



“Recipe book is not included”

# NINJA WOODFIRE™ PRO XL OUTDOOR GRILL & SMOKER WITH BUILT-IN THERMOMETER

814100207



## IMPORTANT SAFETY INSTRUCTIONS

OUTDOOR HOUSEHOLD USE ONLY. READ ALL INSTRUCTIONS BEFORE USE



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.

### WARNING

Failure to follow these instructions could result in electric shock, fire or burn hazard which could cause property damage, personal injury, or death. When using electrical appliances, basic safety precautions should always be followed, including the following:

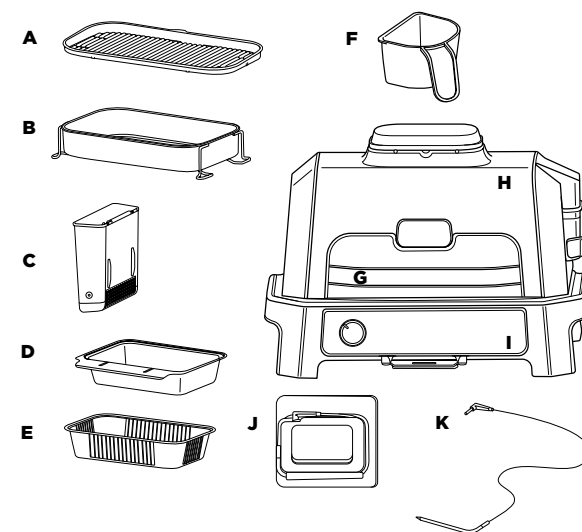
- 1 To eliminate a choking hazard for young children, discard all packaging materials immediately upon unpacking.
- 2 This appliance is for outdoor household use only. **DO NOT** use this appliance for anything other than its intended use. **DO NOT** use in moving vehicles or boats. Misuse may cause injury.
- 3 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.
- 4 To avoid property damage from flame or heat maintain a minimum distance of 3 feet from rear, sides and top to walls, rails, or other combustible constructions.
- 5 To avoid property damage and burn injury from flame or heat, **ALWAYS** maintain a minimum safe distance of at least 1 foot (30 cm) from the pellet box during smoking. Small flames can come out from the pellet box if the grill lid is lifted in windy conditions.
- 6 To avoid burn injury, **ALWAYS** use pellet scoop when adding pellets to smoker box. **DO NOT** add pellets by hand.
- 7 To avoid burn injury and property damage, make sure the lid of the smoke box is fully closed to prevent flames from escaping out of the smoke box.
- 8 Pellets may continue to burn after cook time is complete. Do not touch or remove the smoke box until the grill has stopped smoking, pellets have completely burnt out, and the smoke box has cooled.
- 9 To avoid personal injury and burns allow to cool before cleaning, disassembly, putting in or taking off parts and storage.
- 10 **DO NOT** place appliance on hot surfaces, near hot gas or electric burner, in a heated oven, or on a stovetop.
- 11 **DO NOT** allow pellets to overflow the pellet box. Doing so will introduce oxygen leading to combustion, flame, and damage to the unit which may result in burn injury.
- 12 **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.
- 13 **DO NOT** touch accessories during or immediately 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.
- 14 Ensure the surface is level, stable, clean and dry. **DO NOT** place the appliance near the edge of the surface the grill is placed on during operation.
- 15 Keep the appliance and its cord out of reach of children. **DO NOT** allow the appliance to be used near, cleaned, or maintained by children. Close supervision is necessary when used near children.
- 16 **CONNECT ONLY TO GFCI GROUNDED ELECTRICAL OUTLET IF USING AN EXTENSION CORD**
- 17 A short power-supply cord is provided to reduce the risk of children less than 8 years grabbing the cord or becoming entangled and to reduce the risk of people tripping over a longer cord. When using an extension cord it must be specific for use outdoors and must have a “W” marking and tag stating: **SUITABLE FOR USE WITH OUTDOOR APPLIANCES.**

