保固註冊。

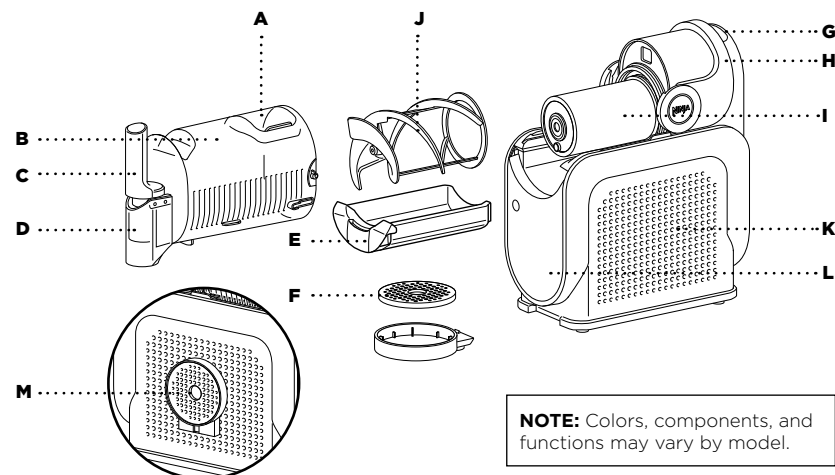
IMPORTANT SAFETY INSTRUCTIONS

PLEASE READ ALL INSTRUCTIONS BEFORE USE • FOR HOUSEHOLD USE ONLY

- 15 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.
- 16** Keep hands, hair, and clothing out of the container when loading and operating.
- 17** During operation and handling of the appliance, avoid contact with moving parts.
- 18 DO NOT** microwave the containers or accessories provided with the appliance.
- 19 ALWAYS** keep ventilation openings, in the appliance enclosure or in the built-in structure, clear of obstruction.
- 20 DO NOT** use mechanical devices or other means to accelerate the defrosting process, other than those recommended by the manufacturer.
- 21 DO NOT** damage the refrigerant circuit.
- 22 DO NOT** use mechanical devices or other means to accelerate the defrosting process, other than those recommended by the manufacturer.
- 23 DO NOT** add frozen fruit, frozen vegetables, or ice to the unit.
- 24 DO NOT** add hot ingredients to the unit.
- 25 DO NOT** submerge the motor base or control panel in water or other liquids.
- 26 DO NOT** fill vessel past the MAX FILL line.
- 27 NEVER** leave the appliance unattended while in use.
- 28** 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.
- 29 DO NOT** carry the unit by the bail handle. Hold the unit by grasping both sides of the unit under the motor base.
- 30 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.
- 31 ALWAYS** keep the unit upright.
- 32** After unboxing the unit for the first time, ensure the unit is upright for at least 2 hours before operating to let the refrigerant oils settle in the air conditioning system for best performance.
- 33** This appliance is not intended for use by persons (including children) 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. Children should be supervised to ensure that they do not play with the appliance.
- 34** The supply cord cannot be replaced. If the cord is damaged the appliance should be scrapped.
- 35** Keep rear and sides of the unit open in order for the compressor to operate properly and not over heat.
- 36** Keep ventilation openings, in the appliance enclosure or in the built-in structure, clear of obstruction.
- 37 DO NOT** use mechanical devices or other means to accelerate the defrosting process, other than those recommended by the manufacturer.
- 38** When using appliance, make sure both sides and back of it are at least ten centimeters away from walls.
- 39** When positioning the appliance, ensure the supply cord is not trapped or damaged.
- 40 DO NOT** locate multiple portable socket-outlets or portable power supplies at the rear of the appliance.
- 41 DO NOT** misuse the appliance to avoid potential injury.

SAVE THESE INSTRUCTIONS

PARTS



- | | |
|---|--|
| A Easy Fill Port and Cover | H Bail Handle |
| B Vessel* | I Evaporator (Attached to Motor Base) |
| C Comfort Handle | J Auger |
| D Pour Spout with Removable Shroud | K Motor Base |
| E Condensation Catch | L Control Panel |
| F 2-Part Drip Tray | M Drip Tray Storage (Left side of Motor Base) |
| G On / Off Switch | |

*475ml minimum liquid capacity. 1890ml maximum liquid capacity.

