

NINJA Foodi®

PRESSURE COOKER STEAM FRYER WITH SMARTLID™ OWNER'S GUIDE



"Recipe book is not included"

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

IMPORTANT SAFEGUARDS

HOUSEHOLD USE ONLY • READ ALL INSTRUCTIONS BEFORE USE

⚠ WARNING

- To eliminate a choking hazard for young children, discard all packaging materials immediately upon unpacking.
- This appliance can be used by persons with reduced physical, sensory, or mental capabilities or lack of experience or knowledge if they have been given supervision and instruction concerning use of the appliance in a safe way and understand the hazards involved.
- Keep the appliance and its cord out of reach of children. **DO NOT** allow children to play with or use the appliance. Close supervision is necessary when used near children.
- Spilled food can cause serious burns. **DO NOT** let cord hang over edges of tables or counters or place appliance on or near hot surfaces, on or near a gas or electric burner, or in a heated oven.
- DO NOT** use the appliance without the cooking pot installed.
- Before placing removable cooking pot in the cooker base, ensure pot and cooker base are clean and dry by wiping with a soft cloth.
- When removable cooking pot is empty, **DO NOT** heat it for more than 10 minutes. Doing so may damage the cooking surface.
- DO NOT** use this appliance for deep-frying.
- DO NOT** cover the pressure release valve.
- DO NOT** sauté or fry with oil while pressure cooking.
- Caution should be used when searing meats and sautéing. Keep hands and face away from the removable cooking pot, especially when adding new ingredients, as hot oil may splatter.
- This appliance is for household use only. **DO NOT** use this appliance for anything other than its intended use. **DO NOT** use in moving vehicle or boats. **DO NOT** use outdoors. Misuse may cause injury.
- Intended for countertop use only. Ensure the surface is level, clean, and dry. **DO NOT** place the appliance near the edge of a countertop during operation.
- DO NOT** use the appliance if there is damage to the power cord or plug. Regularly inspect the appliance and power cord. If the appliance malfunctions or has been damaged in any way, immediately stop use and call a Service Center.
- ALWAYS** ensure the appliance is properly assembled before use.
- Before use, **ALWAYS** check pressure release valve for clogging or obstruction, and clean them if necessary. Foods such as apple sauce, cranberries, pearl barley, oatmeal or other cereals, split peas, noodles, macaroni, rhubarb, or spaghetti can foam, froth, and splutter when pressure cooked, clogging the pressure release valve. These and similar expanding foods (such as dried vegetables, beans, grains, and rice) should not be cooked in a pressure cooker, except when following a Ninja® Foodi® recipe.
- When pressure cooking foods that expand (such as dried vegetables, beans, grains, rice, etc.), **DO NOT** fill pot more than halfway, or as otherwise instructed in a Ninja Foodi recipe.
- DO NOT** cover the top air intake vent or rear air outlet vent while lid is closed. Doing so will prevent even cooking and may damage the unit or cause it to overheat.
- To prevent risk of explosion or injury, use only a Foodi® SmartLid™ silicone ring. Make sure silicone ring is installed and lid is properly closed before operating. If the silicone ring is torn or damaged, replace before using. **DO NOT** use if torn or damaged.
- 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.
- When using this appliance, provide at least 6 inches (15.25 cm) of space above and on all sides for adequate air circulation.
- ALWAYS** follow the maximum and minimum quantities of liquid as stated in instructions and recipes.
- To avoid possible steam damage, place the unit away from walls and cabinets during use.
- NEVER** use SLOW COOK setting without food and liquids in the removable cooking pot.
- DO NOT** move the appliance when in use. Only move the appliance with slider in PRESSURE position to keep lid from unintentionally opening.