- 18 **ALWAYS** ensure the grill is completely cool before releasing and removing the cooking plates or moving the to avoid burns or personal injury.
- 19 **DO NOT** use the appliance without the grill plate installed.
- 20 To protect against electrical shock, keep the cord connection dry and **DO NOT** immerse cord, plugs, or main unit housing in water or other liquid.
- 21 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.
- 22 **NEVER** use outlet below countertop surface.
- 23 **ALWAYS** ensure the appliance is properly assembled before use. **DO NOT** use without side handles attached.
- 24 **NEVER** connect this appliance to an external timer switch or separate remote-control system.
- 25 **DO NOT** place appliance and let cord hang over edges of tables, counters or touch hot surfaces.
- 26 Only use recommended accessories included with this appliance or authorized by SharkNinja. The use of accessories or attachments not recommended by SharkNinja may cause a risk of fire or injury.
- 27 Before placing any accessory into the cooker, ensure they are clean and dry.
- 28 **DO NOT** move the appliance when in use.
- 29 **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 to overheat.
- 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 **DO NOT** use this appliance for deep-frying.
- 33 Some foods may cause oils or grease to splash. Use care when opening the grill to avoid burns.
- 34 Should a grease fire occur, or the unit emits black smoke, unplug immediately. Wait for smoking to stop before removing any cooking accessories.
- 35 Socket voltages can vary, affecting the performance of your product. To prevent possible illness, **ALWAYS** use an external food thermometer to check that your food is cooked to the recommended temperatures.
- 36 Use **ONLY** genuine food grade wood pellets from Ninja in your unit.
- 37 **NEVER** use heating fuel pellets, hardwood, charcoal, liquid fuels, or any other combustible material in the Smoker.
- 38 Keep hands and face away from Smoker Box when unit is in use and hot.
- 39 **ALWAYS** keep a fire extinguisher accessible while operating the smoker.
- 40 **ALWAYS** store wood pellets in a dry location, away from heat-producing appliances and other fuel containers.
- 41 Keep your grill clean and do not allow excess grease or ash to collect inside or on the smoke box and cartridge. Doing so significantly increases the chances of a grease fire and additional smoke which can taint the flavor of your food.
- 42 Please refer to the Cleaning & Maintenance section for regular maintenance of the appliance.
- 43 To disconnect, press the power button to turn the unit off, then unplug from socket when not in use and before cleaning.
- 44 **DO NOT** clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating a risk of electric shock.
- 45 When storing and not in use, keep out of reach of children.
- 46 Keep grill covered when not in use.

## SAVE THESE INSTRUCTIONS

## PARTS & ACCESSORIES

- A Grill Grate
- B Crisper Basket
- C Smoke Box
- D Grease Tray
- E Grease Tray Liner
- F Pellet Scoop
- G Main Unit (power cord not shown)
- H Hood
- I Control Panel
- J Onboard Thermometer storage
- K Built-in Thermometer



NOTE: Included Accessories may vary by model

**NOTE:** In order to ensure the highest possible standard for refurbished items, all units are thoroughly inspected as part of the process. For this item, water may be used during the refurbishing process and so; you may notice some condensation in the water reservoir. It is recommended to rinse the water reservoir with fresh water prior to its first use.

**Note:** 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.

## BEFORE FIRST USE

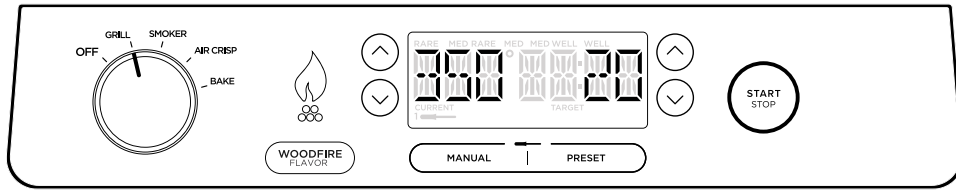
- 1 Remove all packaging material, and tape from the unit.
- 2 Remove all accessories from the package and read this manual carefully. Please pay particular attention to operational instructions, warnings, and important safeguards to avoid any injury or property damage.
- 3 Wash the grill grate and crisper basket in warm, soapy water, then rinse and dry thoroughly. The grill grate, crisper basket and base unit are **NOT** dishwasher safe. **NEVER** clean the main unit in the dishwasher.
- 4 **DO NOT** use abrasive brushes or sponges on the cooking surfaces, as it will cause damage to the coating.

