



OWNER'S GUIDE

804106370

FOODI® 11-IN-1 6.5-QT. PRESSURE COOKER

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

IMPORTANT SAFEGUARDS

HOUSEHOLD USE ONLY • READ ALL INSTRUCTIONS BEFORE USE

⚠ WARNING

Recipe book is not included.

- 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.
- 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.
- To eliminate a choking hazard for young children, discard all packaging materials immediately upon unpacking.
- DO NOT** place appliance on a stovetop or hot surfaces or near gas or electric burner or in a heated oven.
- DO NOT** use the appliance without the removable cooking pot installed.
- When removable cooking pot is empty, **DO NOT** heat it for more than 10 minutes, as doing so may damage the cooking surface.
- Children shall not play with the appliance.
- NEVER** use electrical outlet below counter.
- NEVER** connect this appliance to an external timer switch or separate remote-control system.
- DO NOT** use an extension cord. A short power-supply cord is used to reduce the risk of children grabbing the cord or becoming entangled and to reduce the risk of people tripping over a longer cord.
- To protect against electrical shock **DO NOT** immerse cord, plugs, or main unit housing in water or other liquid. Cook only in the pot provided or in a container recommended by SharkNinja placed in the provided pot.
- Regularly inspect the appliance and power cord. **DO NOT** use the appliance if there is damage to the power cord or plug. If the appliance malfunctions or has been damaged in any way, immediately stop use and call a service center.
- ALWAYS** ensure the appliance is properly assembled before use.
- Before use, **ALWAYS** check pressure release valve and float valve for clogging or obstruction and clean them if necessary. Check to make sure the float valve on the pressure lid moves freely. Foods such as apple sauce, cranberries, pearl barley, oatmeal or other cereals, split peas, noodles, macaroni, rhubarb, or spaghetti can foam, froth, and splutter when pressure cooked, clogging the pressure release valve. These and similar expanding foods (such as dried vegetables, beans, grains, and rice) should not be cooked in a pressure cooker.
- DO NOT** cover the air intake vent, air exhaust vent or electrical outlet while crisping lid is closed. Doing so will prevent even cooking and may damage the unit or cause it to overheat.
- To prevent risk of explosion and injury, use only SharkNinja silicone rings. Make certain silicone ring is installed and lid is properly closed before operating. **DO NOT** use if torn or damaged. Replace silicone ring before using.
- Before placing removable cooking pot into the cooker base, ensure pot and cooker base are clean and dry by wiping with a soft cloth.
- 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.
- Intended for worktop use only. Ensure the surface is level, clean and dry. **DO NOT** move the appliance when in use.
- DO NOT** use accessory attachments not recommended or sold by SharkNinja. **DO NOT** place accessories in a microwave, toaster oven, convection oven, or conventional oven or on a ceramic cooktop, electric coil, gas burner range, or outdoor grill. The use of accessory attachments not recommended by SharkNinja may cause fire, electric shock, or injuries.
- When using this appliance, provide adequate space above and on all sides for air circulation.
- ALWAYS** follow the maximum and minimum quantities of liquid as stated in instructions and recipes.
- NEVER** use SLOW COOK setting without food and liquids in the removable cooking pot.
- DO NOT** use this appliance for deep frying.
- DO NOT** cover the pressure valves.
- DO NOT** sauté or fry with oil while pressure cooking.
- Prevent food contact with heating elements. **DO NOT** overfill or exceed the MAX fill level of the pot and the Cook & Crisp Basket or Plate. Overfilling may cause personal injury or property damage or affect the safe use of the appliance.
- When pressure cooking foods that expand (such as dried vegetables, beans, grains, rice, etc.), **DO NOT** fill pot more than halfway.
- DO NOT** use this unit to cook instant rice.
- Electrical outlet voltages can vary, affecting the performance of your product. To prevent possible illness, use a thermometer to check that your food is cooked to the temperatures recommended.
- DO NOT** place the appliance near the edge of a worktop during operation.
- To avoid possible steam damage, place the unit away from walls and cabinets during use.
- Should the unit emit black smoke, unplug immediately and wait for smoking to stop before removing the cooking pot and Cook & Crisp™ Basket or Plate.
- 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.

