

NINJA® Foodi®

POSSIBLECOOKER® PRO PLUS

814100651

“RECIPE BOOK NOT INCLUDED”



IMPORTANT SAFETY INSTRUCTIONS  
INDOOR 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.                                                                                   |
|  | 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.

- 1

1 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.
- 2

To eliminate a choking hazard for young children, discard all packaging materials immediately upon unpacking.
- 3

Children shall not play with the appliance.
- 4

**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.
- 5

Spilled food can cause serious burns. Keep appliance and cord away from children. **DO NOT** let cord hang over edge of tables or counters or touch hot surfaces.
- 6

Cleaning and user maintenance shall not be done by children.
- 7

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.
- 8

To protect against electrical shock, **DO NOT** immerse cord, plugs, or main unit housing in water or other liquid. If housing falls into liquid, unplug the cord from outlet immediately. **DO NOT** reach into the liquid.
- 9

**NEVER** use electrical outlet below counter.
- 10

**NEVER** connect this appliance to an external timer switch or separate remote-control system.
- 11

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.
- 12

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.
- 13

Should the unit emit black smoke, unplug immediately and wait for smoking to stop before removing the cooking pot, glass lid, or reversible steam rack.
- 14

**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.
- 15

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.
- 16

**ALWAYS** ensure the appliance is properly assembled before use.
- 17

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.
- 18

To avoid possible steam damage, place the unit away from walls and cabinets during use.
- 19

When using this appliance, provide adequate space above and on all sides for air circulation.
- 20

**ALWAYS** follow the maximum and minimum quantities of liquid as stated in instructions and recipes.
- 21

**NEVER** use Slow Cook setting without food and liquids in the removable cooking pot.
- 22

When using Slow Cook setting, **ALWAYS** keep the lid closed.
- 23

**DO NOT** use this appliance for deep frying.
- 24

**DO NOT** use this unit to cook instant rice.
- 25

**DDO NOT** use the appliance without the removable cooking pot installed.
- 26

Cook only in the pot provided or in a container recommended by SharkNinja placed in the provided pot.

- 27

**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.
- 28

Before placing removable cooking pot into the cooker base, ensure pot and cooker base are clean and dry by wiping with a soft cloth.
- 29

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.
- 30

**DO NOT** heat cooking pot when empty for more than 10 minutes. Damage to cooking surface will occur.
- 31

Electrical outlet voltages can vary, affecting the performance of your product. To prevent possible illness, use a thermometer to check that your food is cooked to the temperatures recommended.
- 32

**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.
- 33

**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. 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.
- 34

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.
- 35

**CAUTION:** The cooking pot and lid get very hot while using the Slow Cook setting. Use care when touching hot surfaces and when removing food to avoid burns.
- 36

**CAUTION:** The Sear/Sauté setting 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 the cooker unattended while using Sear/Sauté.
- 37

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.
- 38

**ALWAYS** tilt the lid so that it is between your body and the inner pot so that you can be shielded from steam and hot liquids. **ONLY** lift the lid from the handle on the top of the lid. **DO NOT** lift lid from side area, as scalding steam will release.
- 39

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 the steam hole.
- 40

Removable cooking pot can be extremely heavy when full of ingredients. Care should be taken when lifting pot from cooker base.
- 41

**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.
- 42

Avoid sudden temperature changes, such as adding refrigerated foods to a heated pot.
- 43

To disconnect, turn any control to **OFF**, then unplug from electrical outlet when not in use and before cleaning. Allow to cool before cleaning, disassembling, putting in or taking off parts, and storing.
- 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

Please refer to the Cleaning & Maintenance section for regular maintenance of the appliance.