- Prevent food contact with heating elements. **DO NOT** overfill or exceed the MAX fill level of the pot and the Cook & Crisp™ Basket or Plate. Overfilling may cause personal injury or property damage or affect safe use of the appliance.
- DO NOT** use this unit to cook instant rice.
- Electrical outlet voltages can vary, affecting the performance and heat output of your product. To prevent possible illness, use a thermometer to check that your food is cooked to the temperatures recommended.
- Should the unit emit black smoke, unplug immediately and wait for smoking to stop before removing the cooking pot and Cook & Crisp™ Basket or Plate.
- DO NOT** touch hot surfaces. Appliance surfaces are hot during and after operation. To prevent burns or personal injury, **ALWAYS** use protective hot pads or insulated oven mitts and use available handles and knobs.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids. Improper use, including moving the cooker, may result in personal injury such as serious burns. When using this appliance to pressure cook, ensure the lid is properly closed and locked in position before use. Foods are under extreme pressure during pressure cooking. Failure to follow all instructions regarding proper usage of the product may result in unintended contact with hot foods or liquids that have been pressurized, resulting in serious burns.
- When unit is in operation, hot steam is released through the air outlet vent. Place unit so vent is not directed toward the power cord, electrical outlets, cabinets or other appliances. Keep your hands and face at a safe distance from vent.
- DO NOT** tamper with, disassemble, or remove pressure release valve.
- DO NOT** attempt to open the lid during or after pressure cooking until all internal pressure has been released through the pressure release valve and the unit has cooled slightly. Open lid promptly to avoid re-pressurization of the inner pot.
- When using SLOW COOK setting, **ALWAYS** keep the lid closed.
- If the lid will not unlock to open, this indicates the appliance is still under pressure. Any pressure remaining can be hazardous. Let unit naturally release pressure, press the Pressure Release button, or rotate the pressure release valve to the vent position to release steam. Take care to avoid contact with the releasing steam to avoid burns or injury. When steam is released and the appliance is no longer under pressure, the UI will show "OPN Lid" indicating the lid can be opened. If steam does not release when the pressure release valve is moved to vent, unplug the unit from the wall and let the unit naturally release pressure.
- Serious burns can result from the steam and hot foods inside the inner pot. **ALWAYS** keep hands, face, and other body parts away from the pressure release valve prior to or during pressure release and when opening the lid after cooking.
- The cooking pot, Cook & Crisp™ Basket or Plate, and reversible rack become extremely hot during the cooking process. Avoid hot steam and air while removing the cooking pot and Cook & Crisp Basket or Plate from the appliance, and **ALWAYS** place them on a heat-resistant surface after removing. **DO NOT** touch accessories during or immediately after cooking.
- ONLY** lift the lid from the handle on the front of the unit. **DO NOT** lift lid from side area as scalding steam will release.
- Removable cooking pot can be extremely heavy when full of ingredients. Care should be taken when lifting pot from cooker base.
- DO NOT** touch accessories, including the thermometer (not available on all models), during or immediately after cooking, as they become extremely hot during the cooking process. To prevent burns or personal injury, **ALWAYS** use care when handling the product. Use long-handed utensils and protective hot pads or insulated oven mitts.
- Cleaning and user maintenance shall not be done by children.
- Allow unit to cool before cleaning, disassembly, putting in or taking off parts and storage.
- When not in use and before cleaning, turn the unit off and unplug from socket to disconnect.
- DO NOT** clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating a risk of electric shock.
- Please refer to the Cleaning & Maintenance section for regular maintenance of the appliance.

