

# **Foodi XL PRO GRILL** & GRIDDLE

**OWNER'S GUIDE** 804106684

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

## IMPORTANT SAFEGUARDS

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

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

## **A WARNING**

- 1 To eliminate a choking hazard for young children, discard all packaging materials immediately upon unpacking
- 2 This appliance can be used by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved
- **3** Keep the appliance and its cord out of reach of children. **DO NOT** allow the appliance to be used by children. Close supervision is necessary when used near children.
- 4 This appliance is for household use only. DO NOT use this appliance for anything other than its intended use. **DO NOT** use in moving vehicles or boats. **DO NOT** use outdoors. Misuse may cause injury.
- 5 Ensure the surface is level, clean and dry. **DO NOT** place the appliance near the edge of a countertop
- 6 ALWAYS ensure the appliance is properly assembled before use.
- 7 DO NOT use an extension cord.
- 8 A short power-supply cord is provided to reduce the risk from being entangled or tripping over a longer cord.
- 9 When using this appliance, provide at least 6 inches (15.25 cm) of space above and on all sides for
- 10 To protect against electrical shock **DO** NOT immerse cord, plugs, or main unit housing in water or other liquid.
- 11 DO NOT use the appliance if there is damage to the power cord or plug. Regularly inspect the appliance and power cord. If the appliance malfunctions or has been damaged in any way, immediately stop use and call a Service Center.
- 12 NEVER use outlet below countertop surface
- 13 DO NOT place appliance and let cord hang over edges of tables, counters or touch hot surfaces.
- 14 Only use recommended accessories included with this appliance
- 15 Before placing any accessory into the cooker, ensure they are clean and dry.
- 16 ALWAYS ensure hood is fully closed
- efore operating. 17 DO NOT move the appliance when
- 18 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.

- 19 DO NOT use the appliance without the powered grill grate and splatter shield installed.
- 20 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 nandles and knobs.
- 21 DO NOT touch accessories during or mmediately 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 nsulated oven mitts.
- 22 DO NOT use this appliance for deep-frying.
- 23 Spilled food can cause serious burns.
- 24 To prevent possible illness. ALWAYS use an external food thermometer to check that your food is cooked to the recommended temperatures.
- 25 Should a grease fire occur or the unit emits black smoke, unplug mmediately. Wait for smoking to stop before removing any cooking accessories.
- 26 Please refer to the Cleaning & Maintenance section for regular maintenance of the appliance.
- 27 To disconnect, press the power button to turn the unit off, then unplug from socket when not in use and before cleaning.
- 28 Allow to cool before cleaning, disassembly, putting in or taking off parts and storage
- 29 DO NOT clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating a risk of electric shock.
- **30** Cleaning and user maintenance shall not be made by children
- 31 DO NOT place on or near a hot gas or electric burner or in a heated oven
- 32 Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- 33 DO NOT place anything on top of the product when the hood is closed during use and stored.
- 34 Ensure the grill plate is correctly inserted and securely locked into position.
- **35** Always ensure the grill is completely cool before releasing and removing the cooking plates.

### **TECHNICAL SPECIFICATIONS**

Voltage: 120V~60Hz

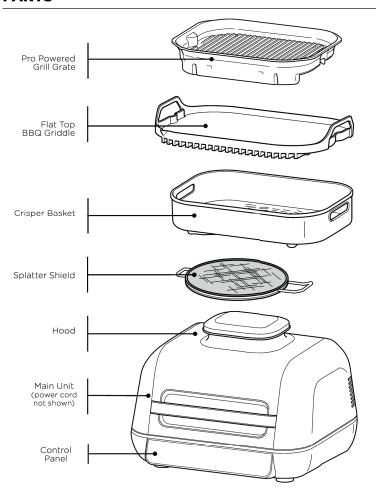
Indicates to read and review instructions to understand operation and use of product.

Indicates the presence of a hazard that can cause personal injury, death or substantial property damage if the warning included with this symbol is ignored. Take care to avoid contact with hot surface. Always use hand protection to

For indoor use only

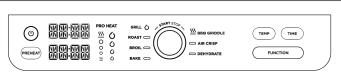
avoid burns.

## **PARTS**



NOTE: Accessories may vary depending on the model. Refer to quick guide, if available **NOTE:** Recipe book is not included.