SAVE THESE INSTRUCTIONS

PARTS

- A

Spoon-Ladle
- B

Top Pot Handle/Spoon-Ladle Rest
- C

Cooking Pot Lid
- D

Side Pot Handles
- E

8.5-Quart Cooking Pot
- F

Main Unit Handles
- G

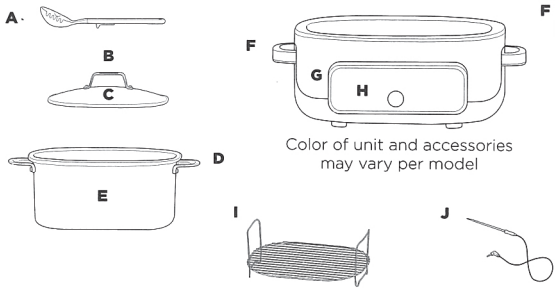
Main Unit
- H

Control Panel
- I

Steam Rack
- J

Thermometer

NOTE: CLEAN BEFORE USE



BEFORE FIRST USE

- 1

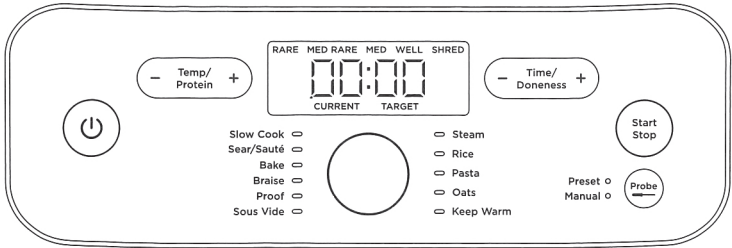
Remove and discard any packaging material and tape from the unit.
- 2

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 main 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 unit.

GETTING TO KNOW THE NINJA® FOODI®  
POSSIBLECOOKER® PRO PLUS



COOKING FUNCTIONS

**NOTE:** The pot and lid handles may become hot during cooking. Use oven mitts when touching them.

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

**SEAR/SAUTÉ:** Use the unit as a cooktop for browning meats, sautéing veggies, simmering sauces, and more.

**BAKE:** Use the unit to bake sweet and savory casseroles.

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

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

**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.

**RICE:** Cook a variety of rice.

NOTE: Food sealed plastic bag not included.

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

USING THE NINJA® FOODI® POSSIBLECOOKER® PRO PLUS

COOKING FUNCTIONS

Slow Cook

- 1

Turn the dial to select SLOW COOK.
- 2

Press the +/- TEMP buttons to select HI or LO.
- 3

Press the +/- TIME buttons to adjust cook time in 15-minute increments between 3 and 12 hours.

**NOTE:** SLOW COOK LO time may be adjusted between 6 and 12 hours. SLOW COOK HI may be adjusted between 2 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: 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.

**PASTA:** Cook dry boxed pasta without needing to drain the water.

**OATS:** Cook rolled or steel-cut oats with ease.

**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 buttons:** Use the +/- buttons to the left of the display to adjust the cook temperature.

**TIME buttons** Use the +/- buttons to the right of the display to adjust the cook time.

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

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

Sear/Sauté

- 1

Turn the dial to select SEAR/SAUTÉ.
- 2

Press the +/- TEMP buttons to set temperature between 250°F and 400°F in 25-degree increments.
- 3

Allow the unit to preheat for 5 minutes prior to adding ingredients.
- 4

Press START/STOP to begin cooking.
- 5

Press START/STOP to turn off the SEAR/SAUTÉ 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.

Bake

- Place ingredients into the pot.
- Turn the dial to select BAKE. The default temperature will display.
- Press the +/- TEMP buttons to set temperature between 250°F and 400°F.
- Press the +/- TIME buttons to adjust cook time in 1-minute increments up to 1 hour or 5-minute increments up to 6 hours.
- Press START/STOP to begin cooking.
- 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.

Braise

- Sear ingredients in the pot using the Sear/Sauté instructions.
- 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.

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

Proof

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

**NOTE:** If you poke perfectly proofed dough with your finger, the indentation will hold its shape and disappear slowly. If more proofing is needed, the dough will spring back and not hold the indentation.