We recommend placing all accessories inside the grill and running it on GRILL, temp set to HI for 20 minutes without adding food. This removes any residues. This is completely safe and not detrimental to the performance of the grill.

## EXTENSION CORD

- 1 Connect to properly 3-prong grounded GFCI outlets only.
- 2 Use only outdoor extension cords marked as "SJOW" and "suitable for use with outdoor appliances." For cords up to 25 feet, use 14-gauge. For 25 to 50-foot cords, use 12-gauge. Cords longer than 50 feet are not recommended. Using the incorrect cord could lead to the cord overheating, melting, and/or a drop in voltage. A drop in voltage can increase preheat times and impact cooking performance and/or cook times.

# GETTING TO KNOW THE NINJA NINJA WOODFIRE™ PRO XL OUTDOOR GRILL & SMOKER WITH BUILT-IN THERMOMETER



The image shown here is for illustrative purposes only and may be subject to change. The actual descriptions of control panel and their locations may vary, depending on the 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 overcooking.

**SMOKER:** Create deep, smoky flavors while cooking low and slow to tenderize large cuts of meat.

**AIR CRISP:** Achieve crispiness and crunch with little to no oil and higher fan speeds.

**BAKE:** Bake cakes, treats, desserts, and more with lower fan speeds.

## OPERATING BUTTONS

**DIAL:** To power on the unit and select a cooking function, rotate the dial clockwise until the dial is pointed to your desired function. To power off the unit, rotate the dial counterclockwise to the **OFF** position.

**NINJA WOODFIRE:** Automatically enabled when using the Smoker function. Press for all other functions to add Ninja Woodfire Flavor.

**NOTE:** When the unit is powered on, the display will be illuminated.

**TEMP:** Use the  $\odot$  and  $\ominus$  buttons to the left of the display screen to adjust the grill temperature.

**TIME:** Use the  $\odot$  and  $\ominus$  buttons to the right of the display screen to adjust the cook time.

**START/STOP:** Press to start or stop the current cook function, or press and hold for 4 seconds to skip preheat and/or ignition.

**MANUAL:** Switches the display screen so you can manually set the target temperature for the thermometer.

**PRESET:** Switches the display screen so you can select a preset target temperature for the thermometer based on food load and desired results.

## PREHEAT FOR BETTER RESULTS

For best grilling results, let the grill fully preheat before adding food. Adding food before preheating is complete may lead to overcooking, smoke, and longer preheat time.

After you set function, time, and temperature then press **START**, the unit will automatically begin preheating (except if using the Smoker function).

## SMOKE BOX

Comes fully installed in the unit. Located on the right side of the hood. Always ensure the removable smoke box is inserted into place before adding pellets. Review all warnings before proceeding.



### Installing the smoke box:

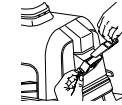
To install, pull the smoke box open with one hand and insert the removable smoke box so it sits into place.



### Adding Ninja Woodfire™ Pellets:

Fill the pellet scoop to the top and level off to avoid spilling. While holding the smoke box open, using pellet scoop, pour pellets into the smoke box until filled to the top. Then, close the smoke box.

Use only Ninja Woodfire Pellets for best results, performance and flavor.



### Removing the smoke box and cleaning:

To avoid burns, allow pellets to completely burn, and smoke box to cool completely, then remove smoke box and safely discard all contents.

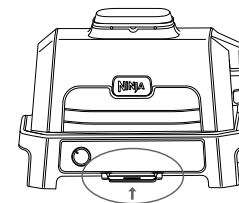
## USING THE BUILT-IN THERMOMETER

**IMPORTANT: DO NOT** place hands near built-in Thermometer cord when in use to prevent burning or scalding.

### 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.

- Slide out the thermometer storage compartment from under the control panel, then unwind the cord from the compartment to remove the thermometer.