To find great recipes, visit sharkninja.tw.

BEFORE FIRST USE

IMPORTANT: Review all warnings at the beginning of this Owner's Guide before proceeding.

- 1** Press the on/off switch at the back of the unit. Switch is on when the side with the line is pressed down. The unit will now be operable.
- 2** Remove all packaging materials from the unit.
- 3** Wash all parts in warm, soapy water.
- 4** Thoroughly rinse and air dry all parts.
- 5** Wipe control panel, motor base, and evaporator with a soft cloth. Allow to dry completely before using.
- 6 Place the unit on countertop for at least 2 hours before operating. This allows the refrigerant to settle in the condenser for optimal and safe use.**

NOTE: All attachments are BPA free. Accessories are dishwasher safe but should **NOT** be cleaned with a heated dry cycle.

USING THE CONTROL PANEL

POWER

- Press to power the unit on and off.

RINSE CYCLE

- This cycle agitates, without cooling, to rinse the unit.

PRESETS

- 5 unique presets use RapidChill Technology to determine the perfect temperature for the ideal frozen drink.

TEMPERATURE CONTROL SETTING

- Each preset will start at a default/optimal temperature for ideal texture. If desired, adjust the temperature for your perfect frozen drink texture.
- For sippable frozen drinks, decrease the temperature level by pressing the bottom arrow on the control panel.
- For thicker, colder frozen drinks, increase the temperature level by pressing the top arrow on the control panel.



! TROUBLESHOOTING TIPS

- RECIPE NOT SLUSHING?** If your recipe has not reached desired texture after 60 minutes, increase the temperature by one level. Wait 10-15 minutes to test recipe texture. If still not desired, increase by one level again. Repeat until desired texture is achieved.
- SLUSH NOT DISPENSING?** For the best dispensing experience, fill the unit to the max fill line and ensure the unit is running. For a smoother dispense experience, decrease the temperature level by pressing the bottom arrow on the control panel. More sippable frozen drinks will dispense smoother.

PRESETS

Each preset will start at a default/optimal temperature for ideal texture. If desired, adjust the temperature for your perfect frozen drink texture.

PRESET	DEFAULT/OPTIMAL TEMPERATURE	DESIGNED FOR	RECIPE EXAMPLES
冰沙		Transforming your everyday beverages	Soda, lemonade
冰凍雞尾酒		Beverages with alcohol content	Margarita, rosé
咖啡冰沙		Coffee lovers to make frozen treats	Store bought frappé
奶昔		Dairy and creamier based beverages	Chocolate milk, blended milkshake
冰鎮果汁		Naturally sweetened beverages	Orange juice, apple cider

REQUIRED SUGAR CONTENT

Too little sugar or too much alcohol will prevent proper freezing of a slush output. Follow guidelines below for a perfect slush every time.

All inputs must contain at least 5% sugar.

NOTE: Pre-frozen ingredients taste sweeter. Worried your drink might be too sweet? Don't worry, it won't taste as sweet after you freeze and slush it into a frozen drink.

SUGAR GUIDELINES

Refer to drink/liquid nutrition label to ensure sugar content meets the recommended minimums below:

EXAMPLE:

SERVING SIZE	Minimum Total Sugar Amount
330ml	16.5g
750ml	37.5g
1000ml	50g

Nutrition	per 100ml	Serving Size
Energy	235kJ/55kcal	
Fat	0.5g	
Sodium	25g	
Carbohydrates	11g	
of which sugars*	5g	Total Sugars (5g meets the minimum requirements)
Protein	0.65g	
Salt	25mg	

DIET AND LOW SUGAR DRINKS

Diet and low sugar drinks won't turn into slush when they're the only ingredient as too little sugar will prevent recipes from freezing properly. To turn your favourite diet and low sugar drinks into a Slushi, add the below ingredients to your input:

TOTAL RECIPE SIZE	ADDITIONAL INGREDIENTS
700ml	8.5g erythritol, 21g lemon juice & ¼ teaspoon salt
1400ml	17g erythritol, 42g lemon juice & ¼ teaspoon salt
1700ml	20.5g erythritol, 51g lemon juice & ¼ teaspoon salt

WHAT IS ERYTHRITOL?

