





IMPORTANT SAFETY INSTRUCTIONS

PLEASE READ CAREFULLY BEFORE USE • FOR HOUSEHOLD USE ONLY

	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.
	Avoid contact with hot surface. Always use hand protection to avoid burns.
	For indoor and household use only.

WARNING

To reduce the risk of injury, fire, electrical shock or property damage, basic safety precautions must always be followed, including the following numbered warnings and subsequent instructions. Do not use appliance for other than intended use.

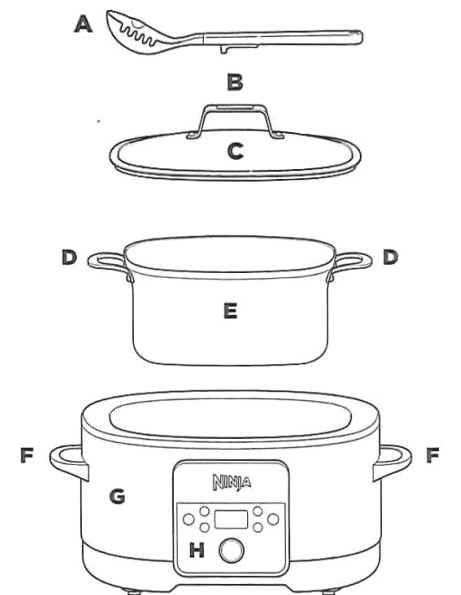
- To eliminate a choking hazard for young children, discard all packaging materials immediately upon unpacking.
- This appliance can be used by persons with reduced physical, sensory, or mental capabilities or lack of experience or knowledge if they have been given supervision and instruction concerning 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.
- Spilled food can cause serious burns. Keep appliance and cord away from children. **NEVER** drape cord over edge of counter, never use outlet below counter, and never use with an extension cord.
- A short-power supply cord is used to reduce the risk resulting from it being grabbed by children, becoming entangled in, or tripping over a longer cord
- 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 oven.
- DO NOT** operate multicooker in water or under running water.
- To protect against electrical shock do not immerse cord, plugs, or (state specific part or parts in question) in water or other liquid.
- DO NOT** use the appliance without the Cooking Pot.
- To protect against risk of electrical shock, do not immerse the multicooker housing in water or any other liquid. If housing falls into liquid, unplug the cord from outlet immediately. **DO NOT** reach into the liquid.
- 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 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.
- CAUTION:** Sear/Sauté reaches high temperatures. If unmonitored, food may burn on this setting. Use care when touching hot surfaces and when removing food to avoid burns. Do not use the lid and do not leave your cooker unattended while using Sear/Sauté.
- Avoid sudden temperature changes, such as adding refrigerated foods to a heated pot.
- CAUTION:** The Cooking Pot and Lid get very hot while using Braise. Use care when touching hot surfaces and when removing food to avoid 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.
- 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.
- CAUTION:** To reduce the risk of electric shock, cook only in the pot provided or in containers placed on the cooking rack in the provided pot.
- 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.
- 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 Service Center.

