

It's important to read this Owner's Guide prior to using your new product for

# **IMPORTANT SAFEGUARDS**

**HOUSEHOLD USE ONLY • READ ALL INSTRUCTIONS BEFORE USE** 

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

# **A WARNING**

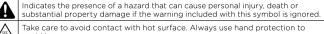
- 1 To eliminate a choking hazard for young children, discard all packaging materials immediately upon unpacking
- 2 This appliance can be used by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have concerning use of the appliance in a safe way and understand the hazards
- 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
- 6 ALWAYS ensure the appliance is operly 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 To protect against electrical shock DO NOT immerse cord, plugs, or main unit housing in water or other liquid.
- 9 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 a Service center.
- 10 NEVER use outlet below intertop surface.
- 11 DO NOT place appliance and let cord hang over edges of tables, counters or touch hot surfaces.
- 12 Only use recommended accessories ncluded with this appliance
- 13 Before placing any accessory into the ooker, ensure they are clean and dry
- 14 DO NOT use the appliance without the powered grill grate and splatter shield installed.
- 15 ALWAYS ensure hood is fully closed before operating.
- 16 DO NOT move the appliance when
- 17 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

- 18 DO NOT touch hot surfaces. Appliance surfaces are hot during and after operation. To prevent burns or personal injury, ALWAYS use protective hot pads insulated oven mitts and use available handles and knobs.
- 19 DO NOT touch accessories during or nmediately 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.
- 20 DO NOT use this appliance for
- 21 To prevent possible illness, ALWAYS use an external food thermon check that your food is cooked to the recommended temperatures.
- 22 Should a grease fire occur or the unit emits black smoke, unplug mmediately. Wait for smoking to stop before removing any cooking accessories.
- 23 Please refer to the Cleaning & Maintenance section for regular maintenance of the appliance.
- 24 To disconnect press the power button to turn the unit off, then unplug from socket when not in use and before
- 25 Allow to cool before cleaning. disassembly, putting in or taking off parts and storage
- 26 DO NOT clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating a risk of electric shock.
- 27 Cleaning and user maintenance shall not be made by children
- 28 DO NOT place on or near a hot gas or ectric burner or in a heated ov
- 29 Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- 30 DO NOT place anything on top of the product when the hood is closed during use and stored.
- 31 Ensure the grill plate is correctly inserted and securely locked into position.
- 32 Always ensure the grill is completely cool before releasing and removing the cooking plates.

# TECHNICAL SPECIFICATIONS

Voltage: 120V~60Hz

# Indicates to read and review instructions to understand operation and use of product.

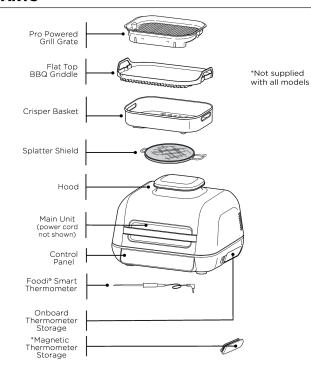


Take care to avoid contact with hot surface. Always use hand protection to



For indoor use only.

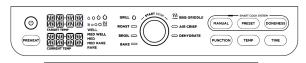
### **PARTS**



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

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

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



OPERATING BUTTONS

other setting, turn the dial 🔘

**POWER:** Make sure unit is plugged in. To turn on the unit, press the (1) button.

DIAL: To select a cooking function or

START/STOP: Press the center of the

are started, the unit enters preheat mode, then cooking begins when the

temperature setting is reached.

dial to start or stop the selected cooking function. When most cooking functions

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 or

when thermometer is in "Rest" state (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

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

PREHEAT FOR BETTER RESULTS

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 over cooking. ROAST: Tenderize meats, roast vegetables

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 h little to no oil and higher fan speeds.

BAKE: Bake cakes, treats, desserts, and **DEHYDRATE:** Dehydrate meats, fruits, and

vegetables for healthy snacks.

MANUAL: Switches the display so you can manually set the internal doneness with the dial. **PRESET:** When thermometer is inserted, the display will allow you to select your food type. Turn the dial to select your protein. **DONENESS:** When preset is selected press the doneness button and turn dial to select

### desired doneness. **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, thermometer, and splatter shield in warm, soapy water, then rinse and dry thoroughly. All accessories, except the thermometer, are dishwasher safe. **NEVER** clean the main unit or hermometer 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® SMART XL PRO GRILL & GRIDDLE**

#### **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.

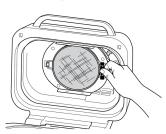
### Installing the splatter shield

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.



#### emoving the splatter shield and cleani

nove the splatter shield for cleaning after each use. Allow the shield to coo completely, then unhook the shield from the back of the hood by pressing the top tab back, then pull handle forward.



