



OWNER'S GUIDE

FOODI® SMART XL GRILL

Recipe book is not included.

804106837

It's important to read this instructions prior to using your new product for the first time.

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...
3 Keep the appliance and its cord out of reach of children.
4 This appliance is for household use only.
5 Ensure the surface is level, clean and dry.
6 ALWAYS ensure the appliance is properly assembled before use.
7 When using this appliance, provide at least 6 inches (15.25 cm) of space above and on all sides for air circulation.
8 DO NOT use an extension cord.
9 To protect against electrical shock DO NOT immerse cord, plugs, or main unit housing in water or other liquid.
10 DO NOT use the appliance if there is damage to the power cord or plug.
11 NEVER use outlet below countertop surface.
12 DO NOT place appliance and let cord hang over edges of tables, counters or touch hot surfaces.
13 Only use recommended accessories included with this appliance or authorized by SharkNinja.
14 Before placing any accessory into the cooker, ensure they are clean and dry.
15 DO NOT use the appliance without the removable cooking pot and splatter shield installed.

- 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 and household use only.

SAVE THESE INSTRUCTIONS

GETTING TO KNOW THE NINJA® FOODI® SMART XL GRILL



NOTE: Not all functions included in each model. The actual descriptions of control panel locations may vary, depending on the model.

FUNCTION BUTTONS

GRILL Grill indoors while creating even char, grill marks, and grilled flavor.
AIR CRISP For crispiness and crunch with little to no oil.
BAKE Bake cakes, treats, desserts, and more.
ROAST Tenderize meats, roast vegetables, and more.
DEHYDRATE Dehydrate meats, fruits, and vegetables for healthy snacks.
REHEAT Revive leftovers by gently warming them, leaving you with crispy results.

MANUAL button Switches the display screen so you can manually set the thermometer internal doneness. Manual button does not work with Dehydrate function.

PRESET button Switches the display screen so you can set the thermometer, food type, and internal doneness based on the preset temperatures. Preset button does not work with Dehydrate function.

NOTE: To adjust the temperature or time during cooking, press the up and down arrows. The unit will then resume at those settings.

OPERATING BUTTONS

POWER button Once the unit is plugged in, press the power button to turn on the unit. Pressing it during cooking stops the current cooking function and turns off the unit.
Left arrows Use the up and down arrows to the left of the display to adjust the cooking temperature in any function or to set the internal doneness when using PRESET and MANUAL buttons.

Right arrows Use the up and down arrows to the right of the display to set the food type when using PRESET or to adjust the cook time when not cooking with the Foodi Smart Thermometer.

START/STOP button After selecting temperature and time, press the START/STOP button to begin cooking.

Standby Mode If there has been no interaction with the control panel for 10 minutes and the unit is not cooking, the unit will go into Standby Mode and the control panel will dim.

Preheat Press the START/STOP button to begin preheating. PRE will appear on the display screen and preheating will begin. It will take approximately 8 minutes for the unit to preheat, depending on the selected temperature. For best results, allow unit to fully preheat before adding ingredients.

BEFORE FIRST USE

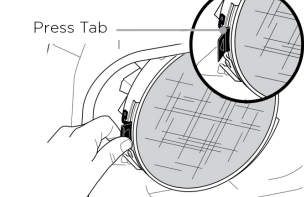
- 1 Remove all packaging material.
2 Remove all accessories from the package and read this manual carefully. Please pay particular attention to operational instructions, warnings, and important safeguards to avoid any injury or property damage.
3 Wash the grill grate, splatter shield, crisper basket, thermometer, cleaning brush, and cooking pot in warm, soapy water, then rinse and dry thoroughly. All accessories, except the thermometer, are dishwasher safe. NEVER clean the main unit or thermometer in the dishwasher.

USING THE NINJA® FOODI® SMART XL GRILL

SPLATTER SHIELD

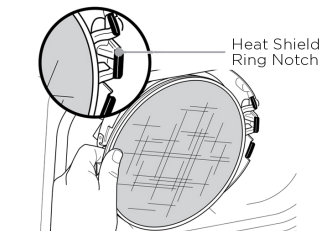
Located on the underside of the hood, the splatter shield keeps the heating element clean. ALWAYS ensure the splatter shield is installed when cooking. Failure to use the splatter shield will result in oil buildup on the heating element, which can cause smoking.

