

XL PRESSURE COOKER STEAM FRYER WITH SMARTLID[™]

"Recipe book is not included"

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

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IMPORTANT SAFEGUARDS

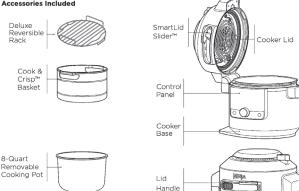
HOUSEHOLD USE ONLY • READ ALL INSTRUCTIONS BEFORE USE

- To eliminate a choking hazard for young 1 children, discard all packaging materials immediately upon unpacking.
- This appliance can be used by persons 2 with reduced physical, sensory, or mental capabilities or lack of experience or knowledge if they have been given supervision and 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 children to play with or use the appliance. Close supervision is necessary when used near children 3
- Spilled food can cause serious burns. **DO NOT** let cord hang over edges of tables or counters or place appliance on or near hot surfaces, on or near a gas or electric burner, or in a heated
- **DO NOT** use the appliance without the cooking pot installed.
- Before placing removable cooking pot in the cooker base, ensure pot and cooker base are clean and dry by wiping with a soft cloth.
- When removable cooking pot is empty, **DO NOT** heat it for more than 10 minutes. Doing so may damage the cooking surface.
- DO NOT use this appliance for deep-frying.
- DO NOT cover the pressure release
- 10 DO NOT sauté or fry with oil while essure cooking.
- Caution should be used when searing 11 meats and sauteling. Keep hands and face away from the removable cooking pot, especially when adding new ingredients, as hot oil may splatter.
- This appliance is for household use only. **DO NOT** use this appliance for anything other than its intended use. **DO NOT** use in moving vehicle or boats. **DO NOT** use outdoors. Misuse may cause injury.
- Intended for countertop use only. Ensure the surface is level, clean, and dry. **DO NOT** place the appliance near the edge of a countertop during operation.
- 14 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 Customer Service.
- **15 ALWAYS** ensure the appliance is properly assembled before use.
- Before use, **ALWAYS** check pressure release valve for clogging or obstruction, and clean them if necessary. Foods such as apple sauce, cranberries, pearl barley, oatmeal or other cereals, spilt peas, noodles, macaroni, rhubarb, or spaghetti can foam, froth, and splutter when pressure conclead forging the pressure release 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.
- 17 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.
- 18 DO NOT cover the top air intake vent or rear air outlet vent while lid is closed. Doing so will prevent even cooking and may damage the unit or cause it to overheat.
- To prevent risk of explosion or injury, use only a Food[®] SmartLid[®] silicone ring. Make sure silicone ring is installed and lid is properly closed before operating. If the silicone ring is torn or damaged, replace before using. **DO NOT** use if torn or damaged.
- 20 DO NOT use accessory attachments bo 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, electrical coil, gas burner range, or outdoor grill. The use of accessory attachments not recommended by SharkNinja may cause fire electric shock or injuries cause fire, electric shock, or injuries
- 21 When using this appliance, provide at least 6 inches (15.25 cm) of space above and on all sides for adequate