# **GRILLCONTROL TECHNOLOGY**

When using the Grill functions, you will need to select the pro powered grill grate temperature setting. Below are recommended emperature levels for common ingredients. The unit may produce smoke when cooking ingredients on a setting hotter than

Closed-hood coocking for top and bottom heat. Best when grillig large or thick cuts of meat or frozen food or for an all-around sear

LO	MED	н	MAX
Bacon     Sausages     When     using     thick BBQ     sauce	Frozen meats     Marinated/sauced meats     Burgers	Steaks     Chicken     Hot dogs     Meat kebabs	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 in between uses This will help prevent grease from burning and causing smoke.

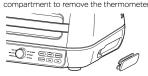
# USING THE FOODI® SMART THERMOMETER

**IMPORTANT:** To prevent burning or scalding, **DO NOT** place hands near Food Smart Thermometer cord when in use.

## 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. Handle cord with care.

1 Pull the magnetic thermometer storage compartment on the right side of the unit outward. Then unwind the cord from the



- 2 Plug the thermometer into the lack. Push firmly on the plug until it cannot go into the jack any further and you eel or hear it click into place. Place the storage compartment back onto the side of the unit.
- 3 Once the thermometer is plugged into the jack, it will enable the PRESET and MANUAL thermometer buttons. Turn the dial to select the desired cook function. (e.g., Grill) and cook temperature.



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.

4 If using PRESET, then press the PRESET button and turn the center dial to selecyour desired food type. Upon selection press the **DONENESS** button and turn the dial to choose your preferred internal doneness (rare through well).

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

> MED WELL MED RARE RARE

If using MANUAL, then press the MANUAL button and use the below recommended internal cook temperatures.

FOOD TYPE:	SET DONENESS TO:	
Fish	Medium (130°F)	
	Medium Well (140°F)	
	Well Done (150°F)	
Chicken/Turkey	Well Done (165°F)	
Pork	Medium (130°F)	
	Medium Well (150°F)	
	Well Done (160°F)	
Beef/Lamb	Rare (115°F)	
	Medium Rare (125°F)	
	Medium (130°F)	
	Medium Well (145°F)	
	Well Done (150°F)	

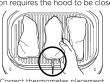
NOTE: Reference USDA guidelines for ood-safe temperature recommendations

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

5 Place the accessory required for your selected cook function in the unit and close the hood. Press the dial to begin preheating.

6 While the unit is preheating, insert the thermometer horizontally into the center of the thickest part of the piece of protei Refer to the chart on the adjacent page for detailed thermometer placeme

7 When the unit has preheated and ADD FOOD appears on the display, open the hood, place food with inserted hermometer in the unit, and close the hood over the thermometer cord if the function requires the hood to be closed



nometer grip is fully inside unit

8 The progress bars at the right of the display will track doneness. Flashing doneness indicates progression to that doneness

> MED WELL → MED RARE ←

**NOTE:** When using Grill, Roast, BBQ Griddle, or Air Crisp, the unit will beep and display FLIP. Flipping is optional but

- 9 The unit will automatically stop when desired doneness is almost reached, as it accounts for carry-over cooking, and GET FOOD will appear on the display. 10 When REST appears on the display,
- transfer the protein to a plate. Thermometer can be removed before transferring. The protein will continue to carry-over cook to your set doneness. which takes 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. e 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 donenes

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

#### Cooking 2 or more proteins of different sizes:

thermometer.

- 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 lowest 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

# **HOW TO CORRECTLY INSERT THE THERMOMETER**

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

FOOD TYPE:	PLACEMENT	CORRECT	INCORRECT
Steaks Pork chops Lamb chops Chicken breasts Burgers Tenderloins Fish fillets	Insert thermometer horizontally into the center of the thickest part of the meat.  Make sure the thermometer is close to (but not touching) the bone and away from any fat or gristle.  Make sure the tip of the thermometer is inserted straight into the thickest part of the meat, not angled toward the bottom or top of it.  NOTE: The thickest part of the fillet may not be the center. It is important that the end of the thermometer hits this area so that desired.		
Whole chicken	Insert thermometer horizontally into the thickest part of the breast, parallel to—but not touching—the bone.  Make sure the tip reaches the center of the thickest part of the breast and doesn't go all the way through the breast into the cavity.		

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

#### **COOKING FUNCTIONS**

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 (1) 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.



1 To install the pro powered grill grate, position it in the front of the base so t 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 (b) 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.

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
- 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 o 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.



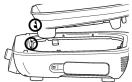


- 2 Place ingredients on the grill grate and close the hood, as the unit does not require preheating for this function.
- **3** Make sure the unit is plugged in and press (1) to turn the unit on.
- 4 Turn the dial to BROIL function. The default temperature setting will display. To adjust temperature 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 he unit. The grate will pop up from the back, then you can lift it up and out.



### **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, then close the hood.



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.



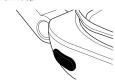
- 3 Make sure the unit is plugged in and press (0) to turn the unit on
- 4 Turn the dial to BBQ GRIDDLE function. The default temperature setting will display. To adjust temperature if desired, press TEMP button and turn dial.
- 5 Press the **TIME** button and turn the dial to select the desired time.
- 6 Press the dial to begin preheating. The progress bars will begin illuminating.
  It will take approximately 9-10 minutes to preheat.

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

  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.