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



#### NOTE: Not all functions included with every model.

#### **FUNCTION BUTTONS**

GRILL: Closed-hood cooking for top and bottom heat. Best when grilling large or thick cuts of meat or frozen food or for an all-around sear. Open the hood while grilling delicate foods or lean proteins to develop char-grilled textures without overcooking. **ROAST:** Tenderize meats, roast vegetables,

**BROIL:** Add a crispy finishing touch to meals or melt cheese on sandwiches.

BBQ GRIDDLE: Griddle, sauté, or sear everything from pancakes to grilled cheese sandwiches on a flat cooking surface.

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

**DEHYDRATE:** Dehydrate meats, fruits, and

#### **OPERATING BUTTONS**

POWER: Make sure unit is plugged in. To turn on the unit, press the (button. DIAL: To select a cooking function or

other setting, turn the dial (). START/STOP: Press the center of the dial to start or stop the selected cooking function. When most cooking functions are started, the unit enters preheat mode, then cooking begins when the temperature setting is reached.

**TEMP:** To select temperature, press the TEMP button and use the dial to adjust.

TIME: To select cook time, press TIME button and use the dial to adjust.

FUNCTION: Press to clear all settings (if preheating and cooking have not begun).

PREHEAT: After you set function, time, and

preheat before adding food. Adding food before preheating is complete may lead to overcooking, smoke, and longer preheat time. temperature then press the dial, the unit will

automatically begin preheating. If PREHEAT

For best grilling results, let the unit fully

button is selected after pressing dial, the unit will skip preheating (not recommended).

PREHEAT FOR BETTER RESULTS

## **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

**NOTE:** The images shown here are for illustrative purposes only and may be subject to

- 3 Wash the pro powered grill grate, flat top BBQ griddle, crisper basket, and splatter shield in warm, soapy water, then rinse and dry thoroughly. All accessories, are 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

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

#### SPLATTER SHIELD

Located on the underside of the hood, the splatter shield keeps the heating element clean. ALWAYS ensure the splatter shield is installed when cooking. Failure to use the splatter shield will result in oil buildup on the heating element, which can cause smoking.

#### Installing the splatter shield

To install, hook the left side of the splatter shield into place and then snap the right side into place until you hear it click and it



#### Removing the splatter shield and cleaning

Remove the splatter shield for cleaning after each use. Allow the shield to cool completely, then unhook it from the back of the hood by pressing the top tab back, then pulling the handle forward.



#### **GRILLCONTROL TECHNOLOGY**

Use function with grill grate only The unit may produce smoke when cooking ingredients on a setting hotter than recommended

LO	MED	HI	MAX
Bacon     Sausages     When using thick BBQ sauce	Frozen meats     Marinated/sauced meats     Burgers	Steaks     Chicken     Hot dogs     Meat     kebabs	Veggies     Fruit     Pizzas     Fresh/     frozen     seafood     Veggie     Kebabs

## Switching to Grill after

using another function If the unit is already warm from using a different function, ADD FOOD may appear on the display immediately. We recommend allowing the grill grate to heat up for at least 6 minutes before placing ingredients on it.

#### **Batch grilling**

When grilling more than two consecutive batches of food, it is recommended that you empty the fat/oil from the grease catch. It is also HIGHLY recommended to clean the splatter shield between uses. This will help prevent grease from burning and causing smoke

### **COOKING FUNCTIONS**

#### Grill

1 To install the pro powered grill grate. position it in the front of the base so it hooks in, then press down on the back of the grate until it clicks in place. **DO NOT** use the flat top BBQ griddle with this function. Ensure the splatter shield is in place, then close the hood.

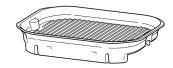


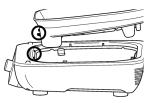
- 2 Make sure the unit is plugged in and press (b) to turn the unit on. Grill will be selected by default.
- 3 The default temperature setting will display. To adjust temperature if desired, press **TEMP** button and turn dial.
- 4 Press the TIME button and turn the dial to select the desired time.
- 5 Press dial to begin preheating. The progress bars will begin illuminating. It will take approximately 8-10 minutes to preheat.
- **6** When preheating is complete, the unit will beep and ADD FOOD will appear on the display.
- 7 Open the hood and place ingredients on the grill grate. Close the hood when cooking thick cuts of meats, frozen protein. Keep hood open when cooking delicate food or lean proteins.
- 8 When cook time is complete, the unit will beep and END will appear on the display
- 9 Remove food from the grill grate.
- 10 Remove the grill grate by pressing the orange release button on the left side of the unit. The grate will pop up from the back, then you can lift it up and out.



#### Roast

1 To install the pro powered grill grate. position it in the front of the base so it hooks in, then press down on the back of the grate until it clicks in place. Ensure the splatter shield is in place, then close the hood.





