

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.

TECHNICAL SPECIFICATIONS

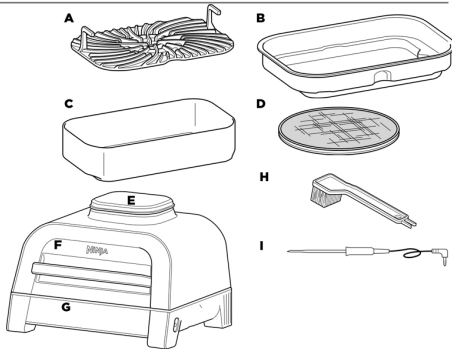
To reduce the risk of injury, fire, electrical shock or property damage, basic safety precautions must always be followed, including the following numbered warnings and subsequent instructions. Do not use appliance for other than intended use.

- 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 during operation.
- 6 **ALWAYS** ensure the appliance is properly assembled before use. **DO NOT** place appliance on or near a gas oven or electric stovetop, or in a heated oven.
- 7 When using this appliance, provide at least 6 inches (15.25 cm) of space above and on all sides for air circulation.
- 8 **DO NOT** use an extension cord. A short power-supply cord is used to reduce the risk of children grabbing the cord or becoming entangled and to reduce the risk of people tripping over a longer cord.
- 9 To protect against electrical shock **DO NOT** immerse cord, plugs, or main unit housing in water or other liquid.
- 10 **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 contact a Service center.
- 11 **NEVER** use outlet below countertop surface.
- 12 **DO NOT** place appliance and let cord hang over edges of tables, counters or touch hot surfaces.
- 13 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.
- 14 Before placing any accessory into the cooker, ensure they are clean and dry.
- 15 **DO NOT** use the appliance without the removable cooking pot and splatter shield installed.
- 16 **ALWAYS** ensure hood is fully closed before operating.
- 17 **DO NOT** move the appliance when in use.
- 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** 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.
- 20 **DO NOT** touch accessories during or immediately after cooking. The grill grate and basket becomes 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.
- 21 **DO NOT** use this appliance for deep-frying.
- 22 **DO NOT** place hands near Foodi™ Smart Thermometer cord when in use to prevent burning or scalding.
- 23 The Foodi Smart Thermometer **DOES NOT** replace an external food thermometer.
- 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 immediately. 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, turn unit to "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.
- 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.

NOTE: CLEAN BEFORE USE

- | | |
|----------|----------------------------------|
| A | Grill Grate |
| B | Cooking Pot |
| C | Crisper Basket |
| D | Removable Splatter Shield |
| E | Hood |
| F | Main Unit (power cord not shown) |
| G | Control Panel |
| H | Cleaning Brush |
| I | Foodi® Smart Thermometer |

NOTE:
Accessory type and quantity may vary depending on the model.
The image shown here is for illustrative purposes only and may be
subject to change.



- 1** Remove all packaging material, promotional labels, 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, splatter shield, crisper basket, thermometer, cleaning brush, and cooking pot in warm, soapy water, then rinse and dry thoroughly. All accessories, except the thermometer, are dishwasher safe. **NEVER** clean the main unit or thermometer in the dishwasher.

Diagram illustrating the digital display and control buttons of the air fryer:

- Display:** Shows target temperature (RARE, MED RARE, MED, MED WELL, WELL) and current temperature (TARGET TEMP, CURRENT TEMP).
- Buttons:**
 - SKIP
 - PRESET MANUAL
 - GRILL
 - AIR CRISP
 - ROAST
 - BAKE
 - BROIL
 - DEHYDRATE
 - START STOP

NOTE: Not all functions included in each model.

NOTE: To adjust the temperature or time during cooking, press the up and down arrows. The unit will then resume at those settings.

Standby Mode If there has been no interaction

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

NOTE: For less smoke, we recommend using canola, coconut, avocado, grapeseed, or vegetable oil instead of olive oil. Heating oil past its smoke point can impart food with a burnt, acrid flavor.

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.

IMPORTANT: DO NOT place hands near Food Smart Thermometer cord when in use to prevent burning or scalding.

Make sure the thermometer jack is free of any residue and the cord is free of knots before plugging it into the jack.

1 Plug the thermometer into the jack on the left side of the unit. Push firmly on the plug until it cannot go into the jack any further.

- 2** Once the thermometer is plugged into the jack it will illuminate the PRESET and MANUAL thermometer button. Select the desired cook function (e.g., Grill) and cook temperature.

- 3** Press the Thermometer button to enable PRESET thermometer settings. PRESET will illuminate. 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: There is no need to set a cook time, as the unit will automatically turn off the heating element and alert you when your food has finished cooking.

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

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

- 5** While the unit is preheating, insert the thermometer horizontally into the center of the thickest part of the piece of protein. **Refer to the chart on the adjacent page on further thermometer placement instructions.**

5 When the unit 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.

- 7** 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

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.