Removing the splatter shield Remove the splatter shield for cleaning after every use. Once the splatter shield has cooled completely, remove it by pushing the upper left tab toward the back of the hood. This will release the splatter shield, allowing you to remove it.



Installing the splatter shield

To install, insert the splatter shield so the grooves on the splatter shield ring match those of the fixed heat shield ring notch on the right. Then gently push the splatter shield upward until it clicks into the tab on the left side.



GRILLCONTROL TECHNOLOGY

When using the Grill function, you will need to select the grill grate temperature setting. Below are recommended temperature levels for common ingredients.

Table with 4 columns: LO (400°F), MED (450°F), HI (500°F), MAX (up to 510°F). Rows list various food items like Bacon, Sausages, Frozen meats, Steaks, Veggie, etc.

NOTE: For less smoke, we recommend using canola, coconut, avocado, grapeseed, or vegetable oil instead of olive oil. Heating oil past its smoke point can impart food with a burnt, acrid flavor.

NOTE: The unit may produce smoke when cooking ingredients on a hotter setting than what is recommended.

Switching to Grill after using another function

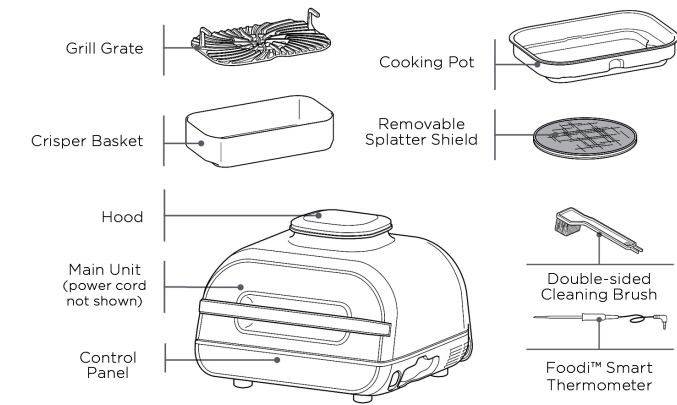
If the unit is already warm from using a different function, "ADD FOOD" may appear on the screen immediately. We recommend allowing the grill grate to heat up for at least 6 minutes before placing ingredients on it.

Batch grilling

When grilling more than two consecutive batches of food, it is recommended that you empty the fat/oil from the removable cooking pot. It is also HIGHLY recommended to clean the splatter shield in between uses. This will help prevent grease from burning and causing smoke. If you would like to skip the preheating (not recommended), press the button again. The unit does not preheat when set to Grill or Dehydrate.

PARTS

NOTE: Accessories may vary depending on the model.



NOTE: The images shown here are for illustrative purposes only and may be subject to change.

USING THE NINJA® FOODI® SMART XL GRILL - CONT.

USING THE FOODI™ SMART THERMOMETER

IMPORTANT: DO NOT place hands near Foodi Smart Thermometer cord when in use to prevent burning or scalding.

NOTE: Reference USDA guidelines for food-safe temperature recommendations.

NOTE: Set doneness for BEEF/LAMB are lower than normal recommendations as unit will carry-over cook 10-15°F.

Before First Use

Make sure the thermometer jack is free of any residue and the cord is free of knots before plugging it into the jack.

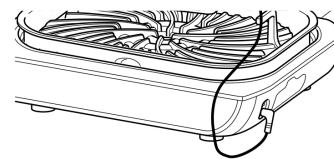
1 Plug the thermometer into the jack. Push firmly on the plug until it cannot go into the jack any further.

2 Once the thermometer is plugged into the jack, it will enable and illuminate the PRESET and MANUAL thermometer buttons. Select the desired cook function (e.g., Grill) and cook temperature.

4 Place the accessory required for your selected cook function in the unit and close the hood. Press START/STOP to begin preheating.

5 While the unit is preheating, insert the thermometer horizontally into the center of the thickest part of the piece of protein. Refer to the chart further thermometer placement instructions.

6 When the unit has preheated and "ADD FOOD" appears on the screen, open the hood, place food with inserted thermometer in the unit, and close the hood over the thermometer cord.