- Plug the thermometer into the jack located on the right side of the unit. Push firmly on the plug until it cannot go into the jack any further. Slide the storage compartment back.
- After the thermometer is plugged into the jack, select the desired cook function and cook temperature.

**NOTE:** There is no need to set a cook time, as the grill will automatically turn off the heating element and alert you when your food has finished cooking.

- Press **PRESET** and use the arrows to the right of the display to select your desired food type and the arrows to the left of the display to set the internal doneness of your food (Rare through Well).

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

If selecting the **MANUAL** button, use the below recommended internal cook temperatures.

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

**NOTE:** Reference USDA guidelines for food-safe temperature recommendations.

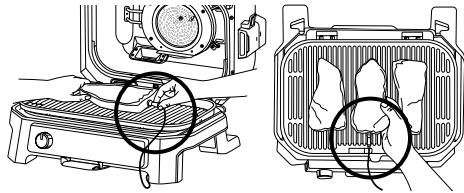
**NOTE:** Preset doneness temperatures for **BEEF/LAMB** are lower than normal recommendations as unit will carry-over cook 10-15°F.

## USING THE BUILT-IN THERMOMETER - CONT'D

**5** Place the accessory required for your selected cook function in the grill and close the hood. Press START/STOP to begin preheating.

**6** While the grill is preheating, insert the thermometer horizontally into the center of the thickest part of the piece of protein.

**7** When the grill has preheated and "ADD FOOD" appears on the screen, open the hood, place food with inserted thermometer in the unit, and close the hood over the thermometer cord.



Correct thermometer placement. Thermometer grip is fully inside unit.

**8** The progress bar at the top of the display will track doneness. Flashing doneness indicates progression to that doneness.

RARE > MED RARE < MED MED WELL WELL

**NOTE:** When using Grill and Roast, the unit will beep and display FLIP. Flipping is optional, but recommended.

**9** The grill will automatically stop when desired doneness is almost reached, as it accounts for carry-over cooking, and "GET FOOD" will display on the screen.

**10** Transfer the protein to a plate while "REST" displays on the screen. Thermometer does not need to still be inserted. The protein will continue to carry-over cook to your set doneness, which will take 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. Use 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 doneness:

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

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

- 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 lower desired level of doneness.
- Use the Manual feature to choose the desired internal temperature.
- When that protein is done cooking, remove it from the grill.
- Using oven mitts, transfer thermometer to the other protein and use the Manual feature to choose the desired internal temperature.

## HOW TO CORRECTLY INSERT THE THERMOMETER





FOOD TYPE:	PLACEMENT	CORRECT	INCORRECT
<b>Steaks</b> <b>Pork chops</b> <b>Lamb chops</b> <b>Chicken breasts</b> <b>Burgers</b> <b>Tenderloins</b> <b>Fish fillets</b>	<ul style="list-style-type: none"> <li>• Insert thermometer horizontally into the center of the thickest part of the meat.</li> <li>• Make sure the thermometer is close to (but not touching) the bone and away from any fat or gristle.</li> <li>• Make sure the tip of the thermometer is inserted straight into the center of the meat, not angled toward the bottom or top of it.</li> </ul> <p><b>NOTE:</b> 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 results are achieved.</p>		
<b>Whole chicken</b>	<ul style="list-style-type: none"> <li>• Insert thermometer horizontally into the thickest part of the breast, parallel to (but not touching) the bone.</li> <li>• 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.</li> </ul>		

