

NINJA®

Foodi® XL PRO GRILL & GRIDDLE

IG600
Series

OWNER'S GUIDE



ninjakitchen.com

THANK YOU

for purchasing the Ninja® Foodi® XL Pro Grill & Griddle



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~ 60Hz

Watts: 1760W

TIP: You can find the model and serial numbers on the QR code label on the back of the unit by the power cord.

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IMPORTANT SAFEGUARDS

HOUSEHOLD USE ONLY • READ ALL INSTRUCTIONS BEFORE USE

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

WARNING

- 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 and knowledge if they have been given supervision or 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 the appliance to be used by children. Close supervision is necessary when used near children.
- 4 This appliance is for household use only. **DO NOT** use this appliance for anything other than its intended use. **DO NOT** use in moving vehicles or boats. **DO NOT** use outdoors. Misuse may cause injury.
- 5 Ensure the surface is level, clean and dry. **DO NOT** place the appliance near the edge of a countertop during operation.
- 6 **ALWAYS** ensure the appliance is properly assembled before use.
- 7 **DO NOT** use an extension cord.
- 8 A short power-supply cord is provided to reduce the risk from being entangled or tripping over a longer cord.
- 9 When using this appliance, provide at least 6 inches (15.25 cm) of space above and on all sides for air circulation.
- 10 To protect against electrical shock **DO NOT** immerse cord, plugs, or main unit housing in water or other liquid.
- 11 **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.
- 12 **NEVER** use outlet below countertop surface.
- 13 **DO NOT** place appliance and let cord hang over edges of tables, counters or touch hot surfaces.
- 14 Only use recommended accessories included with this appliance or authorized by SharkNinja. The use of accessories or attachments not recommended by SharkNinja may cause a risk of fire or injury.
- 15 Before placing any accessory into the cooker, ensure they are clean and dry.
- 16 **DO NOT** use the appliance without the powered grill grate and splatter shield installed.
- 17 **ALWAYS** ensure hood is fully closed before operating.
- 18 **DO NOT** move the appliance when in use.
- 19 **DO NOT** cover the air intake vent or air outlet vent while unit is operating. Doing so will prevent even cooking and may damage the unit or cause it to overheat.
- 20 **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.

-
- 21 DO NOT** touch accessories during or immediately after cooking. The basket will become extremely hot during the cooking process. Avoid physical contact while removing the accessory from the appliance. To prevent burns or personal injury **ALWAYS** use care when interfacing with product. Recommend use of long handed utensil and protective hot pads or insulated oven mitts.
- 22 DO NOT** use this appliance for deep-frying.
- 23** Spilled food can cause serious burns.
- 24** To prevent possible illness, **ALWAYS** use an external food thermometer to check that your food is cooked to the recommended temperatures.
- 25** Should a grease fire occur or the unit emits black smoke, unplug immediately. Wait for smoking to stop before removing any cooking accessories.
- 26** Please refer to the Cleaning & Maintenance section for regular maintenance of the appliance.
- 27** To disconnect, press the power button to turn the unit off, then unplug from socket when not in use and before cleaning.
- 28** Allow to cool before cleaning, disassembly, putting in or taking off parts and storage.
- 29 DO NOT** clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating a risk of electric shock.
- 30** Cleaning and user maintenance shall not be made by children.
- 31 DO NOT** place on or near a hot gas or electric burner or in a heated oven.
- 32** Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- 33 DO NOT** place anything on top of the product when the hood is closed during use and stored.
- 34** Ensure the grill plate is correctly inserted and securely locked into position.
- 35** Always ensure the grill is completely cool before releasing and removing the cooking plates.



Indicates to 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.



Take care to avoid contact with hot surface. Always use hand protection to avoid burns.

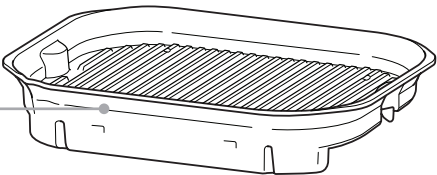


For indoor use only.