TECHNICAL SPECIFICATIONS

Voltage: 120V~, 60Hz

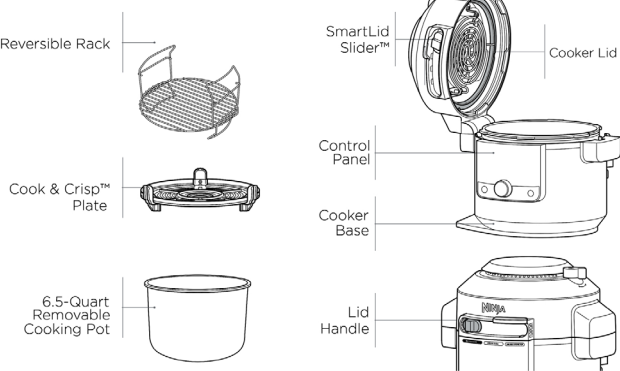
	Indicates to read and review instructions to understand operation and use of product.
	Indicates the presence of a hazard that can cause personal injury, death or substantial property damage if the warning included with this symbol is ignored.
	Take care to avoid contact with hot surface. Always use hand protection to avoid burns.
	For indoor and household use only.

SAVE THESE INSTRUCTIONS

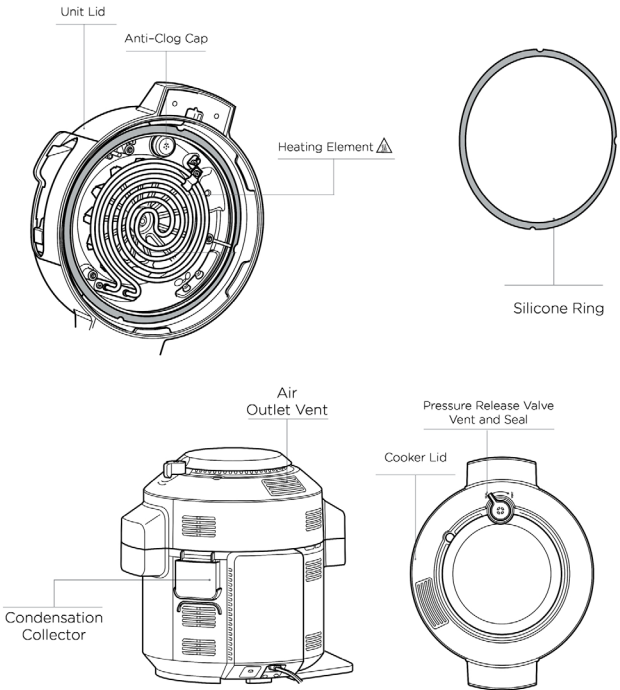
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PARTS & ACCESSORIES

Accessories Included



NOTE: Accessories may vary depending on the model. Refer to quick guide, if available.

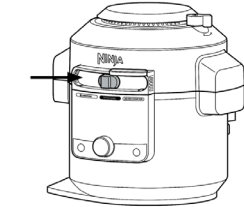


The images shown here are for illustrative purposes only and may be subject to change.

USING THE SMARTLID SLIDER™

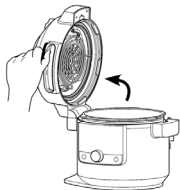
The slider allows you to switch between cook modes and notifies the lid which function you are using.

- Pressure
- SteamCrisp
- Air Fry/Stovetop



HOW TO OPEN & CLOSE THE LID

Use the handle that is located above the slider to open and close the lid at all times.



NOTE: The lid will not unlock until the unit is completely depressurized. The SmartLid Slider will not slide to the right until the unit is completely depressurized. The unit will display "OPN Lid" when unit is depressurized.

USING THE CONTROL PANEL

COOKING FUNCTIONS

PRESSURE: Cook food quickly while maintaining tenderness.

STEAM & CRISP: Make one-touch full meals; juicy and crisp veggies and proteins; and homemade artisan breads.

STEAM & BAKE: Bake fluffier cakes and quick breads faster and with less fat.

AIR FRY: Give food crispness and crunch with little to no oil.

BROIL: Use high heat from above to caramelize and brown the tops of your food.

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

DEHYDRATE: Dehydrate meats, fruits, and vegetables for healthy snacks.

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

NOTE: The Proof function is not included on all models

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

STEAM: Gently cook delicate foods at a high temperature.

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

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

BEFORE FIRST USE

- Remove and discard any packaging material, stickers, and tape from the unit.
- Pay particular attention to operational instructions, warnings, and important safeguards to avoid any injury or property damage.
- Wash the silicone ring, removable cooking pot, Cook & Crisp™ Plate, deluxe reversible rack, and condensation collector in warm, soapy water, then rinse and dry thoroughly. **NEVER** clean the cooker base in the dishwasher.
- The silicone ring is reversible and can be inserted in either direction. Insert the silicone ring around the outer edge of the silicone ring rack on the underside of the lid. Ensure it is fully inserted and lies flat under the silicone ring rack.



NOTE: Only a silicone ring specific to Foodi® SmartLid™ models can be used in this product. Other Foodi silicone rings or competitor rings cannot be used.

YOGURT: Pasteurize and ferment milk for creamy homemade yogurt.

KEEP WARM: When using steam, slow cook and pressure the unit will switch to keep warm at the end of the cycle. Press the keep warm button after the function has started to disable this automatic transition.

NOTE: If running for 1 hour or less, the clock will count down by minutes and seconds. If running for more than 1 hour, the clock will count down by minutes only. This function will time out after 12 hours.

OPERATING BUTTONS

SMARTLID SLIDER™: As you move the slider, the available functions for each mode will illuminate.

DIAL: Once you've chosen a mode using the slider, use the dial to scroll through the available functions until your desired function is highlighted.

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

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

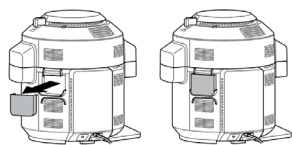
START/STOP button: Press to start cooking. Pressing the button while the unit is cooking will stop the current cooking function.