Sous Vide

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

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

**NOTE:** Sous vide is almost always the first step in the cooking process. Foods should be finished by using a dry heat method such as broiling, sautéing, roasting, or air frying.

Steam

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

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

Rice

- Use the Grain & Pasta chart in the Quick Start Guide to add the desired amount of rice and corresponding amount of liquid to the pot.
- Turn the dial to select RICE.

**NOTE:** Time and temperature are not adjustable when using RICE function.

- Press START/STOP to begin cooking. An animation will display while cooking.

**NOTE:** For best results, keep lid on during cooking.

- When rice is done cooking, 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.

Pasta

- Add 1 full box of dried pasta to the cooking pot
- Add recommended amount of water.
- Turn the dial to select PASTA.

**NOTE:** Time and temperature are not adjustable when using PASTA function.

- Press START/STOP to begin cooking. An animation will display while cooking.

**NOTE:** For best results, keep lid on during cooking.

- When pasta is done cooking, 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.

Oats

- Add desired amount of oats.
- Add the correct amount of water as listed in the Quick Start Guide.
- Turn the dial to select OATS.

**NOTE:** For best results, keep the lid closed during cooking.

- Press START/STOP to begin cooking. An animation will display while cooking.
- When oats are done cooking, the unit will beep, automatically switch to KEEP WARM, and begin counting up.

Keep Warm

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

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

COOKING WITH THE NINJA® SMART THERMOMETER

Before plugging thermometer into the unit, make sure the jack is free of any residue and the cord is free of knots or kinks.

- Plug thermometer into the jack on the main unit.
- Place protein in the cooking pot, then place lid on pot.
- Insert thermometer through one of the two lid holes with black grommets, then into the center of the protein, not touching the bone and away from any fat or gristle.
- Use the dial to select a cook function, then press PROBE button to select Preset. Then use TEMP/PROTEIN to select a protein type, and TIME/DONENESS to select a doneness level. If using the Manual setting, use the recommended internal cook temperatures below.

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

**NOTE:** Set doneness for BEEF are lower than normal recommendations, as unit will carry-over cook 10–15°F.

| 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           | Rare (115°F)        |
|                | Medium Rare (125°F) |
|                | Medium (130°F)      |
|                | Medium Well (145°F) |
|                | Well Done (150°F)   |

- There is no preheating needed. Once you have made your selections, press START/STOP to begin cooking. The screen will display the current thermometer temperature as well as the target temperature.
- The unit will automatically stop when desired doneness is achieved.
- Transfer the protein to a plate to rest. Thermometer does not need to remain 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 the size, type, and cut of the protein.

**NOTE:** The thermometer will be HOT. Use either oven mitts or tongs to take the thermometer out of the protein.

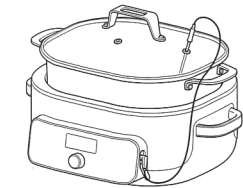
**NOTE:** If using SHRED as a preset, once a set temperature is reached, the unit will hold for 2 hours. Once this time is over, the protein is done.

**TECHNICAL SPECIFICATIONS**  
Voltage: 120V-, 60Hz  
Power: 1400 Watts

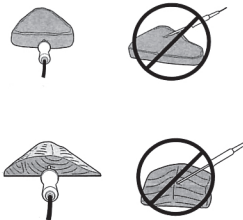
NOTE: The images shown in this manual are for illustrative purposes only and may be subject to change.