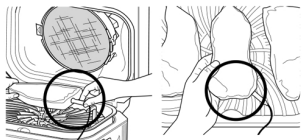
NOTE: The unit may produce smoke when cooking ingredients on a hotter setting than what is recommended.

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

RARE MED RARE MED MED WELL WELL 1 2 3 4 5	
To use MANUAL thermometer settings, press Thermometer 1 twice until MANUAL is fully illuminated and use the below recommended internal cook temperatures.	
FOOD TYPE:	SET DONENESS TO:
Fish	Medium (130°F)
	Medium Well (140°F)
	Well Done (150°F)
Chicken/Turkey	Well Done (165°F)
Pork	Medium (130°F)
	Medium Well (150°F)
	Well Done (160°F)
Beef/Lamb	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: Set doneness for BEEF/LAMB are lower than normal recommendations as unit will carry-over cook 10-15°F.



Correct thermometer placement.
Thermometer grip is fully inside unit.

HOW TO CORRECTLY INSERT THE THERMOMETER

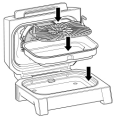
FOOD TYPE:	PLACEMENT	CORRECT	INCORRECT
Steaks Pork chops Lamb chops Chicken breasts Burgers Tenderloins Fish fillets	- Insert thermometer horizontally into the center of the thickest part of the meat. - Make sure the thermometer is close to (but not touching) the bone and away from any fat or gristle. - 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. NOTE: 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.		
Whole chicken	- Insert thermometer horizontally into the thickest part of the breast, parallel to, but not touching, the bone. - 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.		

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

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

Grill

1 Place the cooking pot in the unit with the indent on the pot aligned with the bump on the main unit. Then place the grill grate in the pot with the handles facing up. Ensure the splatter shield is in place, then close the hood.

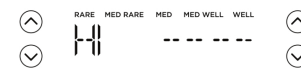


2 Press the GRILL button. The default temperature setting will display. Use the set of arrows to the left of the display to adjust the temperature up to MAX.



3 Use the set of arrows to the right of the display to adjust the cook time, in 1-minute increments, up to 30 minutes, or, if using the thermometer, refer to the instructions on previous pages.

4 Press START/STOP to begin preheating. The progress bar will begin illuminating. It will take approximately 10 minutes for the unit to preheat.



5 When preheating is complete, the unit will beep and "ADD FOOD" will appear on the display.



6 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.



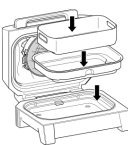
NOTE: To use the thermometer just to check your food's internal doneness, press MANUAL for 2 seconds and the food's internal temperature will appear on the screen. Press and hold button again to exit mode.

7 When cook time is complete, the unit will beep and END will appear on the display.



Air Crisp

1 Place cooking pot in the unit with the indent on the pot aligned with the bump on the main unit. Place the crisper basket in the pot. Ensure the splatter shield is in place, then close the hood.



2 Press the AIR CRISP button. The default temperature setting will display. Use the set of arrows to the left of the display to adjust the temperature up to 400°F.



3 Use the set of arrows to the right of the display to adjust the cook time, in 1-minute increments, up to 1 hour, or, if using the thermometer, refer to Using the Foodi™ Smart Thermometer section.



4 Press START/STOP to begin preheating. The progress bar will begin illuminating. It will take approximately 3 minutes for the unit to preheat.



NOTE: While preheating is strongly recommended for best results, you can skip it by pressing the Skip Preheat Button . "ADD FOOD" will appear on the display. 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.

5 When preheating is complete, the unit will beep and "ADD FOOD" will appear on the display.



6 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.

NOTE: To check your food's internal doneness, press MANUAL for 2 seconds and the food's internal temperature will appear on the screen. Press and hold button again to exit mode.

7 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.



8 When cook time is complete, the unit will beep and END will appear on the display.



Roast

1 Place cooking pot in the unit with the indent on the pot aligned with the bump on the main unit. Ensure the splatter shield is in place, then close the hood.



2 Press the ROAST button. The default temperature setting will display. Use the set of arrows to the left of the display to adjust the temperature up to 425°F.



NOTE: Convert traditional oven recipes by reducing the temperature by 25°F. Check food frequently to avoid overcooking.

3 Use the set of arrows to the right of the display to adjust the cook time, in 1-minute increments up to 1 hour and 5-minute increments from 1 to 4 hours, or, if using the thermometer, refer to Using the Foodi™ Smart Thermometer section.



4 Press START/STOP to begin preheating. The progress bar will begin illuminating. It will take approximately 3 minutes for the unit 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. 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.

5 When preheating is complete, the unit will beep and "ADD FOOD" will appear on the display.



6 Open the hood and place ingredients in the pot. Once the hood is closed, cooking will begin and the timer will start counting down.