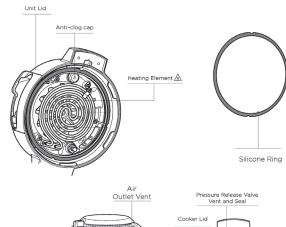
- 28 Electrical outlet voltages can vary Liectrical outlet voltages can vary, affecting the performance and heat output of your product. To prevent possible illness, use a thermometer to check that your food is cooked to the temperatures recommended. 29 Should the unit emit black smoke
- unplug immediately and wait for smoking to stop before removing the cooking pot and Cook & Crisp™ Basket or Plate.
- 30 DO NOT touch hot surfaces. Appliance surfaces are hot during and after operation. To prevent burns or personal njury, **ALWAYS** use protective hot operation insulated oven mitts and use available handles and knobs.
- 31 Extreme caution must be used when moving an appliance containing hot oil or other hot liquids. 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 closed and locked in position before use. Foods 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.
- 32 When unit is in operation, hot steam When unit is in operation, not steam is released through the air outlet 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.
- 33 DO NOT tamper with, disassemble or remove pressure release valve
- **DO NOT** attempt to open the lid during or after pressure cooking until all internal pressure has been released through the pressure 34 release valve and the unit has cooled slightly. Open lid promptly to avoid re-pressurization of the nner pot.
- When using SLOW COOK setting, ALWAYS keep the lid closed. If the lid will not unlock to open, 36
 - this indicates the appliance is still under pressure. Any pressure remaining can be hazardous. Let unit naturally release pressure, press the Pressure Release button, or rotate the pressure release valve to the vent position to release steam. Take care to avoid contact with the releasing steam to avoid burns or injury. When steam is released and the appliance is no longer under pressure, the UI will show OPN LID indicating the lid can be opened. If steam does not release when the pressure release valve is moved to vent, unplug the unit form the val and let the unit unit from the wall and let the unit naturally release pressure.
- 37 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 opening the lid after cooking
- The cooking pot, Cook & Crisp™ Basket or Plate, and reversible rack 38 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 heatistant surface after removing. DO NOT touch accessories during or immediately after cooking.
 - **ONLY** lift the lid from the handle on the front of the unit. **DO NOT** lift lid from side area as scalding steam will release.
- Removable cooking pot can be extremely heavy when full of ingredients. Care should be taken when lifting pot from cooker base. 40
- 41 DO NOT touch accessories, including the thermometer (not available on all models), during or immediately after cooking, as they become extremely hot during the

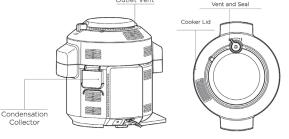
PARTS & ACCESSORIES

Accessories Included



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 SMARTLID SLIDER™

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HOW TO OPEN AND CLOSE THE LID

Use the handle that is located above the slider to open and close the lid at all times

You can open and close the lid when the slider is in the STEAMCRISP and AIR FRY/ STOVETOP position. When the slider is in the PRESSURE position, the lid cannot be opened. If there is no pressure in the unit, move the slider to the STEAMCRISP or AIR FRY/STOVETOP position to open the lid.

NOTE: The lid will not unlock until

The smart slider will not slide to

the right until the unit is completely

depressurized. The Unit will display "OPN LID" when unit is depressurized.

unit is completely depressurized.

the lid.

function you are using. •Pressure •SteamCrisp •Air Fry/Stovetop

The slider allows you to switch between cook modes and notifies the lid which

ACCESSORY ASSEMBLY INSTRUCTIONS

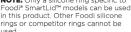
DELUXE REVERSIBLE RACK

- Place the bottom layer of the Deluxe Reversible Rack in the lower position. Place ingredients on the bottom layer of the rack.
- Then slide the Deluxe layer through the bottom layer's handles. Place remaining ingredients on the Deluxe layer to increase cooking capacity.

BEFORE FIRST USE

- 1 Remove and discard any packaging
- 2
- material. Pay particular attention to operational instructions, warnings, and important safeguards to avoid any injury or property damage. Wash the silicone ring, removable cooking pot, Cook & Crisp[™] Basket, deluxe reversible rack, and condensation collector in warm, soapy water, then rinse and dry thoroughly. **NEVER** Clean the cooker base in the dishwasher. The silicone ring is reversible and can
- 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 and lies flat under the silicone ring rack.



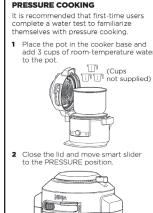


To install the condensation collector, slide it nto the slot on the cooker base. Slide it out to remove it for hand-washing after each use NOTE: Make sure to empty out excess



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

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Make sure the pressure release valve is in the SEAL position.

SEAL for Pressure functions

VENT

for all other functions and all other slider positions.

NOTE: Valve will rest loosely when installed. This is normal.

The unit will default to high (Hi) pressure. Use the right down arrow to adjust the time to 2 minutes. Press START/STOP to begin.



This display will show PRE and a progress bar indicating the unit is building pressure. When the unit is fully pressurized, the timer will start counting down.