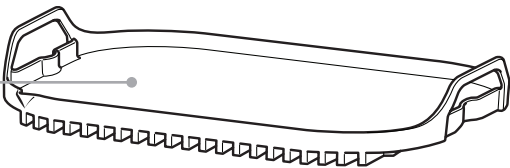
SAVE THESE INSTRUCTIONS

PARTS

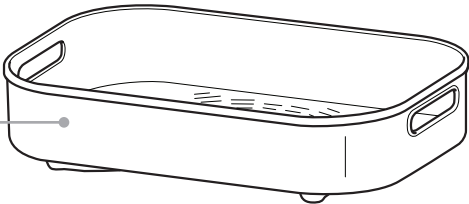
Pro Powered
Grill Grate



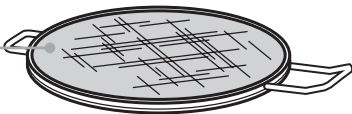
Flat Top
BBQ Griddle



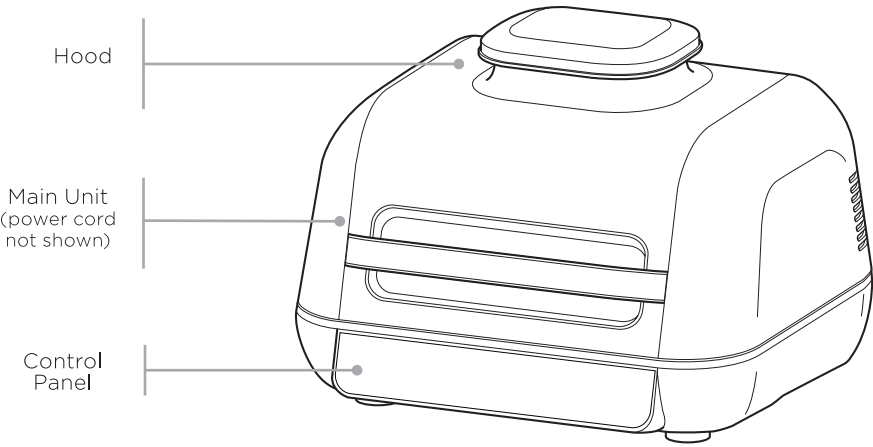
Crisper Basket



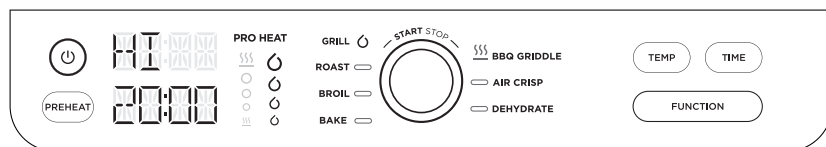
Splatter Shield



PARTS - CONT.



GETTING TO KNOW THE NINJA® FOODI® XL PRO GRILL & GRIDDLE



NOTE: Not all functions included with every model.

FUNCTION BUTTONS

GRILL: Closed-hood cooking for top and bottom heat. Best when grilling large or thick cuts of meat or frozen food or for an all-around sear. Open the hood while grilling delicate foods or lean proteins to develop char-grilled textures without overcooking.

ROAST: Tenderize meats, roast vegetables, and more.

BROIL: Add a crispy finishing touch to meals or melt cheese on sandwiches.

BBQ GRIDDLE: Griddle, sauté, or sear everything from pancakes to grilled cheese sandwiches on a flat cooking surface.

AIR CRISP: Achieve crispiness and crunch with little to no oil and higher fan speeds.

BAKE: Bake cakes, treats, desserts, and more with lower fan speeds.

DEHYDRATE: Dehydrate meats, fruits, and vegetables for healthy snacks.

OPERATING BUTTONS

POWER: Make sure unit is plugged in. To turn on the unit, press the button.

DIAL: To select a cooking function or other setting, turn the dial .

START/STOP: Press the center of the dial to start or stop the selected cooking function. When most cooking functions are started, the unit enters preheat mode, then cooking begins when the temperature setting is reached.

TEMP: To select temperature, press the **TEMP** button and use the dial to adjust.

TIME: To select cook time, press **TIME** button and use the dial to adjust.

