

IMPORTANT SAFEGUARDS

HOUSEHOLD USE ONLY • READ ALL INSTRUCTIONS BEFORE USE

WARNING

- 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 contact 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, except when following a Ninja Foodi recipe.
- 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.
- 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, or as otherwise instructed in a Ninja® Foodi® recipe.
- 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.

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



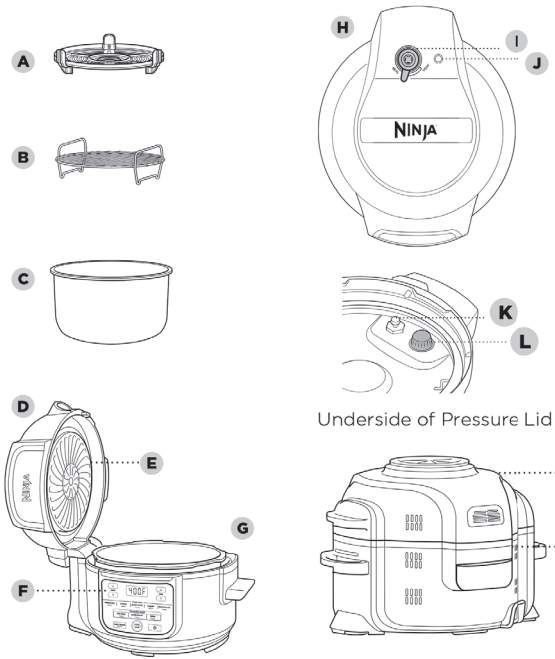
FOODI® COMPACT STAINLESS 5-QUART PRESSURE COOKER

BOOK RECIPE NOT INCLUDED 804106920

PARTS & ACCESSORIES

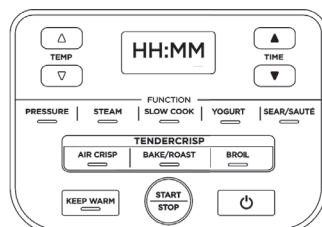
- A Cook & Crisp™ Plate
- B Broil Rack
- C Quart Removable Cooking Pot
- D Crisping Lid
- E Heat Shield
- F Control Panel
- G Cooker Base (power cord not shown)
- H Pressure Lid
- I Pressure Release Valve
- J Float Valve
- K Silicone Ring
- L Anti-Clog Cap
- M Air Outlet Vent
- N Condensation Collector

NOTE: Accessories may vary depending on the model.



Underside of Pressure Lid

USING THE CONTROL PANEL



NOTE: Control panel may differ per model.

FUNCTION BUTTONS

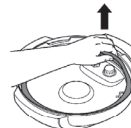
- PRESSURE:** Cook food quickly while maintaining tenderness.
- STEAM:** Gently cook delicate foods at a high temperature.
- SLOW COOK:** Slow cook food at lower temperatures.
- YOGURT:** Pasteurize and ferment milk for creamy homemade yogurt.
- SEAR/SAUTÉ:** Use the unit as a stovetop for browning meats, 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.

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

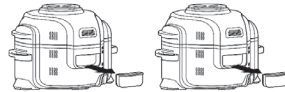
BEFORE FIRST USE

- Remove and discard any packaging material.
- 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

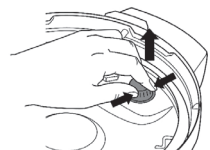
The condensation collector comes installed in the unit. Slide it out to remove for washing after each use.



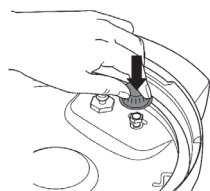
NOTE: Prior to each use, make sure the silicone ring is well seated in the silicone ring rack and the anti-clog cap is mounted properly on the pressure release valve.

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 reinstall, position it in place and press down.



Brush not included

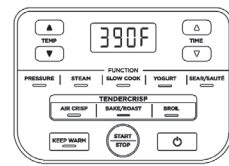


The images shown here are for illustrative purposes only and may be subject to change.

USING YOUR FOODI® COMPACT STAINLESS 5-QUART PRESSURE COOKER

SWAP THE TOP

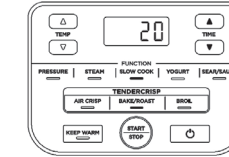
The two lids allow you to seamlessly transition between all your favorite cooking methods. Use the pressure lid to tenderize, then use the crisping lid to crisp up your food.



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.

- 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.

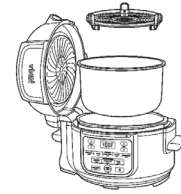


USING THE COOKING FUNCTIONS WITH THE CRISPING LID

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

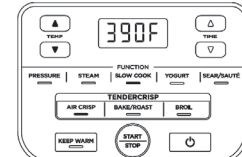
Air Crisp

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



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.

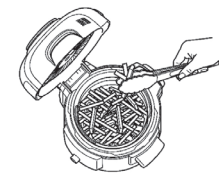
- Press the AIR CRISP button. The default temperature setting will display. Use the up and down TEMP arrows to set a temperature between 300°F and 400°F.



- Use the up and down TIME arrows to set the cook time in minute increments up to 1 hour.



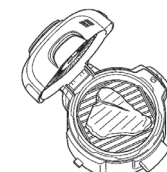
- Add ingredients to the pot. Close the lid and press the START/STOP button to begin cooking.
- During cooking, you can open the lid and toss ingredients with silicone-tipped tongs for even browning as needed. When done, close lid. Cooking will automatically resume after lid is closed.



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

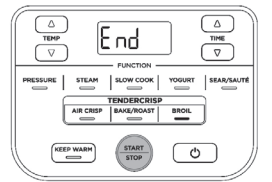
Bake/Roast

- 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.



- Press the START/STOP button to begin cooking.

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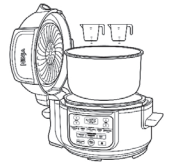


- When cook time is complete, the unit will beep and display "End".

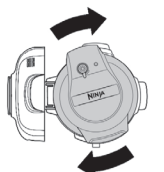
FAMILIARIZING YOURSELF WITH PRESSURE COOKING

In order to familiarize yourself with pressure cooking, it is highly recommended for first-time users to do an initial run.

- Place the pot in the cooker base and add 2 cups room-temperature water to the pot.



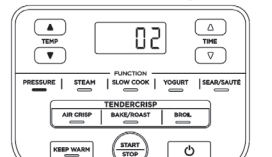
- Assemble the pressure lid by aligning the arrow on the front of the lid with the arrow on the front of the cooker base. Then turn the lid clockwise until it locks into place.



- Make sure the pressure release valve on the lid is in the SEAL position.

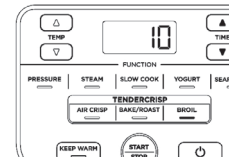


- Press the PRESSURE button, the unit will default to high (Hi) pressure. Set the time to 2 minutes and press the START/STOP button to begin.

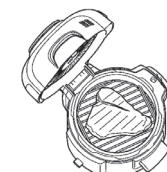


NOTE: There is no temperature adjustment available or necessary when using the Broil function.

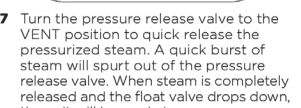
- Use the up and down TIME arrows to set the cook time in minute increments up to 30 minutes.



- Place ingredients on the rack, then close the lid.



- Press the START/STOP button to begin cooking.



- Turn the pressure release valve to the VENT position to quickly release the pressurized steam. A quick burst of steam will spurt out of the pressure release valve. When steam is completely released and the float valve drops down, the unit will be ready to open.