888 88

- NOTE: Time to pressure will vary based on quantity and temperature of ingredients, along with selected pres
- 6 When cook time reaches zero, the unit
 - - 5 Press START/STOP to begin cooking. The unit will begin building pressur

NOTE: Only a silicone ring specific to REMOVING AND INSTALLING THE CONDENSATION COLLECTOR r collected in the conde



ACC N

(brush not supplied)

REMOVING & REINSTALLING

To remove it, hold the anti-clog cap

Make sure the anti-clog cap is in the correct position before using the unit

The anti-clog cap protects the inner valve of the lid from clogging and protects users from potential food splatters. It should be cleaned after every use with a cleaning (brush not supplied)

between your thumb and ben index finger, then rotate your wrist clockwise. To reinstall, position it in place and press down.

THE ANTI-CLOG CAP

release valve

WATER TEST: GETTING STARTED NOTE: At any time during the natural

release process, you can switch to quick release by turning the pressure release valve to the VENT position.

NOTE: For larger food loads that require more depressurization, you can release pressure by moving the valve to the VENT position.

PRESSURIZING

As pressure builds in the unit, the control panel display will show PTE and progress bars. Time to pressure varies based on the amount and temperature of ingredients as well as liquid in the pot. For safety, the lid will lock as the unit pressurizes, and it will unlock as the unit pressurizes, and it will unlock once pressure is released. Once the unit has reached full pressure, cooking will begin and the timer will start counting down.

USING THE PRESSURE FUNCTION

To turn on the unit, plug the power cord into a wall outlet, then press the ${\bf \dot{O}}$ button Pressure

Place ingredients and at least 1 cup of liquid in the pot, as well as any necessary accessory. **DO NOT** fill the pot past the PRESSURE MAX line.





NOTE: When cooking rice, beans, or other ingredients that expand, **DO NOT** fill the pot more than halfway.

2 Close the lid. Then turn the pressure elease valve to SEAL positio



🕒 PRESSURE 🛛 🕇

4 Use the up and down arrows to the right of the display to adjust the cook time in minute increments up to 1 hour, and then 5-minute increments from 1 hour to 4 hours.

NOTE: If running for 1 hour or less, the clock will count down by minutes and seconds. If running for more than 1 hour

the clock will count down by minutes only

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air circulation

- 22 ALWAYS follow the maximum and minimum quantities of liquid as stated in instructions and recipe
- 23 To avoid possible steam damage, place the unit away from walls and cabinets during use.
- 24 NEVER use SLOW COOK setting without food and liquids in the removable cooking pot.
- 25 DO NOT move the appliance when in use. Only move the appliance with slider in PRESSURE position to keep lid from unintentionally opening.
- 26 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 safe use of the appliance.
- 27 DO NOT use this unit to cook instant

cooking process. or personal injury, ALWAYS use care when handling the product. Use long-handed utensils and protective hot pads or insulated e hot pads or insulated oven mitts.

- 42 Cleaning and user maintenance shall not be done by children.
- 43 Allow unit to cool before cleaning

When not in use and before cleaning, turn the unit off and

- 45 DO NOT clean with metal scouring
- 46 Please refer to the Cleaning & Maintenance section for regular maintenance of the appliance

i Indicates to read and review instructions to understand operation and use of product. ndicates the presence of a hazard that can cause personal injury, death of A 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 burn:

습니 For indoor and household use only.

SAVE THESE INSTRUCTIONS

TECHNICAL SPECIFICATIONS

Voltage: 120V~, 60Hz

- disassembly, putting in or taking off parts and storage.

unplug from socket to disconnect.

- pads. Pieces can break off the pad and touch electrical parts, creating a risk of electric shock.

USING THE CONTROL PANEL

COOKING FUNCTIONS

PRESSURE: Cook food quickly while maintaining tenderness.

STEAM & CRISP: Make one-touch full meals; juicy and crisp veggies and proteins; and homemade artisan breads.

STEAM & BAKE: Bake fluffier cakes and uick breads faster and with less fat AIR FRY: Give food crispness and crunch th little to no oil

BROIL: Use high heat from above to melize and brown the tops of your

BAKE/ROAST: Use the unit like an oven for tender meats, baked treats, and more.