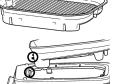
NOTE: If batch cooking meats, for pest results, we recommend in between batches to close the hood and run the programmed function for 2-3 minutes before adding more food.

- 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 (0) 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. t will take approximately 3 minutes to
- 7 When preheating is complete, the unit will beep and ADD FOOD will appear on the display.

**NOTE:** While preheating is strongly mended 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 afte 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.



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 (0) 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 nended 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 (1) 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
- 7 When dehydrate time reaches zero, the unit will beep and **END** will appear on the display.
- 8 Remove ingredients and basket from
- 9 Remove the grill grate by pressing the orange release button on the left side of he unit. The grate will pop up from the back, then you can lift it up and out.



# **CLEANING YOUR NINJA® FOODI® SMART 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. The hermometer and thermometer holder are **NOT** dishwasher safe.
- For the best dishwasher cleaning results, we recommend rinsing th 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
- 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 (except the mometer), soak in warm, soapy water before cleaning.

NOTE: The Foodi Smart Thermometer and holder are handwash with a damp cloth only. Never place unit or ometer in dishwasher or submerse liquid of any kind.

- 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
- Gently wipe down the inside of the hood with a damp cloth.

NOTE: NEVER use abrasive tools or cleaners. NEVER immerse the main unit or thermometer 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

# **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. ne hood is open and needs to be closed for the selected function to star
- "Plug In" appears on the control panel display. The thermometer is not plugged into the jack on the right side of the control panel. Plug the thermometer in before proceeding. Press the thermometer in until you hear a click.
- "PRBE ERR" appears on the control panel display.
- This means the unit timed out before food reached the set internal temperature. As a protection for the unit, it can run for only certain lengths of time at specific temperatures. "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. nit is not functioning properly. Contact Service center
- Why is my food overcooked or undercooked even though I used the thermometer? is important to insert the thermometer lengthwise into the thickest part of the ingredient to get the most accurate reading. Make sure to allow food to rest for 3-5 minutes to complete cooking. For more information, refer to the Using the Foodi® Smart Thermometer section.
- 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? or best results, let the unit preheat before adding ingredients
- Why is the unit emitting smoke? en using the Grill function, always select the recommended temperature setting
- 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.
- Will the thermometer grip melt if it touches the hot grill grate? No, the grip is made of a high-temperature silicone that can handle the unit's high temperatures.
- 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

Why does the unit have a 1-9 scale for the Beef Preset?

Perception of what a specific internal doneness looks like differs from person to person, even restaurant to restaurant. The 1-9 scale provides a wide range of options so you can customize doneness to your liking.

### REFURBISHED PRODUCT LIMITED NINETY DAYS WARRANTY

The Refurbished Product Service Center offers the following WARRANTY to the ORIGINAL purchaser of a product which we have refurbished.

This product that has been refurbished is warranted against any electronic or mechanical defects for a period of NINETY DAYS from the date of the original purchase by the consumer. Since this unit was sold as a refurbished item, the warranty does not apply to any cosmetic appearance items such as scratches. Should a defect occur, the Refurbished Product Service Center will repair or, at its option, replace defective unit/ parts with new or rebuilt materials without charge for either parts or labor. Replacement unit/parts will be warranted for the remaining portion of the original warranty period.

This warranty does not cover installation or damage from accident, misuse, abuse, improper wiring, incorrect voltage, operating the unit against the instructions in the owner's manual or any product which has been opened, altered, or tampered with.

This warranty does not cover costs for removal and or installation of the unit for repair. Under no circumstances shall the service center be liable for any special, incidental or consequential damages or for any other expenses incurred by reason of use or sale of this product. This warranty is in lieu of any other warranties expressed or implied warranty of merchantability of fitness for particular use or otherwise.

This warranty gives the consumer specific legal rights and they may also have other rights which vary from State to State. Some States do not follow the exclusion or limitation of incidental or consequential damages, hence the above exclusion and limitations may not apply.

> Refurbished Product Service Center 13225 Marquardt Avenue Santa Fe Springs, CA 90670.

# WARRANTY REPAIR INFORMATION

If you need service on your unit and this product requires repair during the 90 days warranty period; please go to www.ConsumerServiceRefurbish.com or call the Refurbished Product Service Center at 562-946-3531 to obtain the required return authorization (RA) number. Pack the unit properly (the original carton is ideal for this purpose) along with a copy of your purchase receipt and a letter describing the problem. Send the unit freight prepaid and insured to:

Refurbished Product Service Center, Att: Customer Service Department 13225 Marquardt Avenue Santa Fe Springs, CA 90670

Your unit will be promptly repaired and returned to you.

We will refuse to accept delivery of the returned unit unless the assigned RA number appears on the outside of the shipping carton.

(Keep for your permanent records) NAME: ADDRESS: CITY: \_\_ STATE: \_\_ \_\_ ZIP CODE: -PHONE: E-MAIL: MODEL: SERIAL NO.: \_

Owner's Information

### SharkNinja Operating LLC

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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For SharkNinja U.S. patent information, visit sharkninja.com/uspatents. © 2021. SharkNinja Operating LLC.

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