- This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. **DO NOT** attempt to modify the plug in any way.
- ALWAYS** ensure the appliance is properly assembled before 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, electrical coil, gas burner range, or outdoor grill. The use of accessory attachments not recommended by SharkNinja may cause fire, electric shock, or injuries
- CAUTION:** A heated pot may damage countertops or tables. When removing the hot pot from the multicooker, **DO NOT** place it directly on any unprotected surface. **ALWAYS** set the hot pot on a trivet or a rack.
- When using this appliance, provide at least 6 inches (15.25 cm) of space above and on all sides for adequate air circulation.
- DO NOT** operate your appliance in a garage or under a wall cabinet. When storing in an appliance garage always unplug the unit from the electrical outlet. Not doing so could create a risk of fire, especially if the appliance touches the walls of the garage or the door touches the unit as it closes.
- ALWAYS** follow the maximum and minimum quantities of liquid as stated in instructions and recipes.
- To avoid possible steam damage, place the unit away from walls and cabinets during use.
- NEVER** use SLOW COOK setting without food and liquids in the removable Cooking Pot.
- CAUTION:** The Cooking Pot and Lid get very hot while using Braise. Use care when touching hot surfaces and when removing food to avoid burns
- The Cooking Pot and Lid get very hot while using Slow Cook. Use care when touching hot surfaces and when removing food to avoid burns.
- DO NOT** move the appliance when in use.
- Prevent food contact with heating elements. **DO NOT** overfill Cooking Pot. Overfilling may cause personal injury or property damage or affect safe use of the appliance
- DO NOT** use this unit to cook instant rice.
- Electrical 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.
- Should the unit emit black smoke, unplug immediately and wait for smoking to stop before removing the Cooking Pot.
- 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 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 unit is in operation, hot steam may be released into the air via the steam hole in the top of the lid. Place unit so steam hole is not directed toward, electrical outlets, cabinets or other appliances. Keep your hands and face at a safe distance from steam hole.
- When using SLOW COOK setting, **ALWAYS** keep the lid closed.
- The base unit, inner cooking pot and glass lid become extremely hot during the cooking process. Avoid hot steam and air while removing the inner cooking pot and glass lid from the base unit. **ALWAYS** place them on a heat-resistance 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 Inner Cooking Pot can be extremely heavy when full of ingredients. Care should be taken when lifting pot from cooker base.
- DO NOT** touch accessories, including the thermometer (not available on all models), during or immediately after cooking, as they become extremely hot during the cooking process. To prevent burns or personal injury, **ALWAYS** use care when handling the product. Use long-handed utensils and protective hot pads or insulated oven mitts.
- Cleaning and user maintenance shall not be done by children.
- Allow unit to cool before cleaning, disassembly, putting in or taking off parts and storage.
- When not in use and before cleaning, turn the unit off and unplug from socket to disconnect.
- DO NOT** clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating a risk of electric shock.
- Please refer to the Cleaning & Maintenance section for regular maintenance of the appliance.

PARTS

- A Spoon-Ladle
- B Top Pot Handle/ Spoon-Ladle Rest
- C Cooking Lid
- D Side Pot Handles
- E 8.5-Quart Cooking Pot
- F Side Pot Handles
- G Main Unit
- H Control Panel



NOTE: Accessory type and quantity may vary depending on the model.

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

SAVE THESE INSTRUCTIONS

TECHNICAL SPECIFICATIONS

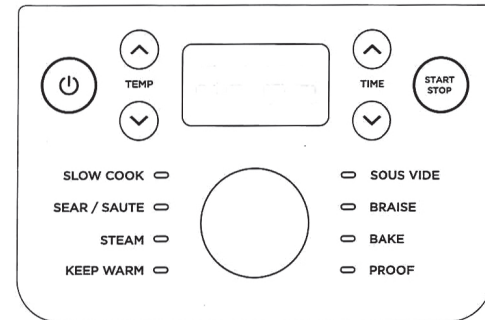
Voltage: 120V-, 60Hz

BEFORE FIRST USE

- 1 Remove and discard any packaging.
- 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 Main Base Unit, Inner cooking pot, cooking pot lid, and Spoon-ladle with a damp, soapy cloth, then rinse with a clean damp cloth and dry thoroughly. **NEVER** submerge the main unit in water.
- 4 We recommend turning the unit on and running the unit for 10 minutes without adding food. Make sure the area is well ventilated. This removes any packaging residue and odor traces that may be present. This is completely safe and not detrimental to the performance of the PossibleCooker Pro.

GETTING TO KNOW THE NINJA® FOODI® POSSIBLECOOKER™ PRO

NOTE: The actual descriptions of control panel and their locations may vary depending on the model.



COOKING FUNCTIONS

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

SEAR/SAUTE: Use the unit as a cooktop for browning meats, sauteing veggies, simmering sauces, and more.

BRAISE: Transform tougher cuts of meat by first browning at high heat (with oil) and then simmering in liquid at low heat.