NOTE: There is no need to set a cook time, as the unit will automatically turn off the heating element and alert you when your food has finished cooking.



Correct thermometer placement. Thermometer grip is fully inside unit.

3 Press PRESET and use the arrows to the right of the display to select your desired food type and the arrows to the left of the display to set the internal doneness of your food (Rare through Well).

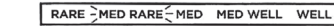
NOTE: Cooking different meats or the same ones to different doneness? Refer to the next page for details on programming.



If selecting the MANUAL button, use the below recommended internal cook temperatures.

Table with 2 columns: FOOD TYPE, SET DONENESS TO: (e.g., Fish: Medium (130°F), Chicken/Turkey: Well Done (160°F), Beef/Lamb: Medium Rare (125°F))

7 The progress bar at the top of the display will track doneness. Flashing doneness indicates progression to that doneness.



8 The unit will automatically stop when desired doneness is almost reached, as it accounts for carry-over cooking, and "GET FOOD" will display on the screen.
9 Transfer the protein to a plate while "REST" displays on the screen. Thermometer does not need to still be inserted. The protein will continue to carry-over cook to your set doneness, which will take about 3-5 minutes. This is an important step, as not resting could lead to results looking "less" cooked. Carry-over cook times can vary based on size of protein, cut of protein, and type of protein.

NOTE: The thermometer will be HOT. Use either oven mitts or tongs to take the thermometer out of the protein.

NOTE: To check the internal temperature of other pieces of protein, press and hold MANUAL and insert the thermometer into each piece of meat.

USING THE THERMOMETER IN DIFFERENT COOKING SCENARIOS:

Cooking 2 or more proteins of the same size to different levels of doneness:

- Set the Preset feature to the highest desired level of doneness.
Insert the thermometer in the protein with the higher desired level of doneness.
After preheating, place proteins inside the grill. When the lower desired level of doneness is reached, remove the protein without thermometer.
Continue cooking the remaining protein until the next desired level of doneness is reached.

Cooking 2 or more proteins of different sizes:

- Insert thermometer in the smaller protein and use the Preset feature to choose the level of doneness.

- When that protein is done cooking, remove it from the unit.
Using oven mitts, transfer thermometer to the larger protein and use the arrows to the left of the display to choose its level of doneness.

Cooking 2 or more different types of protein:

- Insert thermometer in the protein with the lower desired level of doneness.
Use the Manual feature to choose the desired internal temperature.
When that protein is done cooking, remove it from the unit.
Using oven mitts, transfer thermometer to the other protein and use the Manual feature to choose the desired internal temperature.

HOW TO CORRECTLY INSERT THE THERMOMETER

Table with 4 columns: FOOD TYPE, PLACEMENT, CORRECT, INCORRECT. Shows diagrams of correct and incorrect thermometer placement for various foods like steaks, pork chops, lamb chops, chicken breasts, burgers, tenderloins, fish fillets, and whole chicken.

NOTE: DO NOT use the thermometer with frozen protein or for cuts of meat thinner than 1 inch.

COOKING FUNCTIONS

Plug in the unit and press the power button to turn it on.

Grill

1 Place the cooking pot in the unit with the indent on the pot aligned with the bump on the main unit. Then place the grill grate in the pot with the handles facing up. Ensure the splatter shield is in place, then close the hood.
4 Press START/STOP to begin preheating. The progress bar will begin illuminating. It will take approximately 10 minutes for the unit to preheat.



5 When preheating is complete, the unit will beep and "ADD FOOD" will appear on the display.
6 Open the hood and place ingredients on the grill grate. Once the hood is closed, cooking will begin and the timer will start counting down.

NOTE: If you are using the thermometer, refer to the Using the Foodi Smart Thermometer section.

2 Press the GRILL button. The default temperature setting will display. Use the set of arrows to the left of the display to adjust the temperature up to MAX.



3 Use the set of arrows to the right of the display to adjust the cook time, in 1-minute increments, up to 30 minutes, or, if using the thermometer, refer to the instructions on.

NOTE: To use the thermometer just to check your food's internal doneness, press MANUAL for 2 seconds and the food's internal temperature will appear on the screen. Press and hold button again to exit mode.

7 When cook time is complete, the unit will beep and END will appear on the display.