Erythritol is a low calorie sweetener that offers a taste similar to sugar without significantly affecting blood sugar levels or contributing to tooth decay. It is widely used as a sugar substitute in various food products and is generally considered safe for consumption. As with all dietary components, it is advisable to consume erythritol in moderation as part of a balanced diet.

TROUBLESHOOTING TIPS:

- LOW SUGAR ALERT:** If the sugar content of the input is too low, the unit will detect it and provide an alert. Temperature Control LEDs will flash one at a time in descending order starting with the top LED, and the unit will beep every minute for 15 minutes.
- IF A DRINK DOES NOT MEET MINIMUM REQUIREMENTS OF TOTAL SUGAR:** Add 1-2 tablespoons flavoured syrup, sugar, date sugar, coconut sugar, maple syrup, agave, simple syrup, or honey per serving. Combine additional sugar with the base prior to pouring into unit. Reset the unit by pressing the preset. Restart by pressing the preset again.

NOTE: Artificial sweeteners will not aid in meeting total minimum or maximum sugar requirements.

ALCOHOL GUIDELINES

The perfect balance for your favourite frozen cocktails at home. When using the FROZEN COCKTAIL preset, all premade inputs (wine, beer, etc.) must be between 2.8% and 16% alcohol.

HARD ALCOHOL/SPIRIT GUIDELINES

To create frozen cocktails, see chart below for the maximum hard alcohol/spirit (vodka, tequila, etc.) content per total recipe size.

Total Recipe Size	Maximum Alcohol Amount
710ml	120ml
1065ml	175ml
1420ml	235ml
1890ml	295ml

Chart above is a guide for incorporating hard alcohol/spirits (35% +) **ONLY**. When using other alcohols such as wine, beer, seltzer, or premade cocktails, refer to the Inspiration Guide.

TIPS

- **When using LIGHT or LOWER SUGAR drink mixes**, omit water from the recipe and replace with additional light drink mix in the equal amount.
- **When using premade mixes containing alcohol**, omit addition of alcohol from chart instructions and replace with additional drink mix in equal amount.
- **When using full sugar premade mixes with blender instructions**, use 1/2 the amount of ice recommended on package instructions in the form of water.
- **When using light sugar premade mixes with blender instructions**, use 1/4 the amount of ice recommended on package instructions in the form of water.

TROUBLESHOOTING TIPS

High alcohol/high sugar alert: If the alcohol and sugar content of the input is too high, the unit will detect it and provide an alert. Temperature Control LEDs will flash one at a time in ascending order starting with the bottom LED, preset LEDs will flash, and the unit will beep every minute for 15 minutes.

If a drink exceeds the maximum alcohol amount: Add 60ml water per serving (240ml) to dilute the input. Reset the unit by pressing the preset. Restart by pressing the preset again.

TIPS & TRICKS

- Keep unit upright for at least 2 hours before first use.
- **DO NOT** add hot ingredients.
- **DO NOT** add ice or solid ingredients like fruit, ice cream, or frozen fruit.
- Pre-frozen ingredients taste sweeter. Worried your drink might be too sweet? Don't worry, it won't taste as sweet after you freeze and slush it into a frozen drink.
- All inputs must include at least 5% sugar.
- When using the Frozen Cocktail preset, all premade inputs must contain between 2.8% and 16% alcohol.
- For best results, chill liquid(s) or blended ingredients before adding to the unit.
- For the frostiest results, chill serving glasses before dispensing your frozen drink.
- For your ideal frozen drink texture, use the temperature control setting to adjust.
- When using the Milkshake or Frappé preset, dispense contents within 30 minutes of the preset ending to avoid a foamy output.
- For the best dispensing experience, fill the unit to the max fill line (1890 ml).
- You can run the unit up to 12 hours.
- All parts except the motor base, including the evaporator, are dishwasher safe but should **NOT** be cleaned with a heated dry cycle.

Minimum input = 475ml Maximum input = 1890ml

This is NOT a blender.

DO NOT process a solid block of ice or ice cubes.

DO NOT make a smoothie or process hard, loose ingredients.

DO NOT attempt to blend or macerate non-liquid ingredients.