DEHYDRATE: Dehydrate meats, fruits, and vegetables for healthy snacks.

PROOF: Create an environment for dough to rest and rise.

SEAR/SAUTÉ: Use the unit as a stovetop or browning meats, sautéing veggies, mmering sauces, and more.

STEAM: Gently cook delicate foods at a high temperature.

SOUS VIDE: French for "under vacuum," this function slow cooks food sealed in a plastic bag in an accurately regulated

SLOW COOK: Cook your food at a lower temperature for a longer period of time.

YOGURT: Pasteurize and ferment milk for creamy homemade yogurt.

KEEP WARM: When using steam, slow cook and pressure the unit will switch to keep warm at the end of the cycle. Press the keep warm button after the function has started to disable this automatic transition.

NOTE: If running for 1 hour or less, the clock will count down by minutes and seconds. If running for more than hour, the clock will count down by minutes only. This function will time out after 12 hours

OPERATING BUTTONS

SMARTLID SLIDER™: As you move the he available functions for each ode will illuminate

DIAL: Once you've chosen a mode using the smartlid slider, use the dial to scroll through the available functions until your desired function is highlighted.

LEFT ARROWS: Use the up/down s to the left of the display to adjust the cooking temperature

RIGHT ARROWS: Use the up/down arrows to the right of the display to adjust the cooking time.

START/STOP button: Press to start while the cooking. Pressing the button while -unit is cooking will stop the current cooking function.

(POWER): The Power button shuts the unit off and stops all cooking modes

will beep and display "End" before manual quick releasing the pressurized steam. A warning chime will sound, indicating the pressure release valve is about to open. When the pressure release valve opens, steam will escape from it. As soon as the display reads "OPN," move the slider to the right to unlock the lid. Then open the lid.



NOTE: The unit will switch to Keep Warm mode and the heating Reep Warm mode and element will remain on.

NATURAL PRESSURE RELEASE **VS. QUICK PRESSURE RELEASE**

Natural Pressure Release: When pressure cooking is complete, steam will naturally release from the unit as it cools down. This can take up to 20 minutes or more, depending on the amount of Ilquid and food in the pot During this time, the unit will switch to Keep Warm mode. Press the KEEP WARM button if you would like to turn Keep Warn mode off. When natural pressure release is complete, the unit will display "OPN Lid".

Quick Pressure Release: Use ONLY if you e calls for it. When pressure cook mplete and the KEEP WARM light on, turn the pressure release valve to the VENT position to instantly release pressure through the valve.

Even after releasing pressure naturally or using the pressure release valve, some stearn will remain in the unit and will escape when the lid is opened.



The display will show "PrE" and progress bars. The timer will begin counting down when the unit is fully pressurized.



NOTE: Time to pressure varies depending on the selected pressure. current temperatures of the cooking pot, and temperature/quantity of the incredient. ingredients.

6 When cook time reaches zero, turn the pressure release valve to VENT position.



The unit will beep, automatically 7 switch to Keep Warm mode, and the timer will begin counting up.

NOTE: After cooking is complete, you may press KEEP WARM to turn the Keep Warm mode off. Or press the START/STOP button.

8 When the unit displays "OPN Lid," it has depressurized and you can move the slider to the right to open the lid.

USING THE STEAMCRISP FUNCTIONS

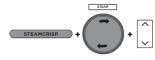
To turn on the unit, plug the power cord into a wall outlet, then press the ${f O}$ button

NOTE: The Pressure release valve position does not matter

Steam & Crisp

- Load ingredients according to recipe
- Load ingredients according to recipe. Move slider to STEAMCRISP. The function selection will default to STEAM MEALS. The default temperature and time settings will display. Use the up and down arrows to the left of the display to choose a temperature in 5-degree increments between 300°F and 450°F.

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- 3 Use the up and down arrows to the right of the display to adjust the cook time in minute increments up to 1 hour. Press START/STOP to begin cooking.
- The display will show "PrE" and progress bars, indicating the unit is building steam. The time to steam depends on the amount of ingredients in the pot.



