

TROPICAL TWIST JUICE

PREP: 5 MINUTES | **MAKES:** 1 SERVING (10 OUNCES) | **ATTACHMENT:** LOTS OF PULP (ORANGE FILTER)

INGREDIENTS

- 1 orange, peeled, cut in quarters
- 1 cup pineapple, cut in 2-inch pieces
- 1 mango, peeled, cut in 2-inch pieces

DIRECTIONS

- Refer to the Owner’s Guide for juicer orange “lots of pulp” filter and juice jug assembly information.
- Press START/STOP, then gradually add ingredients to the feed chute in the order listed. For best results, allow juicer to process each piece before adding more to the feed chute. Use the tamper to press ingredients down through the feed chute, as needed.
- Upon completion, stir juice and serve immediately. If making the Tropical Twist Ice Pops (recipe below), be sure to save the pulp.

JUICE RECIPE

VEGGIES & DIP

PREP: 15 MINUTES | **MAKES:** 1 CUP OF DIP | **ATTACHMENTS:** SLICER BLADE, LESS PULP (GRAY FILTER)

INGREDIENTS

- 1 English cucumber, ends trimmed, cut to the length of the feed chute
- 2 large carrots, peeled, ends trimmed, cut to the length of the feed chute
- 2 red bell peppers, ends trimmed, seeds removed, cut in half

DIP

- 1/2 cup plain Greek yogurt
- 1/4 cup sour cream
- 2 tablespoons mayonnaise
- 1 1/2 teaspoons garlic powder
- 1 1/2 teaspoons onion powder
- 1 tablespoon fresh dill, finely chopped
- 2 tablespoons fresh parsley, finely chopped
- 2 tablespoons fresh chives, finely chopped
- 1/2 teaspoon Kosher salt
- 1/2 teaspoon ground black pepper
- 1 lemon, peeled, cut in quarters

DIRECTIONS

- Refer to the Owner’s Guide for food prep slicer blade assembly information.
- Place a large bowl under the feed chute. Press START/STOP, then add cucumber, carrots, and bell peppers to the feed chute, one piece at a time. Use the tamper to press pieces down through the feed chute into the large bowl.
- Once all vegetables have been sliced, arrange them on a serving platter and set aside.
- To a medium bowl, add all dip ingredients, except lemon. Stir to combine and set aside.
- Refer to the Owner’s Guide for juicer gray “less pulp” filter and juice jug assembly information.
- Press START/STOP, then add lemon to the feed chute. Use the tamper to press pieces down through the feed chute into the bowl.
- Add lemon juice to the dip and stir to combine. Serve vegetables with the dip.

SLICE/SHRED
RECIPE

TROPICAL TWIST ICE POPS

PREP: 5 MINUTES | **FREEZE:** 8 HOURS–OVERNIGHT | **MAKES:** 4 SERVINGS

INGREDIENTS

- 8 ounces Tropical Twist Juice
- 1 cup Tropical Twist Juice pulp

DIRECTIONS

- Mix the juice and pulp together until combined.
- Divide mixture evenly between 4 ice pop molds (4 ounces each).
- Freeze at least 8 hours or overnight.

PULP RECIPE



To watch videos on how to use and clean the
NINJA NEVERCLOG 3-IN-1 JUICER - SLICER - SHREDDER
scan the QR code.



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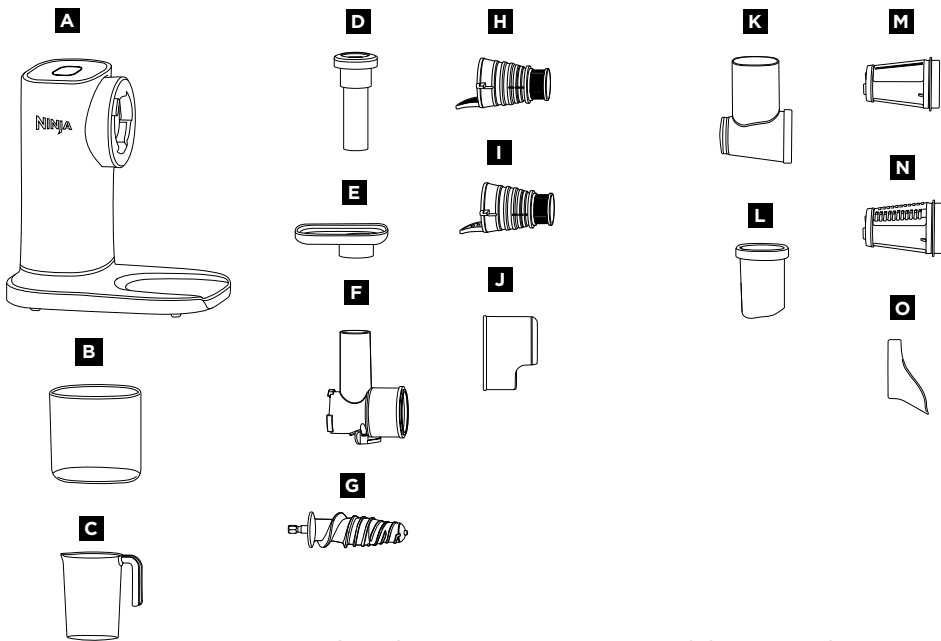
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JC152Series_QSG_MP_Mv1

Please make sure to read the enclosed Ninja® Owner’s Guide prior to using your unit.