**NOTE: DO NOT** use the thermometer with frozen protein or for cuts of meat thinner than 1 inch.

# COOKING FUNCTIONS

**IMPORTANT:** Review all warnings at the beginning of this Owner's Guide before proceeding.

## Grill

- 1 Place grill on a flat, level surface.
  - 2 Open the hood and install the grill grate by positioning it flat on top of the heating element so it sits into place.
- NOTE:** If you are using the thermometer, refer to the Using the built-in Thermometer section.
- 3 Install the grease tray by sliding it into place at the back of the grill.
  - 4  If you plan to add Ninja Woodfire™ Flavor, pull the smoke box open and, using the pellet scoop, fill the smoke box with Ninja Woodfire Pellets to the top. **DO NOT** overfill the smoke box.
  - 5 Make sure the grill is plugged in and rotate the dial clockwise from the OFF position to select the GRILL function.
  - 6  If adding Ninja Woodfire Flavor, press the **WOODFIRE FLAVOR** button.
  - 7 The default temperature setting will display, to adjust temperature if desired, use the /TEMP buttons.
  - 8 To adjust cook time, use the /TIME buttons.
  - 9 Press START to begin preheating. If using Ninja Woodfire Flavor Technology, the pellets will go through an ignition cycle (IGN), then the grill will begin preheating (PRE).
  - 10 When preheating is complete, the grill will beep and ADD FOOD will appear on the display.



**NOTE:** While preheating is strongly recommended for best results, you can skip it by pressing and holding the START/STOP button for 4 seconds. "ADD FOOD" will flash across the screen. Open the hood and place ingredients on the grill grate. Once the hood is closed cooking will begin and the timer will start counting down. Skip to step 12 for further instructions.

- 11 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.

**NOTE:** Want to cook with the hood open? After you've added food, keep the lid open, the timer will begin to count down after 30 seconds, and you will be cooking with bottom heat only.





- 12 When cook time reaches zero, the grill will beep and DONE will appear on the display.
- 13 Remove food from the grill grate.

## Smoker

- 1 Place grill on a flat, level surface.
  - 2 Open the hood and install the grill grate by positioning it flat on top of the heating element so it sits into place.
- NOTE:** If you are using the thermometer, refer to the Using the Built-in Thermometer section.
- 3 Install the grease tray by sliding it into place at the back of the grill.
  - 4 Pull the smoke box open and, using the pellet scoop, fill the smoke box with Ninja Woodfire Pellets to the top. **DO NOT** overfill smoke box.
  - 5 Open the hood and place ingredients on the grill grate. Close the hood.
  - 6 Make sure the grill is plugged in and rotate the dial clockwise from the OFF position to select the SMOKER function.
- NOTE:** Ninja Woodfire Flavor Technology is automatically enabled when using the Smoker function.
- 7 The default temperature setting will display. To adjust temperature if desired, use the /TEMP buttons.
  - 8 To adjust cook time, use the /TIME buttons.
  - 9 Press START to begin cooking. There is no preheat time for the Smoker function.
  - 10 When cook time reaches zero, the grill will beep and DONE will appear on the display.
  - 11 Remove food from the grill grate.

**IMPORTANT:** Review all warnings at the beginning of this Owner's Guide before proceeding.





## Air Crisp

- 1 Place grill on a flat, level surface.
  - 2 Open the hood and install the grill grate by positioning it flat on top of the heating element so it sits into place.
  - 3 Place the crisper basket on the grill grate and position the basket feet into the designated indentations on the grill grate surface.
- NOTE:** If you are using the thermometer, refer to the Using the built-in Thermometer section.
- 4 Install the grease tray by sliding it into place at the back of the grill.
  - 5  If you plan to add Ninja Woodfire™ Flavor, pull the smoke box open and, using the pellet scoop, fill the smoke box with Ninja Woodfire™ Pellets to the top. **DO NOT** overfill the smoke box.
  - 6 Make sure the grill is plugged in and rotate the dial clockwise from the OFF position to select the AIR CRISP function.
  - 7  If adding Ninja Woodfire Flavor, press the **WOODFIRE FLAVOR** button.
  - 8 The default temperature setting will display. To adjust temperature if desired, use the /TEMP buttons.
  - 9 To adjust cook time, use the /TIME buttons.
  - 10 Press START to begin preheating. If using Ninja Woodfire Flavor Technology, the pellets will go through an ignition cycle (IGN), then the grill will begin preheating (PRE).
  - 11 When preheating is complete, the grill will beep and ADD FOOD will appear on the display.

**NOTE:** While preheating is strongly recommended for best results, you can skip it by pressing and holding the START/STOP button for 4 seconds. "ADD FOOD" will flash across the screen. 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. Skip to step 13 for further instructions.