- Extreme caution must be used when the cooker contains hot food or hot liquids and/or if the cooker is under pressure. Improper use, including moving the cooker, may result in personal injury such as serious burns. When using this appliance to pressure cook, ensure the lid is properly assembled and locked into position before use. Food are under extreme pressure during pressure cooking. Failure to follow all instructions regarding proper usage of the product may result in unintended contact with hot foods or liquids that have been pressurized, resulting in serious burns.
- Caution should be used when searing meats and sautéing. Keep hands and face away from the removable cooking pot, especially when adding new ingredients, as hot oil may splatter.
- When unit is in operation, hot steam is released through the air exhaust vent. Place unit so vent is not directed toward the power cord, electrical outlets, cabinets or other appliances. Keep your hands and face at a safe distance from vent.
- DO NOT** tamper with, disassemble, or otherwise remove the float valve or pressure release assembly.
- DO NOT** attempt to open the lid during or after pressure cooking until all internal pressure has been released through the pressure release valve and the unit has cooled slightly. Remove lid promptly to avoid re-pressurization of the inner pot.
- DO NOT** use Pressure Lid when Sear/Sauté function is selected.
- If using SLOW COOK setting, **ALWAYS** keep the pressure lid closed and the pressure release valve in the VENT position. If the lid is closed and the pressure release valve is in the SEAL position, an audible alarm will sound. "VENT" error code will appear on LED display to signal the need to turn the pressure release valve to the VENT position.
- When using the PRESSURE COOK setting, **ALWAYS** keep the pressure lid locked and the pressure release valve turned anticlockwise to the SEAL position.
- If the lid will not turn to unlock, this indicates the appliance is still under pressure. **DO NOT** intentionally press down on float valve. Any pressure remaining can be hazardous. Let unit naturally release pressure or turn the Pressure Release Valve slowly to the VENT position to release steam. Take care to avoid contact with the releasing steam to avoid burns or injury. When steam is completely released the float valve will be in the lower position allowing the lid to be removed. If steam does not release when the pressure release valve is moved to vent, unplug the unit from the wall and let the unit naturally release pressure.
- Spilled food can cause serious burns. Keep appliance and cord away from children. **DO NOT** let cord hang over edge of tables or counters or touch hot surfaces.
- Serious burns can result from the steam and hot foods inside the inner pot. **ALWAYS** keep hands, face, and other body parts away from the pressure release valve prior to or during pressure release and when removing the pressure lid after cooking.
- When removing the lid, **DO NOT** lift the lid straight up as this may not release the seal between the lid and pot, increasing the risk of food splashing.
- ALWAYS** tilt the lid so that it is between your body and the inner pot so that you can be shielded from steam and hot liquids.
- The cooking pot, Cook & Crisp™ Basket or Plate, and reversible rack become extremely hot during the cooking process. Avoid hot steam and air while removing the cooking pot and Cook & Crisp™ Basket or Plate from the appliance, and **ALWAYS** place them on a heat resistant surface after removing. **DO NOT** touch accessories during or immediately after cooking.
- Removable cooking pot can be extremely heavy when full of ingredients. Care should be taken when lifting pot from cooker base.
- Cleaning and user maintenance shall not be made by children.
- Let the appliance cool for approximately 30 minutes before handling, cleaning, or storing.
- To disconnect, turn any control to OFF, then unplug from electrical outlet when not in use and before cleaning. Allow to cool before cleaning, disassembly, putting in or taking off parts and for storage.
- DO NOT** clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating a risk of electric shock.
- Please refer to the Cleaning & Maintenance section for regular maintenance of the appliance.