SOUS VIDE: French for “under vacuum,” this function slow cooks food sealed in a plastic bag in an accurately regulated water bath.

STEAM: Gently cook delicate foods at a high temperature.

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

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

KEEP WARM: Reheat or keep cooked food warm for longer periods of time.

NOTE: If no cooking function is chosen, the unit will shut off after 10 minutes.

OPERATING BUTTONS

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

TEMPERATURE ARROWS: Use the up/down arrows to the left of the display to adjust the cooking temperature.

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

START/STOP button: Press START to begin cooking. Pressing START/STOP during a cook cycle will stop current.

Function Dial: Use the dial to select a cook function.

USING THE NINJA® FOODI® POSSIBLECOOKER™ PRO

COOKING FUNCTIONS

Slow Cook

- 1 Use the dial to select SLOW COOK.
- 2 Press the +/- TEMP arrows to select HI or LO.
- 3 Select a time between 3 and 12 hours in 15-minute increments.

NOTE: SLOW COOK LO time may be adjusted between 6 and 12 hours. SLOW COOK HI may be adjusted between 3 and 12 hours.

- 4 Press START/STOP to begin cook time.
- 5 When cook time reaches zero, the unit will beep, automatically switch to KEEP WARM, and begin counting up.

NOTE: The unit will automatically shut off after 12 hours on KEEP WARM.

Sear/Saute

- 1 Use the dial to select SEAR/SAUTE.
- 2 Press the +/- TEMP buttons to choose HI or LO temperature.

NOTE: It is recommended to let the unit heat up for 5-minutes prior to adding ingredients.

- 3 Press START/STOP to begin cooking.
- 4 Press START/STOP to turn off the SEAR/SAUTE function.

NOTE: DO NOT use metal utensils, they will scratch the nonstick coating on the pot.

NOTE: You can use this function with or without the lid placed on the pot.

Steam

- 1 Use the dial to select STEAM
- 2 Use the +/- TIME arrows to adjust cook time in 1-minute increments.
- 3 Press START/STOP to begin cooking.
- 4 The display will show PrE, indicating the unit is preheating to selected temperature.
- 5 When the unit reaches the appropriate steam level, the display will show the set temperature and the timer will begin to count down.
- 6 When cook time reaches zero, the unit will beep and display END.

NOTE: The unit will automatically switch to KEEP WARM at the end of each cook cycle.

NOTE: Use one cup or more of liquid when steaming.

Keep Warm

- 1 Use the dial to select KEEP WARM. Temperature will default and the unit will start counting up.

NOTE: Use the +/- TIME arrows to adjust cook time in 1-minute increments up to 1-hour or 5-minute increments up to 6-hours.

Sous Vide

NOTE: For best results do not use the unit prior to cooking and do not use warm water.

- 1 Add 12 cups of room-temperature water to the pot.
- 2 Close the lid and turn the dial to SOUS VIDE. The default temperature will display. Use the TEMP arrows to set temperature in 5-degree increments between 120°F and 190°F.
- 3 The cook time will default to 3 hours. Use the TIME arrows to adjust cook time in 15-minute increments up to 12 hours or 1-hour increments from 12 to 24-hours.
- 4 Press START/STOP to begin cooking.
- 5 The unit display will flash between “PrE” and the current temperature indicating pre-heat is in progress.
- 6 Once preheating has complete ADD FOOD will flash on the display. After 30 seconds, the unit will start counting down from the preset cook time.

NOTE: It can take up to 10 minutes for the unit to preheat. Prepare ingredients during this time. Season and place each portion in a single-use resealable plastic bag. Cook times 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 the food.

Braise

- 1 Sear ingredients in the pot using the Sear/Saute instructions.
- 2 Once complete, deglaze with wine or stock.

NOTE: To deglaze, pour 1 cup liquid into pot. Scrape brown bits from bottom of pot and mix into cooking liquid.

- 3 Add remaining cooking liquid and ingredients into the pot.
- 4 Turn the dial to select BRAISE. The default temperature setting will display.
- 5 Use the +/- TIME arrows to set cook time in 15-minute increments.
- 6 Press START/STOP to begin cooking.