- 6 When the unit reaches the appropriate steam level, the display will show the set temperature and the timer will begin counting down.
- When cook time reaches zero, the unit will beep and display "End" for 5 minutes. If your food requires more time, use the up arrow to the right of the display to add additional time. The unit will skip preheating.



Steam & Bake

Place the multi purpose pan on the r in the lower position. Then place the rack with accessory in the pot.



2 Move slider to STEAMCRISP, then use the dial to select STEAM BAKE. The default temperature setting will display. Use the up and down arrows to the left of the display to choose a temperature in 5-degree increments between 225°F and 400°F. STEAM & CRISP



- **3** Use the up and down arrows to the right of the display to adjust the cook time in minute increments up to 1 hour 15
- 4 Press START/STOP to begin cooking
- The display will show "PrE" and progress bars indicating the unit is building steam. The time to steam is 20 minutes.



- 6 When preheating has completed, the display will show the set temperature and the timer will begin counting down.
- and the timer reaches zero, the unit will beep and display "End" for 5 minutes. If your food requires more time use the up arrow to the right of the display to add additional time. The unit will skip orchesting. will skip preheating.



USING THE AIR FRY/STOVETOF FUNCTIONS

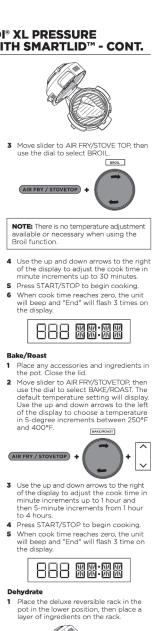
Air Fry Place either the Cook & Crisp[™] Basket or deluxe reversible rack in the pot.



2 Add ingredients to the Cook & Crisp Basket or deluxe reversible rack. Close the lid.



- 3 Move slider to AIR FRY/STOVETOP, the unit will default to AIR FRY. The default temperature setting will display. Use the up and down arrows to the left of the display to choose a temperature in 5-degree increments between 300°F and 400°F.
- AIR FRY / STOVETOP + AIR FRY +
- 4 Use the up and down arrows to the right of the display to adjust the cook time in minute increments up to 1 hour.





2 Holding the deluxe layer by its handles, place it down over the reversible rack in the position shown below. Then place a layer of ingredients on the deluxe layer and close the lid.



NOTE: For 5 levels of capacity, use the Dehydrator Stand (sold separately) directly in the cooking pot.

3 Move slider to AIR FRY/STOVETOP, then use the dial to select DEHYDRATE. The default temperature setting will display. Use the up and down arrows to the left of the display to choose a temperature in 5-degree increments between 80°F and 195°F. DEHYDRATE



- 4 Use the up and down arrows to the right of the display to adjust the coo time in 15-minute increments from 1 h to 12 hours.
- 5 Press START/STOP
- to begin cooking 6 When cook time reaches zero, the unit will beep and "End" will flash



1 Place dough in the pot or Air Fry Basket

and close the lid. 2 Move slider to AIR FRY/STOVETOP, then use the dial to select PROOF. The default temperature setting will display. Use the up and down arrows to the left of the display to choose a temperature in 5-degree increments between 75°F and 95°F. and close the lid

NOTE: ALWAYS use nonstick utensils in the cooking pot. **DO NOT** use metal utensils, as they will scratch the nonstick coating on the pot. **NOTE:** SEAR/SAUTÉ will automatically turn off after 1 hour for "4" and "Hi5" and 4 hours for "LO1," "2," and "3." Steam Add 1 cup of liquid (or recipe-specified amount) to the pot, then place the reversible rack or Cook & Crisp™ Basket with ingredients in the pot. (Cups not supplied) 0. Move slider to AIR FRY/STOVETOP, then use the dial to select STEAM. STEAM



- 3 Use the up and down arrows to the right of the display to adjust the cook time in minute increments up to 30 minutes. 4 Press START/STOP to begin cooking.
- **NOTE:** There is no temperature adjustment when using the STEAM function.
- 5 The unit will begin preheating to bring the liquid to a boil. The display will show "PrE." The preheating animation will show until the unit reaches temperature and then the display will show the timer counting down.