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

REMOVING & INSTALLING THE CONDENSATION COLLECTOR

To install the condensation collector, slide it into the slot on the cooker base. Slide it out to remove it for hand-washing after each use.

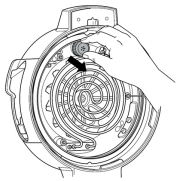
NOTE: Make sure to empty out excess water collected in the condensation collector after cooking.



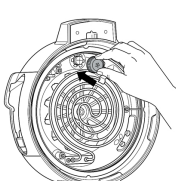
REMOVING & INSTALLING THE ANTI-CLOG CAP

The anti-clog cap protects the inner valve of the lid from clogging and protects users from potential food splatters. It should be cleaned after every use with a cleaning brush.

To remove it, hold the anti-clog cap between your thumb and bent index finger, then rotate your wrist clockwise. To reinstall, position it in place and press down. Make sure the anti-clog cap is in the correct position before using the unit



Brush not included



NOTE: Prior to each use, make sure the silicone ring is well-seated in the silicone ring rack and the anti-clog cap is mounted properly on the pressure release valve.

USING YOUR NINJA® FOODI® PRESSURE COOKER STEAM FRYER WITH SMARTLID™

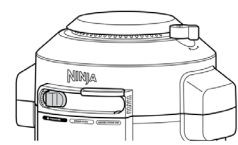
WATER TEST: GETTING STARTED PRESSURE COOKING

It is recommended that first-time users complete a water test to familiarize themselves with pressure cooking.

- Place the pot in the cooker base and add 3 cups of room-temperature water to the pot.



- Close the lid and move slider to the PRESSURE position.



- Make sure the pressure release valve is in the SEAL position.



SEAL for Pressure functions



VENT for all other functions and all other slider positions.

NOTE: Valve will rest loosely when installed. This is normal.

- The unit will default to high (Hi) pressure. Use the right down arrow to adjust the time to 2 minutes. Press START/STOP to begin.



SEAL for Pressure functions

- This display will show "PrE" and progress bars, indicating the unit is building pressure. When the unit is fully pressurized, the timer will start counting down.



NOTE: Time to pressure will vary based on quantity and temperature of ingredients, along with selected pressure level.

- When cook time reaches zero, the unit will beep and display "End" before manual quick releasing the pressurized steam. A warning chime will sound, indicating the pressure release valve is about to open. When the pressure release valve opens, steam will escape from it. As soon as the display reads "OPN Lid," move the slider to the right to unlock the lid. Then open the lid.



NOTE: The unit will switch to Keep Warm mode and the heating element will remain on.

NATURAL PRESSURE RELEASE VS. QUICK PRESSURE RELEASE

Natural Pressure Release: When pressure cooking is complete, steam will naturally release from the unit as it cools down. This can take up to 20 minutes or more, depending on the amount of liquid and food in the pot. During this time, the unit will switch to Keep Warm mode. Press the KEEP WARM button if you would like to turn Keep Warm mode off. When natural pressure release is complete, the unit will display "OPN Lid".

Quick Pressure Release: Use **ONLY** if your recipe calls for it. When pressure cooking is complete and the KEEP WARM light is on, turn the pressure release valve to the VENT position to instantly release pressure through the valve.

Even after releasing pressure naturally or using the pressure release valve, some steam will remain in the unit and will escape when the lid is opened.



NOTE: At any time during the natural release process, you can switch to quick release by turning the pressure release valve to the VENT position.

NOTE: For larger food loads that require more depressurization, you can release pressure by moving the valve to the VENT position.

PRESSURIZING

As pressure builds in the unit, the control panel display will show PrE and progress bars. Time to pressure varies based on the amount and temperature of ingredients as well as liquid in the pot. For safety, the lid will lock as the unit pressurizes, and it will unlock once pressure is released. Once the unit has reached full pressure, cooking will begin and the timer will start counting down.

USING THE PRESSURE FUNCTION

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

Pressure

- Place ingredients and at least 1 cup of liquid in the pot, as well as any necessary accessory. **DO NOT** fill the pot past the PRESSURE MAX line.

NOTE: Unit will not pressurize if there is not enough liquid.



NOTE: When cooking rice, beans, or other ingredients that expand, **DO NOT** fill the pot more than halfway.