FUNCTION: Press to clear all settings (if preheating and cooking have not begun).

PREHEAT: After you set function, time, and temperature then press the dial, the unit will automatically begin preheating. If **PREHEAT** button is selected after pressing dial, the unit will skip preheating (not recommended).

PREHEAT FOR BETTER RESULTS

For best grilling results, let the unit fully preheat before adding food. Adding food before preheating is complete may lead to overcooking, smoke, and longer preheat time.

BEFORE FIRST USE

- 1 Remove all packaging material, and tape from the unit.
- 2 Remove all accessories from the package and read this manual carefully. Please pay particular attention to operational instructions, warnings, and important safeguards to avoid any injury or property damage.
- 3 Wash the pro powered grill grate, flat top BBQ griddle, crisper basket, and splatter shield in warm, soapy water, then rinse and dry thoroughly. All accessories, are dishwasher safe. **NEVER** clean the main unit in the dishwasher.
- 4 **DO NOT** use abrasive brushes or sponges on the cooking surfaces, as it will cause damage to the coating.

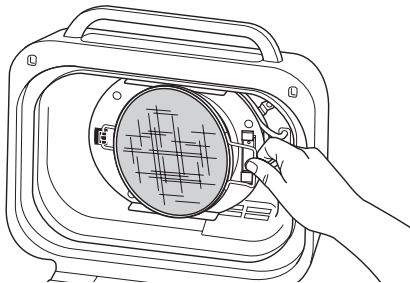
USING THE NINJA® FOODI® XL PRO GRILL & GRIDDLE - CONT.

SPLATTER SHIELD

Located on the underside of the hood, the splatter shield keeps the heating element clean. **ALWAYS** ensure the splatter shield is installed when cooking. Failure to use the splatter shield will result in oil buildup on the heating element, which can cause smoking.

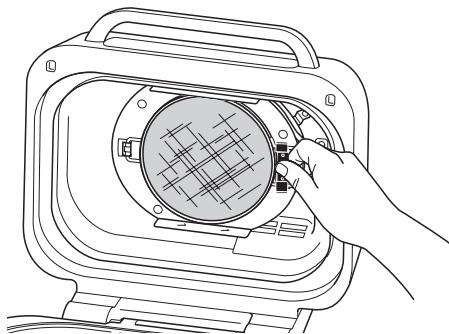
Installing the splatter shield

To install, hook the left side of the splatter shield into place and then snap the right side into place until you hear it click and it feels secure.



Removing the splatter shield and cleaning

Remove the splatter shield for cleaning after each use. Allow the shield to cool completely, then unhook it from the back of the hood by pressing the top tab back, then pulling the handle forward.



GRILLCONTROL TECHNOLOGY

Use function with grill grate only

The unit may produce smoke when cooking ingredients on a setting hotter than recommended.

LO	MED	HI	MAX
<ul style="list-style-type: none">• Bacon• Sausages• When using thick BBQ sauce	<ul style="list-style-type: none">• Frozen meats• Marinated/sauced meats• Burgers	<ul style="list-style-type: none">• Steaks• Chicken• Hot dogs• Meat kebabs	<ul style="list-style-type: none">• Veggies• Fruit• Pizzas• Fresh/frozen seafood• Veggie Kebabs

Switching to Grill after using another function

If the unit is already warm from using a different function, ADD FOOD may appear on the display immediately. We recommend allowing the grill grate to heat up for at least 6 minutes before placing ingredients on it.

Batch grilling

When grilling more than two consecutive batches of food, it is recommended that you empty the fat/oil from the grease catch. It is also **HIGHLY** recommended to clean the splatter shield between uses. This will help prevent grease from burning and causing smoke.

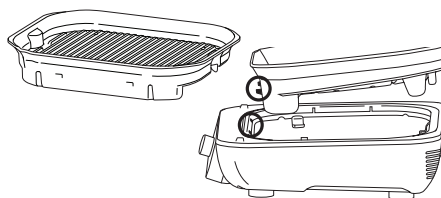
USING THE NINJA® FOODI® XL PRO GRILL & GRIDDLE - CONT.