NOTE: To use the thermometer just to check your food's internal doneness, press MANUAL for 2 seconds and the food's internal temperature will appear on the screen. Press and hold button again to exit mode.

7 When cook time is complete, the unit will beep and END will appear on the display.



Bake

1 Place cooking pot in the unit with the indent on the pot aligned with the bump on the main unit. Ensure the splatter shield is in place, then close the hood.



2 Press the BAKE button. The default temperature setting will display. Use the set of arrows to the left of the display to adjust the temperature up to 400°F.



NOTE: Convert traditional oven recipes by reducing the temperature by 25°F. Check food frequently to avoid overcooking.

3 Use the set of arrows to the right of the display to adjust the cook time, in 1-minute increments, up to 1 hour and in 5-minute increments from 1 to 2 hours, or, if using the thermometer, refer to Using the Foodi™ Smart Thermometer section.



4 Press START/STOP to begin preheating. The progress bar will begin illuminating. It will take approximately 3 minutes for the unit 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. 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.

5 When preheating is complete, the unit will beep and "ADD FOOD" will appear on the display.



6 Open the hood and add ingredients to the pot or set the bake pan directly in the pot, and close the hood to start cooking. Once the hood is closed, cooking will begin and the timer will start counting down.



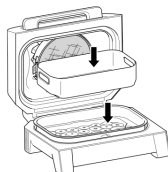
NOTE: To use the thermometer just to check your food's internal doneness, press MANUAL for 2 seconds and the food's internal temperature will appear on the screen. Press and hold button again to exit mode.

7 When cook time is complete, the unit will beep and END will appear on the display.



Dehydrate (Not available on all models)

1 Place cooking pot in the unit with the indent on the pot aligned with the bump on the main unit. Place a single layer of ingredients in the pot. Then place the crisper basket in the pot on top of the ingredients and add another layer of ingredients to the basket. Ensure the splatter shield is in place, then close the hood.



2 Press the DEHYDRATE button. The default temperature setting will display. Use the set of arrows to the left of the display to adjust the temperature up to 195°F.



3 Use the set of arrows to the right of the display to adjust the dehydration time, in 15-minute increments, up to 12 hours.



4 Press START/STOP to begin. (The unit does not preheat in Dehydrate mode.)

5 When dehydration time is complete, the unit will beep and END will appear on the display.



CLEANING YOUR NINJA® FOODI® SMART XL GRILL

The unit should be cleaned thoroughly after every 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 cooking pot, grill grate, crisper basket, splatter shield, cleaning brush, and any other included accessories are dishwasher safe, except the thermometer. **DO NOT place the thermometer in the dishwasher.**

• For the best dishwasher cleaning results, we recommend rinsing the grill grate, crisper basket, splatter shield, and any other accessories with warm water before placing them in the dishwasher.

• If hand-washing, we recommend using the included cleaning brush to help wash the parts. Use the opposite end of the cleaning brush as a scraper to assist with releasing baked-on sauces or cheese. Air-dry or towel-dry all parts after hand-washing.

NOTE: DO NOT use liquid cleaning solution on or near the thermometer jack. We recommend using compressed air or a cotton swab to avoid damaging the jack.

Broil (Not available on all models)

1 Place cooking pot in the unit with the indent on the pot aligned with the bump on the main unit. Place ingredients in the pot. Ensure the splatter shield is in place, then close the hood.



2 Press the BROIL button. The default temperature setting will display. Use the set of arrows to the left of the display to adjust the temperature up to 500°F.



3 Use the set of arrows to the right of the display to adjust the cook time, in 1-minute increments up to 30 minutes, or, if using the thermometer, refer to the Using the Foodi™ Smart Thermometer section.



4 Press START/STOP to begin. (The unit does not preheat in Broil mode.)

NOTE: To check your food's internal doneness, press MANUAL for 2 seconds and the food's internal temperature will appear on the screen. Press and hold button again to exit mode.

5 When cook time is complete, the unit will beep and END will appear on the display.



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.
- **"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.
- **"PRBE ERR" appears on the control panel display.**
This means the unit 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.
- **"E" appears on the control panel display.**
The unit is not functioning properly. Contact a Service center.
- **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 Foodi™ Smart Thermometer section.
- **Why does the preheat progress bar not start from the beginning?**
When the unit is warm from previously being used, it will not require the full preheating time.
- **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 START/STOP button.
- **Should I add my ingredients before or after preheating?**
For best results, let the unit preheat before adding ingredients.
- **Why is my 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?**
When the hood is opened during a cooking function, the unit will automatically pause.
- **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® Foodi® Smart XL Grill's high temperatures.
- **My food is burned.**
Do not add food until recommended preheat time is complete. For best results, check progress throughout cooking, and remove food when desired level of brownness has been achieved. Remove food immediately after the cook time is complete to avoid overcooking.
- **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.
- **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.

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.

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