- Close the lid. Then turn the pressure release valve to SEAL position.



- Move the slider to PRESSURE. Use the up and down arrows to the left of the display to select Hi or LO.



- Use the up and down arrows to the right of the display to adjust the cook time in minute increments up to 1 hour, and then 5-minute increments from 1 hour to 4 hours.

NOTE: If running for 1 hour or less, the clock will count down by minutes and seconds. If running for more than 1 hour, the clock will count down by minutes only.

- Press START/STOP to begin cooking. The unit will begin building pressure. The display will show "PrE" and progress bars. The timer will begin counting down when the unit is fully pressurized.



NOTE: Time to pressure varies depending on the selected pressure, current temperatures of the cooking pot, and temperature/quantity of the ingredients.

- When cook time reaches zero, turn the pressure release valve to VENT position.



- The unit will beep, automatically switch to Keep Warm mode, and the timer will begin counting up.

NOTE: After cooking is complete, you may press KEEP WARM to turn the Keep Warm mode off. Or press the START/STOP button.

- When the unit displays "OPN Lid," it has depressurized and you can move the slider to the right to open the lid.

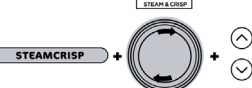
USING THE STEAMCRISP FUNCTIONS

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

NOTE: The position of the pressure release valve does not matter when using SteamCrisp functions.

Steam & Crisp

- Load ingredients according to recipe.
- Move slider to STEAMCRISP. The function selection will default to STEAM & CRISP. The default temperature and time settings will display. Use the up and down arrows to the left of the display to choose a temperature in 5-degree increments between 300°F and 450°F.

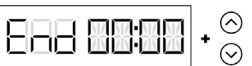


- Use the up and down arrows to the right of the display to adjust the cook time in minute increments up to 1 hour.
- Press START/STOP to begin cooking.
- The display will show "PrE" and progress bars, indicating the unit is building steam. The time to steam depends on the amount of ingredients in the pot.



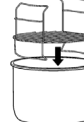
- When the unit reaches the appropriate steam level, the display will show the set temperature and the timer will begin counting down.

- When cook time reaches zero, the unit will beep and display "End" for 5 minutes. If your food requires more time, use the up arrow to the right of the display to add additional time. The unit will skip preheating.



Steam & Bake

- Place the multi-purpose pan on the rack in the lower position. Then place the rack with accessory in the pot.



- Move slider to STEAMBAKE, then use the dial to select STEAM BAKE. The default temperature setting will display. Use the up and down arrows to the left of the display to choose a temperature in 5-degree increments between 225°F and 400°F.



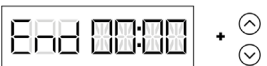
- Use the up and down arrows to the right of the display to adjust the cook time in minute increments up to 1 hour 15 minutes.
- Press START/STOP to begin cooking.

- The display will show "PrE" and progress bars indicating the unit is building steam. The time to steam is 20 minutes.



USING YOUR NINJA® FOODI® PRESSURE COOKER STEAM FRYER WITH SMARTLID™ - CONT.

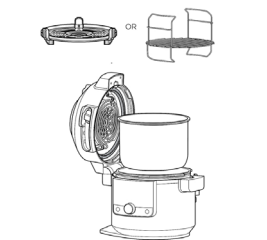
- 6 When preheating has completed, the display will show the set temperature and the timer will begin counting down.
- 7 When cook time reaches zero, the unit will beep and display "End" for 5 minutes. If your food requires more time, use the up arrow to the right of the display to add additional time. The unit will skip preheating.



USING THE AIR FRY/STOVETOP FUNCTIONS

Air Fry

- 1 Place either the Cook & Crisp™ Plate or deluxe reversible rack in the pot.



- 2 Add ingredients to the Cook & Crisp Plate or deluxe reversible rack. Close the lid.

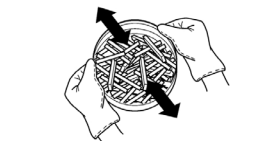


- 3 Move slider to AIR FRY/STOVETOP, the unit will default to AIR FRY. The default temperature setting will display. Use the up and down arrows to the left of the display to choose a temperature in 5-degree increments between 300°F and 400°F.



- 4 Use the up and down arrows to the right of the display to adjust the cook time in minute increments up to 1 hour.
- 5 Press START/STOP to begin cooking.