COOKING FUNCTIONS

Grill

- 1 To install the pro powered grill grate, position it in the front of the base so it hooks in, then press down on the back of the grate until it clicks in place.

DO NOT use the flat top BBQ griddle with this function. Ensure the splatter shield is in place, then close the hood.

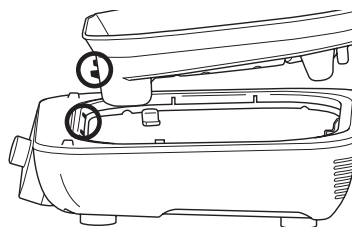
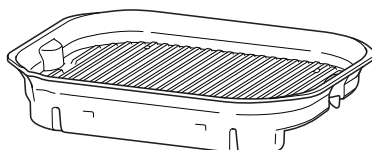



- 2 Make sure the unit is plugged in and press  to turn the unit on. Grill will be selected by default.
- 3 The default temperature setting will display. To adjust temperature if desired, press **TEMP** button and turn dial.
- 4 Press the **TIME** button and turn the dial to select the desired time.
- 5 Press dial to begin preheating. The progress bars will begin illuminating. It will take approximately 8-10 minutes to preheat.
- 6 When preheating is complete, the unit will beep and ADD FOOD will appear on the display.
- 7 Open the hood and place ingredients on the grill grate. Close the hood when cooking thick cuts of meats, frozen protein. Keep hood open when cooking delicate food or lean proteins.
- 8 When cook time is complete, the unit will beep and END will appear on the display.
- 9 Remove food from the grill grate.
- 10 Remove the grill grate by pressing the orange release button on the left side of the unit. The grate will pop up from the back, then you can lift it up and out.



Roast

- 1 To install the pro powered grill grate, position it in the front of the base so it hooks in, then press down on the back of the grate until it clicks in place. Ensure the splatter shield is in place, then close the hood.

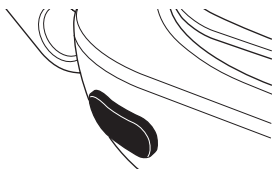


- 2 Make sure the unit is plugged in and press  to turn the unit on.
- 3 Turn the dial to **ROAST**. The default temperature setting will appear on the display. To adjust temperature if desired, press **TEMP** button and turn dial.
- 4 Press the **TIME** button and turn the dial to select the desired time.
- 5 Press the dial to begin preheating. The progress bars will begin illuminating. It will take approximately 3 minutes to preheat.

NOTE: While preheating is strongly recommended for best results, you can skip it by pressing the **PREHEAT** button. **ADD FOOD** will appear on the display.

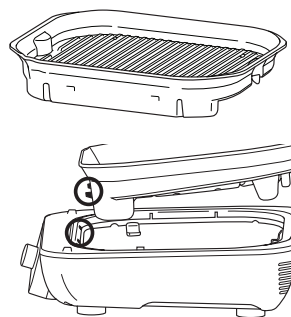
- 6 When preheating is complete, the unit will beep and ADD FOOD will appear on the display.


- 7 Open the hood and place ingredients on the grill grate. Once the hood is closed, cooking will begin and the timer will begin counting down.
- 8 When cook time reaches zero, the unit will beep and END will appear on the display.
- 9 Remove food from the grill grate.
- 10 Remove the grill grate by pressing the orange release button on the left side of the unit. The grate will pop from the back, then lift up.

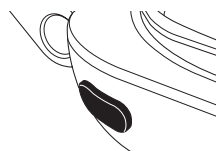


Broil (not included on all models)

- 1 To install the pro powered grill grate, position it into the front of the base so it hooks in, then press down on the back of the grate until it clicks in place. Ensure the splatter shield is in place, then close the hood.