QUICK START GUIDE

What’s in the Box



- A** Motor Base
- B** Pulp Container
- C** Juice Jug

JUICER ONLY

- D** Tamper
- E** Food Tray
- F** Feed Chute Chamber
- G** Auger
- H** Gray Filter (less pulp)
- I** Orange Filter (lots of pulp)
- J** Pulp Spout

FOOD PREP ONLY

- K** Food Prep Chamber
- L** Food Prep Pusher
- M** Food Prep Slicer
- N** Food Prep Thick Shredder
- O** Food Prep Dispense Chute

NOTE: The feed chute chamber (F), auger (G), orange filter (I), and pulp spout (J) are preassembled. Use the juicer attachments (D, E, F, G, H, I, J) only for the juicing assembly and the food prep attachments (K, L, M, N, O) only for the food preparation assembly. Before first use, disassemble and clean all parts, then follow the assembly instructions.

TIP

You can also freeze the mixture in ice cube trays.

Using the Control Panel



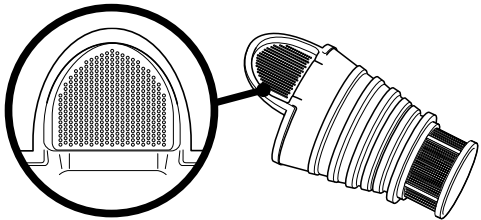
START/STOP
Press once to start continuous running up to 12 minutes; press again to stop.



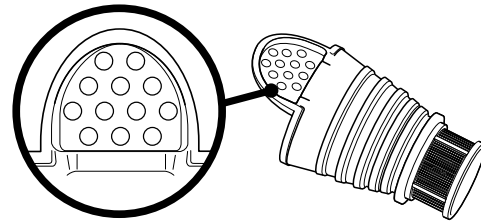
REVERSE
If the feed chute chamber becomes blocked or ingredients are not processing, press and hold REVERSE. There will be a beep and a brief pause, then the juicing auger or food prep blade will rotate in the opposite direction. Release REVERSE to stop. Repeat as needed. Press START/STOP to resume normal operation.

Using the Filters for Pulp Control

Control the amount of pulp by choosing the appropriate filter.



LESS PULP
Use the gray filter with the finest mesh for juice with less pulp.



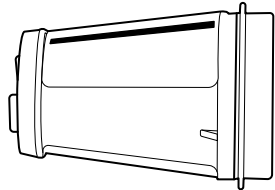
LOTS OF PULP
Use the orange filter with the largest mesh for juice with lots of pulp.

For best results, we recommend using the **Orange (Lots of Pulp)** filter when processing soft fibrous fruits like pears, berries, seeded melons, and pineapple.

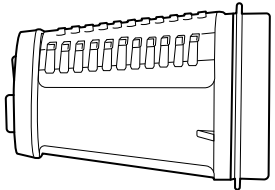
Depending on the seasonality of ingredients, you may experience lower juice and pulp yield when using **Gray (Less Pulp)** filter. If this occurs, try using **Orange (Lots of Pulp)** filter.

Using the Food Prep Blades

Control your size and shape by choosing the appropriate blade.



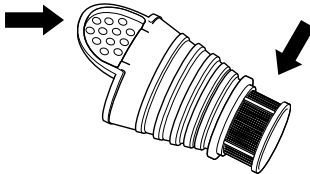
FOOD PREP SLICER
Get knife-level, uniform slices in seconds. The precision-ground blade guarantees consistent thickness for faster, even results. Just load, press, and plate.



FOOD PREP THICK SHREDDER
Turn dense, thick ingredients into flawless, wide ribbons with one press. No pre-cutting needed. The oversized shred blades create perfectly balanced strands for every recipe.

NOTE: For best results, we recommend using **cold ingredients** when processing to ensure the most uniform slicing and shredding.

Cleaning



If there is pulp buildup on the metal portion of the filter, use a cleaning utensil or toothpick to remove the excess before washing.



Dishwasher

All parts except the motor base are top-rack dishwasher safe but should **NOT** be cleaned with a heated dry cycle.



Hand-Washing

Wash parts in warm, soapy water.

IMPORTANT: DO NOT attempt to clean the unit by adding water to the feed chute while it's attached to the motor base.

Juicing 101

Use the freshest and ripest fruits and vegetables, and wash them prior to juicing. Always turn the juicer on before adding ingredients to the feed chute. Add ingredients gradually, making sure each has been fully processed and has moved through the feed chute chamber before adding more.

PEEL VS. NO PEEL



REMOVE SKINS & RINDS
from ingredients such as citrus fruits, melons, pineapples, dragon fruit, mangoes, pomegranates, beets, ginger, papayas, and root vegetables.



THE PEEL OR SKIN CAN REMAIN ON
for ingredients such as apples, pears, peaches, plums, cucumbers, and carrots.

PREP

For best results, cut ingredients in 2-inch pieces.



REMOVE STEMS
from apples (no need to remove the core or seeds). Remove stems from herbs, if desired.



REMOVE LARGE PITS & SEEDS
from ingredients such as mangoes, plums, peaches, cherries, papayas, lemons, melons, and peppers.

REMINDER

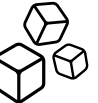
1 lb. of produce will yield approximately 8 oz. of juice.*



DO NOT PROCESS INGREDIENTS
that do not contain juice, such as bananas or avocados.



Ingredients such as grapes and berries will require ample quantity due to low juice yield.



DO NOT PROCESS FROZEN
fruits and vegetables or ice.

*Yield may vary depending on produce and seasonality.

SAVE PULP FOR RECIPES



USE THE PULP
for other recipes such as quick bread instead of throwing it away.



REFER TO THE INSPIRATION GUIDE
for more ideas.