6 When cook time reaches zero, the unit will beep and "End" will flash 3 times o the display.



Sous Vide

- **NOTE:** For best results when using the Sous Vide function, do not use the unit prior and do not use warm water
- Install the cooking pot in the cooker base. Add 12 cups of room-temperatur water to the pot.
 Close the lid and move slider to AIR FRV/STOVETOP, then use the dial to select SOUS VIDE. The default temperature setting will display. Use the up and down arrows to the left of the display to choose a temperature in 5-degree increments between 120°F and 190°F.



The cook time will default to 3 hours. Use the up and down arrows to the right of the display to adjust the cook time in 15-minute increments up to 12 hours, then 1-hour increments from 12 hours to 24 hours. 24 hours

4 Press START/STOP to begin preheating. NOTES: It can take 10 minutes longer for the unit to preheat. Prepare up to 3 pounds of ingredients during this time by seasoning them, then placing each portion in a single-use resealable plastic bag.

For cook times of 4+ hours with a temperature above 160°F, double-bag each portion of food or wrap in plastic wrap before placing in the single-use resealable bag. This will help protect food during the long period of submersion.

- 5 The unit will beep when preheating is complete and "ADD FOOD" will show complete and ADFOOD FOOD will show on the display. Open the lid and place bags in the water using the water displacement method: Working with one bag at a time, leave a corner of the bag unzipped—as you slowly lower the bag into the water, the pressure of the water will force the air out of the bag.



Removing & Reinstalling

CLEANING & MAINTENANCE

Cleaning: Dishwasher & Hand-Washing

When just the bag's seal is above the water line, finish closing the bag, making sure no water gets inside. Keep the bag's seal just above the water line. 6 Close the lid. We recommend inspecting the interior of the lid prior to cooking with "wet cooking

the lid



1 Add ingredients to the pot. DO NOT fill the pot past the MAX line



3 Use the up and down arrows to the right of the display to adjust the cook time in 15-minute increments up to 12 hours. 4 Press START/STOP to begin cooking.

NOTE: The SLOW COOK BUFFET time setting may be adjusted between 2 and 12 hours; the SLOW COOK LO time setting may be adjusted between 6 and 12 hours. The SLOW COOK HI time etting may be adjusted between 4 and

12 hours. 5 When cook time reaches zero, the unit will beep, automatically switch to Keep Warm mode, and begin counting up.

NOTE: After cooking is complete, you may press KEEP WARM to turn the Keep Warm mode off.

Yogurt Add desired amount of milk to the pot NOTE: If you prefer to pasteurize, cool, skip steps 1–9. Instead, press TEMP, select "FEr," press TIME, select desire ncubation time, then press START/STOP

to begin. 2 Close the lid. Globe the indicates of the





4 Use the up and down arrows to the right of the display to adjust the incubation time in 30-minute increments between 6 and 12 hours.

NOTE: Selecting a longer time will lead to tangier yogurt with a thicker consistency. Use 12 hours to achieve Greek-style yogurt.

5 Press START/STOP to begin pasteurization. 6 Unit will display "boiL" while pasteurizing. When pasteurization temperature is reached, the unit will beep and display "COOL."



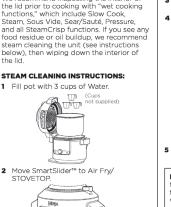


8 Open the lid and skim the top of the

- 9 Add vogurt cultures to milk and stir to combine. Close the lid and press START/STOP to begin incubation
- process. process. 10 The display will show "FEr" and will begin counting down. When incubation time is complete, the unit will beep and END will flash 3 times on the display. The unit will beep each minute for up to 4 hours or unit ionwared off



AVOIDING CROSS CONTAMINATION & CLEANING THE LID



- **3** Select STEAM, and set time to 30 minutes. Press START/STOP.
- 4 When time reaches zero and the unit has cooled down, use a wet cloth or sponge to wipe down the interior of the
 - CAUTION: When cleaning the interior of the lid, do not touch the fan



5 Repeat steps 3 and 4 as needed, and spot clean as necessary

NOTE: If the unit is not open after he cycle is over, the unit will default to keep warm and the heating element will continue running.