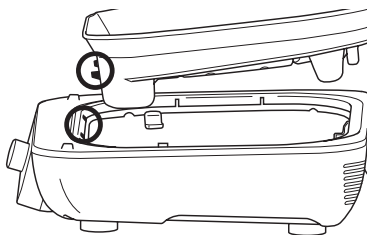
- 2 Place ingredients on the grill grate and close the hood, as the unit does not require preheating for this function.
- 3 Make sure the unit is plugged in and press  to turn the unit on.
- 4 Turn the dial to **BROIL** function. The default temperature setting will display. To adjust temperature if desired, press **TEMP** button and turn dial.
- 5 Press the **TIME** button and turn the dial to select the desired time.
- 6 Press the dial to begin. (The unit does not preheat in Broil mode.)
- 7 When cook time reaches zero, the unit will beep and END will appear on the display.
- 8 Remove food from the grill grate.
- 9 Remove the grill grate by pressing the orange release button on the left side of the unit. The grate will pop up from the back, then you can lift it up and out.



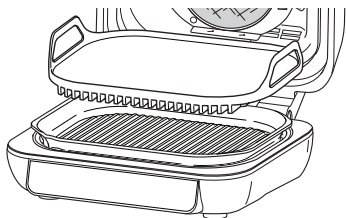
USING THE NINJA® FOODI® XL PRO GRILL & GRIDDLE - CONT.


BBQ Griddle

- 1 To install the pro powered grill grate, position it in the front of the base so it hooks in, then press down on the back of the grate until it clicks in place. Ensure the splatter shield is in place.



- 2 Place flat top BBQ griddle on the grate so the griddle sits flat. If incorrectly installed it will tilt forward, then close the hood.



- 3 Make sure the unit is plugged in and press  to turn the unit on.
- 4 Turn the dial to **BBQ GRIDDLE** function. The default temperature setting will display. To adjust temperature if desired, press **TEMP** button and turn dial.
- 5 Press the **TIME** button and turn the dial to select the desired time.
- 6 Press the dial to begin preheating. The progress bars will begin illuminating. It will take approximately 9-10 minutes to preheat.

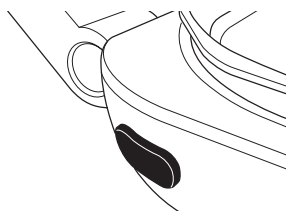
PRE

- 7 When preheating is complete, the unit will beep and ADD FOOD will appear on the display.

- 8 Open the hood and place ingredients on the griddle. The countdown timer has a 15-second delayed start. Leave hood open unless recipe directs otherwise.

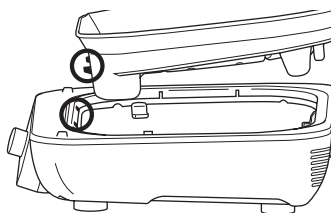
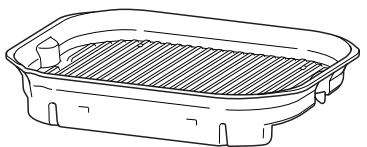
NOTE: If batch cooking meats, between batches, close the hood and run the programmed function for 2-3 minutes before adding more food.

- 9 When cook time reaches zero, the unit will beep and END will appear on the display.
- 10 Remove food from the griddle, then remove the griddle from the grill grate.
- 11 Remove the grill grate by pressing the orange release button on the left side of the unit. The grate will pop from the back then lift up.

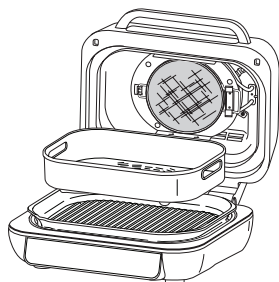



Air Crisp

- 1 To install the pro powered grill grate, position it in the front of the base so it hooks in, then press down on the back of the grate until it clicks in place. Ensure the splatter shield is in place, then close the hood.



- 2 Place the crisper basket on the grate and position the basket to sit along the rear of the grill grate so the basket feet sit in the grill grate spaces.



- 3 Make sure the unit is plugged in and press  to turn the unit on.
- 4 Turn the dial to **AIR CRISP**. The default temperature setting will appear on the display. To adjust temperature if desired, press **TEMP** button and turn dial.
- 5 Press the **TIME** button and turn the dial to select the desired time.

- 6 Press the dial to begin preheating. The progress bars will begin illuminating. It will take approximately 3 minutes to preheat.
- 7 When preheating is complete, the unit will beep and ADD FOOD will appear on the display.