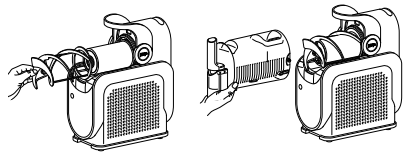
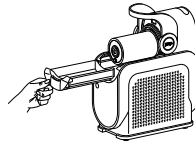
USING THE NINJA SLUSHI™ PROFESSIONAL FROZEN DRINK MAKER

IMPORTANT: Review all warnings at the beginning of this Owner's Guide before proceeding.

NOTE:

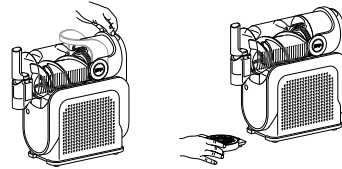
- Minimum 475ml input required for using the unit.
- Maximum 1890ml liquid capacity.
- **DO NOT** add ice or solid ingredients like fruit, ice cream, or frozen fruit.
- **DO NOT** add hot ingredients.

- 1 Ensure all parts are fully cleaned and the motor base is level on a flat, solid surface.
- 2 Install the condensation catch under the evaporator by sliding it into the rail grooves.

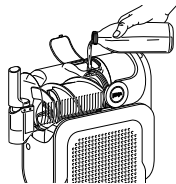


- 3 Install the auger by sliding it over the evaporator and rotating until it fits into place onto the pin.
- 4 With the bail handle up, slide the vessel over the installed auger and evaporator.

- 5 Lock the vessel in place by pushing the bail handle back to seal the vessel.
- 6 Insert the drip tray in front of the motor base until it clicks in place.

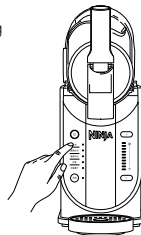


NOTE: Make sure the unit has been sitting upright on the countertop for at least 2 hours before first use, so the refrigerant can settle in the condenser for optimal and safe use.



- 7 Plug the unit in.
- 8 Open the cover on the top of the vessel.
- 9 Add liquid(s) and/or blended ingredients through the easy fill port and close the cover. To prevent leaking and spills, ensure the vessel is locked into place before adding liquid(s) to the vessel.
- 10 Press the power button to turn the unit on.

- 11 Choose your desired preset.
- 12 The preset will start at the default/optimal temperature for ideal texture. If desired, adjust the temperature for your perfect frozen drink texture.

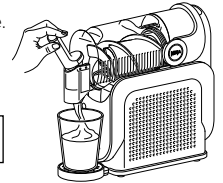


NOTE:

- Temperature Control Setting LEDs will pulse while frozen drink is freezing to your set temperature level. Once frozen drink reaches the desired temperature, LEDs will remain solid and unit will beep. Unit will continue running to keep your frozen drink at the ideal temperature and be ready to dispense.
- Creating drinks can take up to 15-60 minutes depending on ingredients, volume, and starting temperature.
- Pre-frozen ingredients taste sweeter. Worried your drink might be too sweet? Don't worry, it won't taste as sweet after you freeze and slush it into a frozen drink.

- 13 Place a cup on the drip tray, under the handle.
- 14 To dispense, slowly pull the handle. To stop, release the handle back in place.
- 15 Enjoy your latest frozen drink creation.
- 16 Run the unit for up to 12 hours.

NOTE: DO NOT turn off preset until all frozen drink has been dispensed.



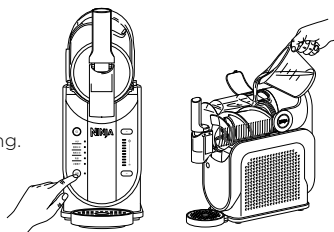
CARE & MAINTENANCE

USING THE RINSE CYCLE

NOTE: Liquids from rinsing will dispense quickly from vessel pour spout. Ensure you use a large cup or bowl to capture this liquid.

This cycle agitates, without cooling, to rinse the unit. After using the Rinse cycle, wash all parts by hand or in a dishwasher to fully clean the unit after each use.