- 12 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.
- 13 When cook time reaches zero, the grill will beep and DONE will appear on the display.
- 14 Remove food from the crisper basket.

## Bake

- 1 Place grill on a flat, level surface.
  - 2 Open the hood and install the grill grate by positioning it flat on top of the heating element so it sits into place.
  - 3 Install the grease tray by sliding it into place at the back of the grill.
- NOTE:** If you are using the thermometer, refer to the Using the built-in Thermometer section.
- 4  If you plan to add Ninja Woodfire Flavor, pull the smoke box open and, using the pellet scoop, fill the smoke box with Ninja Woodfire Pellets to the top. **DO NOT** overfill smoke box.
  - 5 Make sure the grill is plugged in and rotate the dial clockwise from the OFF position to select the BAKE function.
  - 6  If adding Ninja Woodfire Flavor, press the **WOODFIRE FLAVOR** button.
  - 7 The default temperature setting will display. To adjust temperature if desired, use the /TEMP buttons.
  - 8 To adjust cook time, use the /TIME buttons.
  - 9 Press START to begin preheating. If using Ninja Woodfire Flavor Technology, the pellets will go through an ignition cycle (IGN), then the grill will begin preheating (PRE).
  - 10 When preheating is complete, the grill will beep and ADD FOOD will appear on the display.

**NOTE:** While preheating is strongly recommended for best results, you can skip it by pressing and holding the START/STOP button for 4 seconds. "ADD FOOD" will flash across the screen. 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. Skip to step 12 for further instructions.

- 11 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.
- 12 When cook time reaches zero, the grill will beep and DONE will appear on the display.
- 13 Remove food from the grill grate.

**NOTE:** When using the Bake function, make sure to use the proper accessory. For wet or battered ingredients, use a baking dish. For loose items, such as cinnamon rolls, hand pies, or biscuits, use the crisper basket.

## CLEANING YOUR NINJA WOODFIRE™ PRO XL OUTDOOR GRILL & SMOKER WITH BUILT-IN THERMOMETER

The grill should be cleaned thoroughly after each use. **ALWAYS** let the appliance and accessories cool before cleaning.

- Unplug the grill from power source before cleaning. Keep the hood open after removing your food to allow the unit to cool quicker.
- Remove smoke box and safely discard all contents after every use.
- It is not required to clean the smoke box after every use. We recommend using a wire brush to remove extra creosote after every 10 uses.

**NOTE: DO NOT** use liquid cleaning solution on the smoke box.

- The pellet scoop is dishwasher safe. The grill grate, crisper basket, grease tray, and smoke box are not dishwasher safe. **DO NOT** place the thermometer in the dishwasher.
- The Built-In Thermometer and holder are hand-wash only. **DO NOT** immerse any part of the thermometer in water or any other liquid. We recommend cleaning with a damp cloth only.

- Carefully remove cooled grease tray from back of unit and safely discard grease contents after each use. Hand-wash grease tray in warm, soapy water.
- 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 grill grate or any other removable part, soak in warm, soapy water before cleaning.
- Remove non-stick grill grate and non-stick crisper basket (if used) after each use and hand-wash with warm, soapy water.

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

**⚠ WARNING: To reduce the risk of shock and unintended operation, turn power off and unplug unit before troubleshooting.**