NOTE: While preheating is strongly recommended for best results, you can skip it by pressing the **PREHEAT** button. **ADD FOOD** will appear on the display.

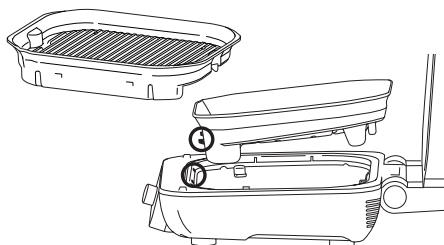
- 8 Open the hood and place ingredients in the crisper basket. Once the hood is closed, cooking will begin and the timer will start counting down.
- 9 For best results, we recommend shaking ingredients frequently. When you open the hood, the unit will pause. Use silicone-tipped tongs or oven mitts to shake the basket. When done, replace the basket and close the hood. Cooking will automatically resume after hood is closed.
- 10 When cook time reaches zero, the unit will beep and END will appear on the display.
- 11 Remove crisper basket from the grill grate.
- 12 Remove the grill grate by pressing the orange release button on the left side of the unit. The grate will pop from the back, then lift up.




USING THE NINJA® FOODI® XL PRO GRILL & GRIDDLE - CONT.

Bake

- 1 To install the pro powered grill grate, position it in the front of the base so it hooks in, then press down on the back of the grate until it clicks in place. Ensure the splatter shield is in place, then close the hood.



- 2 Make sure the unit is plugged in and press  to turn the unit on.
- 3 Turn the dial to **BAKE**. The default temperature setting will appear on the display. To adjust temperature if desired, press **TEMP** button and turn dial.
- 4 Press the **TIME** button and turn the dial to select the desired time.
- 5 Press the dial to begin preheating. The progress bars will begin illuminating. It will take approximately 3 minutes to preheat.

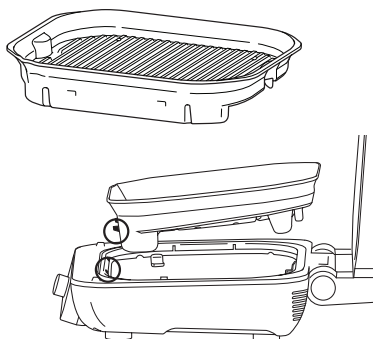
NOTE: While preheating is strongly recommended for best results, you can skip it by pressing the **PREHEAT** button. **ADD FOOD** will appear on the display.


- 6 When preheating is complete, the unit will beep and **ADD FOOD** will appear on the display.
- 7 Open the hood and place ingredients on the grate or place bake pan on the grate. Once the hood is closed, cooking will begin and the timer will start counting down.
- 8 When cook time reaches zero, the unit will beep and **END** will appear on the display.
- 9 Remove food from the grill grate.
- 10 Remove the grill grate by pressing the orange release button on the left side of the unit. The grate will pop up from the back, then you can lift it up and out.



Dehydrate (not included on all models)

- 1 To install the pro powered grill grate, position it in the front of the base so it hooks in, then press down on the back of the grate until it clicks in place. Ensure the splatter shield is in place, then close the hood.



- 2 Place the crisper basket on the grill grate and add ingredients to the basket. Close the hood, as the unit does not require preheating for this function.
- 3 Make sure the unit is plugged in and press  to turn the unit on.
- 4 Turn the dial to **DEHYDRATE** function. The default temperature setting will display. To adjust temperature if desired, press **TEMP** button and turn dial.
- 5 Press the **TIME** button and turn the dial to select the desired time.
- 6 Press the dial to begin. (The unit does not preheat in Dehydrate mode.)
- 7 When dehydrate time reaches zero, the unit will beep and **END** will appear on the display.
- 8 Remove ingredients and basket from the grill grate.
- 9 Remove the grill grate by pressing the orange release button on the left side of the unit. The grate will pop up from the back, then you can lift it up and out.



CLEANING YOUR NINJA® FOODI® XL PRO GRILL & GRIDDLE

The unit should be cleaned thoroughly after each use. Always let the appliance cool before cleaning.