TECHNICAL SPECIFICATIONS

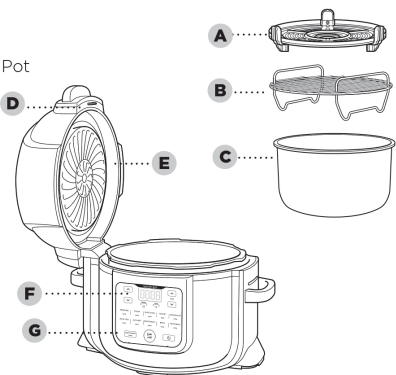
Voltage: 120V- 60Hz

- 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

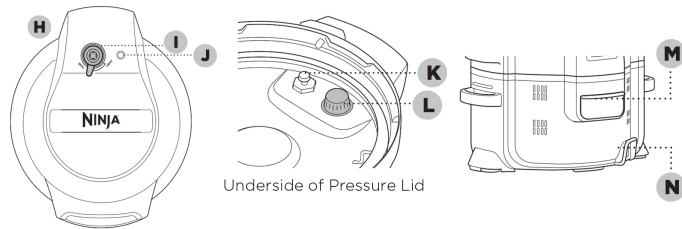
PARTS & ACCESSORIES

- A Cook & Crisp™ Plate
- B Nesting Broil Rack
- C 5-Quart Removable Cooking Pot
- D Crisping Lid
- E Heat Shield
- F Control Panel
- G Cooker Base (power cord not shown)
- H Pressure Lid
- I Pressure Release Valve
- J Float Valve
- K Silicone Ring
- L Anti-Clog Cap
- M Air Outlet Vent
- N Condensation Collector

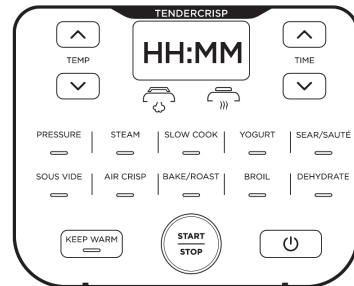


NOTE: Accessories may vary depending on the model. Refer to quick guide, if available.

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



USING THE CONTROL PANEL



NOTE: Control panel may differ per model.

FUNCTION BUTTONS

- PRESSURE:** Cook food quickly while maintaining tenderness.
- STEAM:** Gently cook delicate foods at a high temperature.
- SLOW COOK:** Slow cook food at lower temperatures.
- YOGURT:** Pasteurize and ferment milk for creamy homemade yogurt.
- SEAR/SAUTÉ:** Use the unit as a stovetop for browning meats, sautéing veggies, simmering sauces, and more.
- AIR CRISP:** Give foods crispiness and crunch with little to no oil.
- BAKE/ROAST:** Use the unit as an oven for tender meats, baked treats, and more.
- BROIL:** Use to caramelize and brown your food.
- DEHYDRATE:** Dehydrate meats, fruits, and vegetables for healthy snacks.
- SOUS VIDE:** French for "under vacuum," this function slow cooks food sealed in a plastic bag in an accurately regulated low-temperature water bath.
- KEEP WARM:** After pressure cooking, steaming, or slow cooking, the unit will automatically switch to Keep Warm mode and start counting up. Keep Warm will stay on for 12 hours, or you may press KEEP WARM to turn it off. Keep Warm mode is not intended to reheat food, but to keep it warm at a food-safe temperature.

OPERATING BUTTONS

- TEMP arrows:** Use the up and down TEMP arrows to adjust the cook temperature and/or pressure level.
- TIME arrows:** Use the up and down TIME arrows to adjust the cook time.

NOTE: The temperature and time can be adjusted anytime during cooking by using the up and down TEMP and TIME arrows. The unit will then resume at those settings.

START/STOP button: Press the START/STOP button after selecting your temperature (or pressure) and time to start cooking. Pressing this button while the unit is cooking will stop the current function.

POWER button: The Power button turns the unit on and off and stops all cooking modes.

BEFORE FIRST USE

- Remove and discard any packaging material, promotional labels, and tape from the unit.
- Please pay particular attention to operational instructions, warnings, and important safeguards to avoid any injury or property damage.
- Wash the pressure lid, silicone ring, removable cooking pot, Cook & Crisp™ Plate, and condensation collector in hot, soapy water, then rinse and dry thoroughly. **NEVER** clean the cooker base in the dishwasher. Inspect the pressure lid to ensure there is no debris blocking the valves.
- The silicone ring is reversible and can be inserted in either direction. Insert the silicone ring around the outer edge of the silicone ring rack on the underside of the lid. Ensure it is fully inserted behind the silicone ring rack.

INSTALLING THE CONDENSATION COLLECTOR

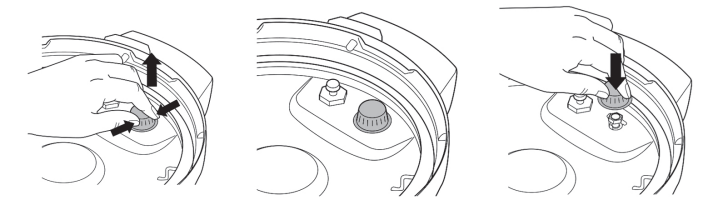
The condensation collector comes installed in the unit. Slide it out to remove for washing after each use.