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

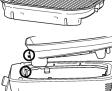
**NOTE:** While preheating is strongly recommended for best results, you can skip it by pressing the **PREHEAT** button. ADD FOOD will appear on the display.

- 6 When preheating is complete, the unit will beep and ADD FOOD will appear on the display.
- 7 Open the hood and place ingredients on the grill grate. Once the hood is closed, cooking will begin and the timer will begin counting down
- 8 When cook time reaches zero, the unit will been and END will appear on the display.
- 9 Remove food from the grill grate.
- 10 Remove the grill grate by pressing the orange release button on the left side of the unit. The grate will pop from the back, then lift up.



### **Broil** (not included on all models)

1 To install the pro powered grill grate, position it into the front of the base so it hooks in, then press down on the back of the grate until it clicks in place Ensure the splatter shield is in place, then close the hood.



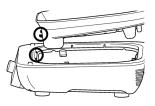
## **USING THE NINJA® FOODI® XL** PRO GRILL & GRIDDLE - CONT.

- 2 Place ingredients on the grill grate and close the hood, as the unit does not require preheating for this function.
- **3** Make sure the unit is plugged in and press (1) to turn the unit on.
- 4 Turn the dial to **BROIL** function. The default temperature setting will display. To adjust temperature if desired, press TEMP button and turn dial.
- 5 Press the TIME button and turn the dial to select the desired time
- 6 Press the dial to begin. (The unit does not preheat in Broil mode.)
- 7 When cook time reaches zero, the unit will beep and END will appear on the display.
- 8 Remove food from the grill grate.
- 9 Remove the grill grate by pressing the orange release button on the left side of the unit. The grate will pop up from the back, then you can lift it up and out.



#### **BBQ** Griddle

1 To install the pro powered grill grate. position it in the front of the base so it hooks in, then press down on the back of the grate until it clicks in place. Ensure



2 Place flat top BBQ griddle on the grate so the griddle sits flat. If incorrectly installed it will tilt forward, then close the hood



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

## PRE

- 7 When preheating is complete, the unit will beep and ADD FOOD will appear on the display.
- 8 Open the hood and place ingredients or the griddle. The countdown timer has a 15-second delayed start. Leave hood open unless recipe directs otherwise.

NOTE: If batch cooking meats, between batches, close the hood and run the programmed function for 2-3 minutes before adding more food

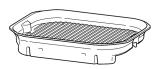
9 When cook time reaches zero, the unit will beep and END will appear on the display.

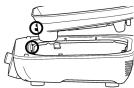
- 10 Remove food from the griddle, then remove the griddle from the grill grate.
- 11 Remove the grill grate by pressing the orange release button on the left side of the unit. The grate will pop from the back then lift up



#### Air Crisp

1 To install the pro powered grill grate, position it in the front of the base so it hooks in, then press down on the back of the grate until it clicks in place. Ensure the splatter shield is in place, then close the hood.





2 Place the crisper basket on the grate and position the basket to sit along the rear of the grill grate so the basket feet sit in the grill grate spaces.



- 3 Make sure the unit is plugged in and press (0) to turn the unit on
- 4 Turn the dial to AIR CRISP. The default temperature setting will appear on the display. To adjust temperature if desired, press **TEMP** button and turn dial
- 5 Press the TIME button and turn the dial to select the desired time.
- 6 Press the dial to begin preheating. The progress bars will begin illuminating. It will take approximately 3 minutes to preheat.
- 7 When preheating is complete the unit 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 the **PREHEAT** button. **ADD FOOD** will appear on the display.

- 8 Open the hood and place ingredients in the crisper basket. Once the hood is closed, cooking will begin and the timer will start counting down.
- 9 For best results, we recommend shaking ingredients frequently. When you open the hood, the unit will pause. Use silicone-tipped tongs or oven mitts to shake the basket. When done replace the basket and close the hood Cooking will automatically resume after hood is closed.
- 10 When cook time reaches zero, the unit will beep and END will appear on the display

- 11 Remove crisper basket from the grill
- 12 Remove the grill grate by pressing the orange release button on the left side of the unit. The grate will pop from the back, then lift up.



1 To install the pro powered grill grate, position it in the front of the base so it hooks in, then press down on the back of the grate until it clicks in place. Ensure the splatter shield is in place. then close the hood.



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

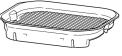
NOTE: While preheating is strongly recommended for best results, you can skip it by pressing the **PREHEAT** button. ADD FOOD will appear on the display.