- Unplug the unit from the wall outlet before cleaning. Keep the hood open after removing your food to allow the unit to cool quicker.
- The pro powered grill grate, flat top BBQ griddle, crisper basket, and splatter shield are dishwasher safe.
- For the best dishwasher cleaning results, we recommend rinsing the powered grill grate, flat top BBQ griddle, crisper basket, and splatter shield with warm water before placing them in the dishwasher.
- If hand-washing, air-dry or towel-dry all parts after washing.
- The inner hood should be wiped down with a damp towel or cloth after each use to deodorize the unit and remove any grease.
- If food residue or grease is stuck on the powered grill grate, splatter shield, or any other removable part, soak in warm, soapy water before cleaning.
- Clean the splatter shield after every use. Soaking the splatter shield overnight will help soften any baked-on grease. After soaking, use a cleaning brush or tool to remove the grease from the stainless steel frame and front tabs.

- Deep clean the splatter shield by putting it in a pot of water and boiling it for 10 minutes. Then rinse with room-temperature water and allow to dry completely.
- Gently wipe down the inside of the hood with a damp cloth.

NOTE: NEVER use abrasive tools or cleaners. **NEVER** immerse the main unit in water or any other liquid. **DO NOT** place in dishwasher.

- When stacking the coated accessories to store, place a cloth or paper towel between each piece to protect the coated surfaces.

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.

TROUBLESHOOTING

- **“Add Food” appears on the control panel display.**
The unit has completed preheating and it is now time to add your ingredients.
- **“Shut Lid” appears on the control panel display.**
The hood is open and needs to be closed for the selected function to start.
- **“Add Grate” appears on the control panel display.**
The grill grate must be installed in the base unit before cooking. Add the powered grill grate.
- **“E” appears on the control panel display.**
The unit is not functioning properly. 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.
- **Why is there no noise during BBQ Griddle preheat even though the preheat progress bars are showing?**
As long as the progress bars show, your unit is preheating. BBQ Griddle will preheat the bottom plate, and the fan will turn on several minutes into preheating.
- **Can I cancel or override preheating?**
Preheating is highly recommended for best results, but you can skip it by selecting the **PREHEAT** button after you press the dial.
- **Should I add my ingredients before or after preheating?**
For best results, let the unit preheat before adding ingredients.
- **Why is the unit emitting smoke?**
When using the Grill function, always select the recommended temperature setting. Recommended settings can be found in the Quick Start Guide and in the Inspiration Guide. Make sure the splatter shield is installed.
- **How do I pause the unit so I can check my food?**
By opening the hood during a cooking function besides Grill and BBQ Griddle, the unit will automatically pause.
- **Why did a circuit breaker trip while using the unit?**
The unit uses 1760 watts of power, so it must be plugged into an outlet on a 15-amp circuit breaker. Using an outlet on a 10-amp breaker will cause the breaker to trip. It is also important that the unit be the only appliance plugged into an outlet when in use. To avoid tripping a breaker, make sure the unit is the only appliance plugged into an outlet on a 15-amp breaker.
- **Can I batch cook with this unit?**
If batch cooking meats, for best results, we recommend in between batches to close the hood and run the programmed function for 2-3 minutes before adding more food.
- **Can I use the BBQ Griddle function and griddle accessory after having cooked on the grill grate?**
Yes, but we highly recommended cleaning the grill grate first so there is no debris to interfere with the griddle-to-grill-grate contact.



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?

Our Customer Service Specialists are available to provide all the warranty service options available to you, including the possibility of upgrading to our VIP Warranty Service Options for select product categories.

1. Normal wear and tear of wearable parts (including cooking pot, crisper basket, splatter shield, etc.), which require regular maintenance and/or replacement to ensure the proper functioning of your unit, are not covered by your 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 splatter shield and grease collector clean), 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 ninjakitchen.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 registryourninja.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 \$20.95 (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 registryourninja.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.

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This image shows a full page of blank, lined paper. It features approximately 20 evenly spaced horizontal grey lines across its entire width, providing a template for handwriting practice or general note-taking. The margins are consistent on all sides.

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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This product may be covered by one or more U.S. patents. See sharkninja.com/patents for more information.

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