TROUBLESHOOTING GUIDE

Why is my unit taking so long to come to pressure? How long does it take to come to pressure?

- Cooking times may vary based on the selected temperature, current temperature of the cooking pot, and temperature or quantity of the ingredients.
- Check to make sure the silicone ring is fully seated and flush against the lid. If installed correctly, you should be able to tug lightly on the ring to rotate it.
 Check that the lid is fully locked, and the pressure release valve is in the SEAL position when ensure resource endings. when pressure cooking
- Unit will not pressurize if there is not enough liquid

begin counting dowr

Why can't I open the lid after pressurizing?

completely released, the unit will be ready to open.

is the pressure release valve supposed to be loose?

The unit is hissing and not reaching pressure.

The unit is counting up rather than down.

function.

"ERR" message appears.

HELPFUL TIPS

How long does the unit take to depressurize?

"ADD POT" error message appears on display screen.

"SHUT LID" error message appears on display screen.

· Make sure the pressure release valve is in the SEAL position.

The unit is not functioning properly. Please contact a service center.

Move the SMARTSLIDER to the pressure position in order to LOCK LID.

· Make sure the silicone ring is installed correctly.

"SLIDE" error message appears on display screen.

"LOCK LID" error message appears on display screen.

- Why is the time counting down so slowly? You may have set hours rather than minutes. When setting time, the display will show HH:MM and the time will increase/decrease in minute increments.
- How can I tell when the unit is pressurizing? The display will show progress bar loading the building animation to indicate the unit is

This indicates the unit is building pressure or preheating when using PRESSURE or STEAM. When the unit has finished building pressure, your set cook time will

It's normal for steam to release through the pressure release valve during cooking

Yes. The pressure release valve supposed up to be losser Yes. The pressure release valve's loose fit is intertional; it enables a quick and easy transition between SEAL and VENT and helps regulate pressure by releasing small amounts of steam during cooking to ensure great results. Please make sure it is tur as far as possible toward the SEAL position when pressure cooking and as far as possible toward the VENT position when quick releasing.

The cooking cycle is complete and the unit is in Keep Warm mode.

The lid is open and needs to be closed for the selected function to start

Make sure the pressure release valve is turned to the SEAL position. If you've done this and still hear a loud hissing noise, it may indicate the silicone ring is not fully in place. Press START/STOP to stop cooking, VENT as necessary, and open the lid. Press down on the silicone ring, ensuring it is fully inserted and lies flat under the ring rack. Once fully installed, you should be able to tug lightly on the ring to rotate it.

The time it takes to release pressure depends on the quantity of food in the unit and can vary from recipe to recipe. If the unit is taking longer than normal to depressurize, unplug the unit and wait until all pressure is released before opening the lid.

Cooking pot is not inside the cooker base. Cooking pot is required for all functions.

"ADD WATER" error message appears on display screen when using the Steam or Pressure function.

The water level is too low. Add more water to the unit for the function to continue.

"PRESSURE FAIL" error message appears on display screen when using the Pressure

Move the SMARTSLIDER to the position corresponding with the desired cooking function.

For consistent browning, make sure ingredients are arranged in an even layer on the bottom of the cooking pot with no overlapping. If ingredients are overlapping, make to shake halfway through the set cook time.

2 For smaller ingredients that could fall through the deluxe reversible rack, we recommend first wrapping them in a parchment paper or foil pouch. 3 Use the Keep Warm mode to keep food at a warm, food-safe temperature after cooking.

To prevent food from drying out, we recommend keeping the lid closed and using this function just before serving. To reheat food, use the Reheat function.

4 When using a recipe for Ninja® Foodi® 6.5-quart models in this unit, some additional cooking time or extra shake of the Cook & Crisp™ Basket may be required.

5 6.5-quart pressure recipes like soups, stews, and chilies can be scaled up by 50 percent in this Ninja® Foodi® model.