NOTE: Prior to each use, make sure the silicone ring is well seated in the silicone ring rack and the anti-clog cap is mounted properly on the pressure release valve.

REMOVING & REINSTALLING THE ANTI-CLOG CAP

Make sure that the anti-clog cap is in the correct position before using the pressure lid. The anti-clog cap protects the inner valve of the pressure lid from clogging and protects users from potential food splatters. It should be cleaned after every use with a cleaning brush. To remove, hold the anti-clog cap between your thumb and bent index finger, then rotate your wrist clockwise to remove.



USING YOUR FOODI® 11-IN-1 6.5-QT. PRO PRESSURE COOKER

SWAP THE TOP

The two lids allow you to seamlessly transition between all your favorite cooking methods. Use the pressure lid to tenderize, then use the crisping lid to crisp up your food.

USING THE CRISPING LID

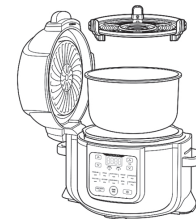
The crisping lid is permanently attached to the unit by a hinge. The lid can be opened when using the AIR CRISP and BAKE/ROAST functions, allowing you to check on or toss ingredients. When the lid is opened, cooking will stop and the timer will pause. When the lid is closed, cooking and the timer will resume.

USING THE COOKING FUNCTIONS WITH THE CRISPING LID

To turn on the unit, plug the power cord into a wall outlet, then press the Power button.

Air Crisp

- With the pot installed, place the Cook & Crisp™ Plate into the pot.



- Press the AIR CRISP button. The default temperature setting will display. Use the up and down TEMP arrows to set a temperature between 300°F and 400°F.

NOTE: It is recommended to let the unit preheat for 5 minutes before adding ingredients. If preheating, before step 4, close the lid, and press the START/STOP button to begin.

- Use the up and down TIME arrows to set the cook time in minute increments up to 1 hour.
- Add ingredients to the pot. Close the lid and press the START/STOP button to begin cooking.
- During cooking, you can open the lid and toss ingredients with silicone-tipped tongs for even browning as needed. When done, close lid. Cooking will automatically resume after lid is closed.
- When cook time is complete, the unit will beep and display "End".

Bake/Roast

- Place ingredients in the pot or into the accessory called for in the recipe (then place accessory in the pot). Close the lid and press the START/STOP button to begin cooking.
- Press the BAKE/ROAST button. The default temperature setting will display. Use the up and down TEMP arrows to set a temperature between 250°F and 400°F.

- Use the up and down TIME arrows to set the cook time in 1-minute increments up to 1 hour, and in 5-minute increments from 1 hour to 4 hours.

NOTE: If running for less than one hour the clock will count down by minutes and seconds. If running for more than one hour, the clock will count down by minutes only.

NOTE: It is recommended to let the unit preheat for 5 minutes before adding ingredients. If preheating, before step 3, close the lid, and press the START/STOP button to begin.

- When cook time is complete, the unit will beep and display "End".

Broil

- Place the nesting broil rack in the pot and follow directions per recipe.
- Place ingredients on the rack, then close the lid.
- Press the BROIL button.

NOTE: There is no temperature adjustment when using the Broil function.

- Use the up and down TIME arrows to set the cook time in minute increments up to 30 minutes.
- Press the START/STOP button to begin cooking.
- When cook time is complete, the unit will beep and display "End".

Dehydrate

NOTE: The DEHYDRATE function is not included on all models.

- Place the ingredients on the bottom of the Cook & Crisp™ Plate.
- Press the DEHYDRATE button. The default temperature setting will display. Use the up and down TEMP arrows to choose a temperature between 105°F and 195°F.
- Use the up and down TIME arrows to set the cook time in 15-minute increments up to 12 hours.
- Press the START/STOP button to begin dehydrating.
- When cook time is complete, the unit will beep.

NOTE: For five levels of capacity, use the dehydrating rack* directly in the cooking pot.

*Dehydrating rack sold separately.

NOTE: To reduce the risk of injury from unintended contact with hot foods, liquids and steam when pressure cooking, you must review and follow all warnings. Failure to follow these safeguards increases your risk of experiencing a burn.