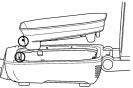
- 6 When preheating is complete, the unit will beep and ADD FOOD will appear
- 7 Open the hood and place ingredients on the grate or place bake pan on the grate. Once the hood is closed, cooking will begin and the timer will start counting down.
- 8 When cook time reaches zero, the unit will beep and END will appear on the display.
- 9 Remove food from the grill grate.
- 10 Remove the grill grate by pressing the orange release button on the left side of the unit. The grate will pop up from the back, then you can lift it up and out.



#### Dehvdrate (not included on all models)

1 To install the pro powered grill grate, position it in the front of the base so it hooks in, then press down on the back of the grate until it clicks in place Ensure the splatter shield is in place, then close the hood.





- 2 Place the crisper basket on the grill grate and add ingredients to the basket Close the hood, as the unit does not require preheating for this function.
- **3** Make sure the unit is plugged in and press (0) to turn the unit on.

- 4 Turn the dial to **DEHYDRATE** function. The default temperature setting will display. To adjust temperature if desired. press **TEMP** button and turn dial
- 5 Press the TIME button and turn the dial to select the desired time.
- 6 Press the dial to begin. (The unit does not preheat in Dehydrate mode.)
- 7 When dehydrate time reaches zero, the unit will beep and END will appear on the display
- 8 Remove ingredients and basket from the arill arate.
- Remove the grill grate by pressing the orange release button on the left side of the unit. The grate will pop up from the back, then you can lift it up and out.



## **CLEANING YOUR NINJA® FOODI® XL** PRO GRILL & GRIDDLE

The unit should be cleaned thoroughly after each use. Always let the appliance cool before cleaning

- Unplug the unit from the wall outlet before cleaning. Keep the hood open after removing your food to allow the unit to cool quicker
- The pro powered grill grate, flat top BBQ griddle, crisper basket, and splatter shield are dishwasher safe.
- For the best dishwasher cleaning results, we recommend rinsing the powered grill grate, flat top BBQ griddle, crisper basket, and splatter shield with warm water before placing them in the dishwasher.
- If hand-washing, air-dry or towel-dry all parts after washing.
- The inner hood should be wiped down with a damp towel or cloth after each use to deodorize the unit and remove any grease
- If food residue or grease is stuck on the powered grill grate, splatter shield, or any other removable part, soak in warm, soapy water before cleaning.

- · Clean the splatter shield after every use. Soaking the splatter shield overnight will help soften any baked-on grease. After soaking, use a cleaning brush or tool to remove the grease from the stainless steel frame and front tabs.
- Deep clean the splatter shield by putting it in a pot of water and boiling it for 10 minutes. Then rinse with roomtemperature water and allow to dry completely.
- Gently wipe down the inside of the hood with a damp cloth.

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**

- "Add Food" appears on the control panel display. The unit has completed preheating and it is now time to add your ingredients.
- "Shut Lid" appears on the control panel display.
- The hood is open and needs to be closed for the selected function to start.
- "Add Grate" appears on the control panel display. The grill grate must be installed in the base unit before cooking. Add the powered grill
- "E" appears on the control panel display.
- The unit is not functioning properly. Contact a Service Center.
- Why is there no noise during BBQ Griddle preheat even though the preheat progress bars are showing?

As long as the progress bars show, your unit is preheating. BBQ Griddle will preheat the bottom plate, and the fan will turn on several minutes into preheating.

Can I cancel or override preheating?

Preheating is highly recommended for best results, but you can skip it by selecting the PREHEAT button after you press the dial.

- Should I add my ingredients before or after preheating? For best results, let the unit preheat before adding ingredients.
- Why is the unit emitting smoke?

When using the Grill function, always select the recommended temperature setting. Recommended settings can be found in the Quick Start Guide and in the Inspiration Guide. Make sure the splatter shield is installed.

How do I pause the unit so I can check my food?

By opening the hood during a cooking function besides Grill and BBQ Griddle, the unit will automatically pause.

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

Can I batch cook with this unit?

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

Can I use the BBQ Griddle function and griddle accessory after having cooked on the grill grate?

Yes, but we highly recommended cleaning the grill grate first so there is no debris to interfere with the griddle-to-grill-grate contact.

## REFURBISHED PRODUCT LIMITED NINETY DAYS WARRANTY

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

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

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

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

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

## 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)

NAME: ADDRESS: \_\_\_\_\_\_ STATE: \_\_\_\_\_\_ ZIP CODE: \_\_\_\_\_ \_ E-MAIL: \_\_\_\_\_ SERIAL NO.: \_\_\_

## 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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