REFURBISHED PRODUCT LIMITED NINETY DAYS WARRANTY

The Refurbished Product Service Center offers the following WARRANTY to the ORIGINAL

Add more liquid to the cooking pot before restarting the pressure cook cycle

As a safety feature, the lid will not unlock until the unit is completely depressurized. Turn the pressure release valve to the VENT position to quick release the pressurized steam. A quick burst of steam will spurt out of the pressure release valve. When the steam is

building pressure "PrE" and moving lights are shown on the display screen when using the Pressure or Steam function or any SteamCrisp function.

There is a lot of steam coming from the unit when using the Steam function.

5 Press START/STOP to begin cooking

NOTE: For best results, it is NOTE: For best results, it is recommended to periodically shake ingredients during Air Fry. You can open the lid and lift out the basket to shake or toss ingredients for even browning. When done, lower the bask back into the pot and firmly close the lid. Cooking will automatically resume after the lid is closed after the lid is closed



7 When cook time reaches zero, the unit will beep and "End" will flash 3 times on the display.



Broil

 Place the deluxe reversible rack in the pot in the higher broil position or follow the directions in your recipe



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



PROOF

- 3 Use the up and down arrows to the right of the display to adjust the proof time in minute increments between 20 minutes and 2 hours.
- Press START/STOP to begin cooking.
- 5 When cook time reaches zero, the unit will beep and "End" will flash 3 times on the display.



Sear/Sauté

- 1 Add ingredients to the pot.
- 2 Move slider to AIR FRY/STOVETOP or Move slider to AIR FRY/STOVE IOP or open the lid, then use the dial to select SEAR/SAUTÉ. The default temperature setting will display. Use the up and down arrows to the left of the display to select "Lo1," "2," "3," "4," or "Hi5."



NOTE: There is no time adjustment available when using the Sear/Sauté function

- 3 Press START/STOP to begin cooking
- Press START/STOP to turn off the SEAR/SAUTÉ function. To switch to a different cooking function, press START/STOP to end the cooking function then use the slider and dial to select your desired function.

NOTE: You can use this function with the lid open or with the lid closed.



Se Su

The unit should be cleaned thoroughly fter every use

- 1 Unplug the unit from the wall outlet eaning
- 2 To clean the cooker base and the control panel, wipe them clean with a damp cloth.
- 3 The cooking pot, silicone ring, deluxe reversible rack, Cook & Crisp™ Basket, and detachable diffuser can be washed n the dishwasher
- 4 The pressure release valve and anti-clog cap, can be washed with water and dish soap
- 5 If food residue is stuck on the cooking pot, deluxe reversible rack, or Cook & Crisp[™] Basket, fill the pot with water and allow to soak before cleaning. **DO NOT** use scouring pads. If scrubbing is necessary, use a non-abrasive cleanser or liquid dish soap with a nylon pad or brush.
- 6 Air-dry all parts after each use

Silicone Ring Silicone Ring Rack

To remove the silicone ring gently, pull it outward, section by section, from the metal ring rack. The ring can be installed with either side facing up. To reinstall, gently work the silicone ring into the rack section by section, ensuring the metal ring rack is visible (see image above).

After use, remove any food debris from the silicone ring and anti-clog cap.

Keep the silicone ring clean to avoid odor Washing it in warm, soapy water or in the dishwasher can remove odor. However, it is normal for it to absorb the smell of certain acidic foods. It is recommended to have more than one silicone ring on hand. You can purchase additional silicone rings on ninjaaccessories.com.

NEVER pull out the silicone ring with excessive force, as that may deform it and the rack and affect the pressure-sealing function. A silicone ring with cracks, cuts, or other damage should be replaced immediately.

NOTE: The silicone ring must be
replaced by one that is specific to a
Foodi® SmartLid™ model.

The image shown here is for illustrative purposes only and may be subject to change. The actual number of accessories may vary depending on the model.

urchaser of a product which we have refurbished.

purchaser of a product which we have refurbished. This product that has been refurbished is warranted against any electronic or mechanical de-fects 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.

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 wing, 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.

Owner's Information (Keep for your permanent records)	
ADDRESS:	
CITY:	STATE: ZIP CODE:
PHONE:	E-MAIL:
MODEL:	SERIAL NO.:
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