- **“Add Food” appears on the control panel display.**  
The grill has completed preheating and it is now time to add your ingredients.
- **“Shut Lid” appears on the control panel display.**  
The hood is open and needs to be closed for the selected function to start, or the grill grate needs to be installed.
- **“E” appears on the control panel display.**  
The grill is not functioning properly. Contact a service center.
- **“CLD” appears on the control panel display.**  
Cold Smoking is to be used to provide smoke flavor to foods, this is not intended for cooking. When used on meat, poultry, or fish, this process should always be used in conjunction with a separate step to bring food up to food-safe internal temperatures. Reference USDA guidelines for food-safe temperature recommendations.
- **Should I add my ingredients before or after preheating?**  
For best results, let the grill preheat before adding ingredients.
- **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 on a 15-amp breaker.
- **Do I need to completely fill the smoke box with pellets?**  
Yes, always fill the smoke box to the top. We've perfected the amount of pellets needed for each smoke session. Regardless of the function or food load, the grill will burn through them appropriately.
- **“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.
- **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 for each doneness level so you can customize doneness to your liking.
- **“PRBE ERR” appears on the control panel display.**  
This means the grill 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.
- **Why is my food overcooked or undercooked even though I used the thermometer?**  
It 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 built-in Thermometer section.
- **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 Ninja Woodfire™ Electric Outdoor Grill's high temperatures.
- **When do I press the WOODFIRE FLAVOR Button?**  
Press the **WOODFIRE FLAVOR** button before pressing Start in order to add smoke for the Grill, Air Crisp, Roast, Bake, or Dehydrate function. Ninja Woodfire Flavor Technology is automatically enabled when using the Smoker function.
- **Where should I keep my pellets stored?**  
Always store pellets in a dry area. Any moisture in the pellets can compromise ignition and quality of smoke flavor.
- **Should I use any oils or nonstick sprays when smoking?**  
No, we do not recommend using any oils or nonstick sprays when smoking because smoke will not adhere to the food as well.

## TROUBLESHOOTING GUIDE - CONT'D

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- **How do I dispose of burnt pellets after a cook cycle?**

Pellets may continue to burn after cook time is complete. Do not touch or remove the smoke box until the grill has stopped smoking, pellets have completely burnt out, and the smoke box has cooled. At that point, remove the smoke box and safely discard cooled ash contents.

- **Why is preheat taking so long?**

Preheat times vary by function and unit temperature.

GRILL: approx. 9-14 minutes.

AIR CRISP, BAKE: 2-3 minutes

SMOKER: No preheat.

If adding Ninja Woodfire™ Flavor, ignition time will add an additional 3-6 minutes.

Using the unit in inclement weather with heavy rain could cause longer preheat times.

Longer cord length may also cause longer preheat times, we recommend using the shortest outdoor rated extension cord that fits your outdoor grill set up. We recommend using only outdoor extension cords marked as "SJOW" and "suitable for use with outdoor appliances."

For cords up to 25 feet, use 14-gauge. For 25 to 50-foot cords, use 12-gauge. Cords longer than 50 feet are not recommended.

While preheating is strongly recommended for best results, you can skip it by pressing and holding the START/STOP button for 4 seconds. "ADD FOOD" will flash across the screen. Open the hood and place ingredients in unit. Once the hood is closed, cooking will begin and the timer will start counting down.

- **Can I turn off Ninja Woodfire Flavor Technology?**

If you pressed **NINJA WOODFIRE** and already started your cooking function by pressing START, you can press the **WOODFIRE FLAVOR** button again to turn it off if the ignition cycle is less than 75% complete (indicated by the progress bar on the display screen). If pellets have fully ignited and the grill has transitioned to the preheat cycle (indicated on the display screen), you cannot turn off Ninja Woodfire Flavor Technology.

- **Can I add more pellets during a cook cycle?**

When using the SMOKER function, you can add more pellets once the first batch has fully burned. Press and hold the **WOODFIRE FLAVOR** button for 3 seconds to ignite new full box of pellets.

To run back-to-back smoking sessions, we recommend re-filling the smoke box using the pellet scoop when half the pellets have burned. **DO NOT** re-fill more than 1 or 2 times. **DO NOT** re-ignite pellets.

- **How do I cook with the hood up?**

To use the hood up feature, turn the dial to the GRILL function and set your desired temperature and time. Press START to initiate preheat; the grill must preheat with the lid closed. Once preheat is complete, "ADD FOOD" will appear on the screen. Open the lid and add food to the grill; the lid can now remain open. The timer will begin counting down after 30 seconds, and you will be cooking with bottom heat only.

- **Why is there orange discoloration inside my unit, underneath the heating element?**

The base liner underneath the bottom heating element may have some visible discoloration. This is a result of our normal manufacturing process. The unit has not been previously used.

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## TECHNICAL SPECIFICATIONS

Voltage: 120V-, 60Hz

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### 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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