Bake

- 1 Place ingredients and any recommended accessory into the pot.
- 2 Turn the dial to select BAKE. The default temperature will display.
- 3 Use the +/- TEMP arrows to set temperature between 250F and 425F.
- 4 Use the +/- TIME arrows to adjust cook time in 1-minute increments up to 1-hour or 5-minute increments up to 6-hours.
- 5 Press START/STOP to begin cooking.
- 6 When cook time reaches zero, unit will beep, and display END for 5 minutes. If food requires more time, use +/- TIME arrows to add time.

Proof

- 1 Place dough in the pot and place the lid on top.
- 2 Turn the dial to select PROOF. The default temperature setting will display.
- 3 Use the +/- TEMP arrows to set temperature in 5-degree increments between 90°F and 105°F.
- 4 Use the +/- TIME arrows to adjust the proof time in 5-minute increments.
- 5 Press START/STOP to begin cooking.
- 6 When cook time reaches zero, unit will beep, and END will flash 3 times on the display.

CLEANING & MAINTENANCE

Cleaning: Dishwasher & Hand-Washing

The unit should be cleaned thoroughly after every use

- 1 Unplug the unit from the wall outlet before cleaning.
- 2 To clean the cooker base and the control panel, wipe them clean with a damp cloth.
- 3 The cooking pot, glass lid, and spoon-ladle can be washed in the dishwasher.

- 4 If food residue is stuck on the cooking pot, fill pot with water and allow to soak before cleansing. If food residue is stuck on glass lid or silicone spoon-ladle, use a non-abrasive cleanser. **DO NOT** use scouring pads. If scrubbing is necessary, use a non-abrasive cleanser or liquid dish soap with a nylon pad or brush.
- 5 Air-dry all parts after each use.

NOTE: NEVER put the cooker base in the dishwasher or immerse it in water or any other liquid.

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SC: PRINTED IN MEXICO Elbrd: M.C.
OBPN: MC1001_IB_MP_Mv6_220602
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TROUBLESHOOTING GUIDE

The unit won't turn on.

- Make sure the power cord is securely plugged into the outlet.
- Try plugging the cord into a different outlet.
- Reset the circuit breaker if necessary.

"ADD POT" error message appears on display screen.

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

"ADD WATER" error message appears on display screen.

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

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.

The unit is counting up rather than down.

- The Slow Cook cycle is complete and the unit is in Keep Warm mode.

"E1", "E2"

- The unit is not functioning properly. Please contact a Service Center.

Why did my unit shut off?

- If a cook function is not chosen within 10 minutes after turning on the unit, it will automatically shut off.

HELPFUL HINTS

- 1 Inner cooking pot is oven safe up to 500°F.
- 2 Use the Keep Warm mode to keep food at a warm, food-safe temperature after cooking.
- 3 Refrain from removing the lid during a cook cycle.
- 4 The Cooking Pot is NOT stove top safe.
- 5 The glass lid can be cleaned in the dishwasher.
- 6 The Spoon-ladle can be cleaned in the dishwasher.
- 7 Preheat time will vary depending on quantity and temperature of ingredients.
- 8 **ALWAYS** use oven mitts when removing the cooking pot from the base unit.
- 9 Store extra food in sealed, freezer-friendly containers.

REFURBISHED PRODUCT LIMITED NINETY DAY 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 during the 90 day warranty period; please go to www.ConsumerServiceRefurbish.com or call the Refurbished Product Service Center at 562-946-3531 to obtain the required claim number. Once you obtain your claim number, pack the unit properly (the original carton is ideal for this purpose) along with a copy of your purchase receipt. 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 exchanged and returned to you. We will refuse to accept delivery of the returned unit unless the assigned claim number appears on the outside of the shipping carton.

Owner's Information

(Keep for your permanent records)

NAME: _____ ADDRESS: _____

CITY: _____ STATE: _____ ZIP CODE: _____

PHONE: _____ E-MAIL: _____

MODEL: _____ SERIAL NO.: _____