HOW TO CORRECTLY INSERT THE THERMOMETER

| FOOD TYPE                                                                                                                               | PLACEMENT                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                             |
|-----------------------------------------------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <b>Steaks</b><br><b>Roast</b><br>Pork shoulder<br><b>Chicken breasts</b><br><b>Burgers</b><br><b>Tenderloins</b><br><b>Fish fillets</b> | <div><div>Thicker Cuts</div><div><ul style="list-style-type: none"><li>Place protein in the cooking pot, then place the lid on pot. Insert the thermometer through one of the two lid holes with black grommets, then into the center of the thickest part of the protein.</li><li>Make sure the tip of the thermometer is inserted into the center of the protein.</li><li>Make sure the tip of thermometer is not touching bone and is away from any fat or gristle.</li></ul><div><b>NOTE:</b> For thinner cuts of protein, it may be easier to use the thermometer with the lid off. In this case, refer to the directions and images below.</div></div></div> <div><div>Thinner Cuts</div><div><ul style="list-style-type: none"><li>Place protein in the cooking pot, then place the lid on pot. Insert the thermometer through one of the two lid holes with black grommets, then horizontally into the center of the thickest part of the protein.</li><li>Make sure the tip of the thermometer is inserted straight into the center of the protein, not angled toward the bottom or top of it.</li><li>Make sure the tip of thermometer is not touching bone and is away from any fat or gristle.</li><li>Thermometer may rest on bottom of pot, and the lid does not need to be used.</li></ul></div></div> |



**CORRECT**      **INCORRECT**



|                                                                                                                                                                             |                                                                                                                                                                                                                                                         |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <b>NOTE:</b> The thickest part of the fillet may not be the center. It is important that the end of the thermometer hits the thickest part so desired results are achieved. | <b>NOTE: DO NOT</b> use the thermometer with frozen protein or for cuts of meat thinner than 1 inch.                                                                                                                                                    |
| <b>NOTE:</b> It is safe for the thermometer wire and silicone top to touch the interior of the pot while cooking.                                                           | <b>TIP</b> To make inserting the thermometer into the protein easier, place the protein near where the thermometer will be inserted through the lid hole with black grommet. Lid can also be rotated 180° to increase options for thermometer location. |

CLEANING & MAINTENANCE

Cleaning: Dishwasher & Hand-Washing

The unit should be cleaned thoroughly after every use.

- Unplug the unit from the wall outlet before cleaning.
- To clean the main unit and control panel, wipe them clean with a damp cloth.
- Hand-washing is recommended to extend the life of the cooking pot. If food residue is stuck on the cooking pot, fill it with water and allow to soak before cleaning. **DO NOT** use scouring pads. If scrubbing is necessary, use a non-abrasive cleanser or liquid dish soap with a nylon pad or brush.
- The glass lid and spoon-ladle can be washed in the dishwasher. If food residue is stuck on the glass lid or spoon-ladle, use a non-abrasive cleanser.
- Air-dry all parts after each use.

**NOTE: NEVER** put the main unit in the dishwasher or immerse it in water or any other liquid.

**NOTE:** Normal wear and tear on the outside of the cooking pot is expected over time, but abrasion marks can be removed by hand-washing with a soft sponge or thorough dishwashing.

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 installed in the main unit. 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 1-minute increments.
- The unit is counting up rather than down.**
- The unit is in Keep Warm mode.
- "E1", "E2"**
- The unit is not functioning properly. Contact a service center.
- Why did the unit shut off?**
- If a cook function is not chosen within 10 minutes after turning on, the unit will automatically shut off.

HELPFUL TIPS

- Inner cooking pot is oven safe up to 500°F.
- Use the Keep Warm mode to keep food at a warm, food-safe temperature after cooking.
- Refrain from removing the lid during cooking.
- For functions such as Sear/Sauté for which time is not an option, using a separate timer can be useful.
- The cooking pot is **NOT** stovetop safe.
- The glass lid can be cleaned in the dishwasher.
- The spoon-ladle can be cleaned in the dishwasher.
- Preheat time will vary depending on quantity and temperature of ingredients.
- ALWAYS** use oven mitts when removing the cooking pot from the main unit.
- ALWAYS** use oven mitts when removing the glass lid from the cooking pot.
- Store extra food in sealed, freezer-friendly containers.
- The Bake function is best used to cook items with a higher water content, such as casseroles, cobblers, and deep-dish desserts.
- The bottom of the pot has a slight curvature; as a result, liquids may pool to the side. There is no need for concern about this.