- 1 Dispense any remaining frozen drink.
- 2 Stop the current preset. Press the 冲洗 button.
- 3 Add hot water up to the vessel's max fill line (1890ml).
- 4 Slowly dispense the water from the unit immediately after filling.
- 5 Stop Rinse cycle by pressing the 冲洗 button again.
- 6 Press the power button to turn the unit off.

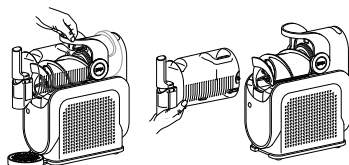


NOTE: If needed, repeat until frozen drink is rinsed off the evaporator.

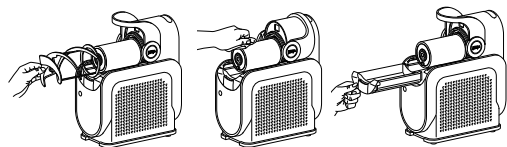
DISASSEMBLY & CLEANING

For best results, use the Rinse cycle before disassembling and cleaning all parts.

- 1 Unlock the bail handle by pulling forward and remove the vessel by gently pulling it off the unit. Ensure the vessel is tipped downward to prevent remaining liquid from spilling out the back of the vessel. Set aside.
- 2 Slide the auger off the evaporator. Set aside.



- 3 Wipe down the evaporator with a sanitised or warm, damp cloth.
- 4 Gently slide the condensation catch out of the unit, since there may be residual liquid in the condensation catch. Set aside.
- 5 Wipe down unit underneath the evaporator with a sanitised or warm, damp cloth.
- 6 If needed, remove the drip tray and/or spout shroud.

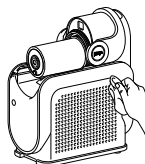


NOTE: Drip tray cover can be removed for easy cleaning.

- 7 Hand wash all parts in hot, soapy water, or use a dishwasher. If needed, repeat until all parts are fully clean.

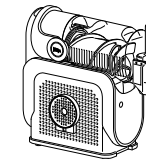
NOTE: All parts, except the motor base and evaporator, are bottom rack dishwasher safe, and should **NOT** be cleaned with a heated dry cycle.

- 8 Wipe down the motor base with a sanitised or warm, damp cloth.
- 9 Allow all parts to dry thoroughly before reassembling and/or storing the unit.



STORING

For cord storage, wrap cord with the hook-and-loop fastener near the back of the motor base. **DO NOT** wrap the cord around the bottom of the base. Store the unit upright and store all parts assembled. Store the drip tray on the left side of the unit by hanging it in place. When moving the unit, lift from the bottom of the motor base.



DO NOT store ingredients inside the vessel.

RESETTING THE MOTOR

This unit features a unique safety system that prevents damage to the motor and drive system should you inadvertently overload it. 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 all parts and accessories. Ensure no ingredients are jamming the auger.

IMPORTANT: Ensure that maximum capacity is not exceeded. This is the most typical cause of appliance overload. **DO NOT** process a solid block of ice or ice cubes. **DO NOT** make a smoothie or process hard, loose ingredients. If your unit needs servicing, please call Customer Service at **0800-000-605**. So we may better assist you, please register your product online at sharkninja.tw and have the product on hand when you call.

ORDERING REPLACEMENT PARTS

To order additional parts and attachments, visit sharkninja.tw.

PRODUCT REGISTRATION

Please visit sharkninja.tw to register your new Ninja product within ten (10) 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. By registering, you acknowledge you have read and understood the instructions for use and warnings set forth in the accompanying instructions.

TROUBLESHOOTING GUIDE

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

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.

Can I add frozen fruit or ice?

- No. **DO NOT** add frozen ingredients or ice when using this unit.

Vessel not installed alert: If the vessel is not installed correctly, the unit will detect it and provide an alert. All preset LEDs will flash.

- To prevent leaking and spills, ensure the vessel is empty before assembling or disassembling onto the motor base. With the bail handle up, slide the vessel over the installed auger and evaporator.
- Lock the vessel in place by pushing the bail handle back to seal the vessel.
- Press the Power button to turn unit on, and the preset LEDs will illuminate, indicating the unit is ready for use.

Low sugar alert: If the sugar content of the input is too low, the unit will detect it and provide an alert. Temperature Control LEDs will flash one at a time in descending order starting with the top LED, preset LEDs will flash, and the unit will beep every minute for 15 minutes.

- Check the sugar content in your recipe to ensure it contains at least 5% sugar.
- If using a pre-made beverage, check the ingredient list to ensure the sugar content is at least 5% and ensure the beverage doesn't include artificial sweeteners. Refer to the Required Sugar Content section for more details.
- If a drink does not meet minimum requirements of total sugar, add 1-2 tablespoons of flavoured syrup, juice, sugar, date sugar, coconut sugar, maple syrup, agave, simple syrup, or honey per serving (240ml).
- Reset the unit by pressing the preset. Restart by pressing the preset again to resume creating your frozen drink.

High alcohol/high sugar alert: If the alcohol and sugar content of the input is too high, the unit will detect it and provide an alert. Temperature Control LEDs will flash one at a time in ascending order starting with the bottom LED, preset LEDs will flash, and the unit will beep every minute for 15 minutes.

- Check the alcohol content in your recipe to ensure it contains between 2.8% and 16% alcohol.
- If using hard alcohol/spirits (35%+), use 120ml for every 710ml of total recipe size. Refer to the Alcohol Guidelines section for more details.
- If a drink exceeds the maximum alcohol amount, add 60ml water per serving (240ml) to dilute the input.
- Reset the unit by pressing the preset. Restart by pressing the preset again to resume creating your frozen drink.

Motor stall alert: If the motor stalls while running, the unit will detect it and provide an alert. Every Temperature Control LED will flash, and the unit will beep every minute for 15 minutes.

- This unit features a unique safety system that prevents damage to the motor and drive system should you inadvertently overload it. If the unit is overloaded, the motor will be temporarily disabled.
- Unplug the unit from the electrical outlet.
- Allow the unit to cool for approximately 15 minutes.
- Remove all parts and accessories. Ensure no ingredients are jamming the auger.
- Plug in the unit again and reassemble all parts to resume unit use.

Unit failure alert: If the unit fails, the unit will detect it and provide an alert. Every other Temperature Control LED will flash alternately, and the unit will beep every minute for 15 minutes.

- If the unit fails, please call Customer Service at 0800-000-605.

Unit sideways alert: If the unit is on its side during use, the unit will detect it and provide an alert. The top 5 and bottom 5 Temperature Control LEDs will flash alternately, and the unit will beep every minute for 15 minutes.

- Place the unit upright and let it stand for at least 2 hours before using.

Shark NINJA

ONE (1) YEAR LIMITED WARRANTY

NJA_1_YR_IB_LMTD_WRNTY_TW_EN

The One (1) Year Limited Warranty applies to purchases made from authorized retailers of **OSONOVA PRIVATE LIMITED TAIWAN BRANCH**. 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, cups, blades, blender bases, 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 sharkninja.tw.
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.

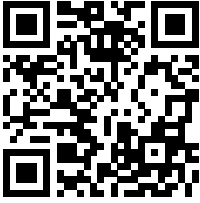
How to get service

If your appliance fails to operate properly while in use under normal household conditions within the warranty period, visit sharkninja.tw for product care and maintenance self-help. Our Customer Service Specialists are also available at **0800-000-605** to assist with product support and warranty service options. So we may better assist you, please register your product online at sharkninja.tw and have the product on hand when you call.

How to initiate a warranty claim

You must call **0800-000-605** to initiate a warranty claim. You will need the receipt as proof of purchase. We also ask that you register your product online at sharkninja.tw 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.

請造訪我們的網站：
VISIT US ONLINE AT:
sharkninja.tw



請記錄此資訊

型號： _____

序號： _____

購買日期： _____
(請保留收據)

購買商店： _____

RECORD THIS INFORMATION

Model Number: _____

Serial Number: _____

Date of Purchase: _____
(Keep receipt)

Store of Purchase: _____

技術規格

電壓： 110V~, 60Hz

功率： 200 Watts

TECHNICAL SPECIFICATIONS

Voltage: 110V~, 60Hz

Power: 200 Watts

經銷商：
104105臺北市中山區南京東路3段168號2樓之1
2F.-1, No. 168, Sec.3, Nanjing E. Rd., Zhongshan Dist.,
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sharkninja.tw

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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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