NOTE: For best results, it is recommended to periodically shake ingredients during air frying. You can open the lid and lift out the pot to shake or toss ingredients for even browning. When done, lower the pot back into the unit and firmly close the lid. Cooking will automatically resume after the lid is closed.

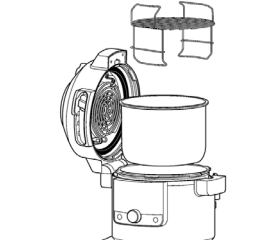


- 7 When cook time reaches zero, the unit will beep and "End" will flash 3 times on the display.



Broil

- 1 Place the deluxe reversible rack in the pot in the higher broil position or follow the directions in your recipe.



- 2 Place ingredients on the rack, then close the lid.



- 3 Move slider to AIR FRY/STOVETOP, then use the dial to select BROIL.



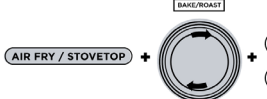
NOTE: There is no temperature adjustment available or necessary when using the Broil function.

- 4 Use the up and down arrows to the right of the display to adjust the cook time in minute increments up to 30 minutes.
- 5 Press START/STOP to begin cooking.
- 6 When cook time reaches zero, the unit will beep and "End" will flash 3 times on the display.



Bake/Roast

- 1 Place any accessories and ingredients in the pot. Close the lid.
- 2 Move slider to AIR FRY/STOVETOP, then use the dial to select BAKE/ROAST. The default temperature setting will display. Use the up and down arrows to the left of the display to choose a temperature in 5-degree increments between 250°F and 400°F.

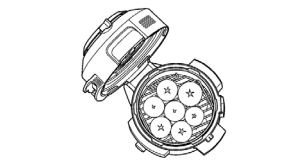


- 3 Use the up and down arrows to the right of the display to adjust the cook time in minute increments up to 1 hour and then 5-minute increments from 1 hour to 4 hours.
- 4 Press START/STOP to begin cooking.
- 5 When cook time reaches zero, the unit will beep and "End" will flash 3 time on the display.

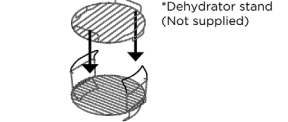


Dehydrate

- 1 Place the ingredients on the bottom of the Cook & Crisp™ Plate.



- 2 Holding the deluxe layer by its handles, place it down over the reversible rack in the position shown below. Then place a layer of ingredients on the deluxe layer and close the lid.



NOTE: For 5 levels of capacity, use the Dehydrator Stand (sold separately) directly in the cooking pot.

- 3 Move slider to AIR FRY/STOVETOP, then use the dial to select DEHYDRATE. The default temperature setting will display. Use the up and down arrows to the left of the display to choose a temperature in 5-degree increments between 80°F and 195°F.

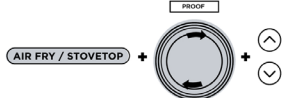


- 4 Use the up and down arrows to the right of the display to adjust the cook time in 15-minute increments from 1 hour to 12 hours.
- 5 Press START/STOP to begin cooking.
- 6 When cook time reaches zero, the unit will beep and "End" will flash 3 times on the display.



Proof

- 1 Place dough in the pot or Cook & Crisp™ Plate and close the lid.
- 2 Move slider to AIR FRY/STOVETOP, then use the dial to select PROOF. The default temperature setting will display. Use the up and down arrows to the left of the display to choose a temperature in 5-degree increments between 75°F and 95°F.



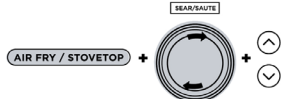
- 3 Use the up and down arrows to the right of the display to adjust the proof time in minute increments between 20 minutes and 2 hours.

- 4 Press START/STOP to begin cooking.
- 5 When cook time reaches zero, the unit will beep and "End" will flash 3 times on the display.



Sear/Sauté

- 1 Add ingredients to the pot.
- 2 Move slider to AIR FRY/STOVETOP or open the lid, then use the dial to select SEAR/SAUTÉ. The default temperature setting will display. Use the up and down arrows to the left of the display to select "LO1," "2," "3," "4," or "Hi5."



NOTE: There is no time adjustment available when using the Sear/Sauté function.

- 3 Press START/STOP to begin cooking.
- 4 Press START/STOP to turn off the SEAR/SAUTÉ function. To switch to a different cooking function, press START/STOP to end the cooking function then use the slider and dial to select your desired function.

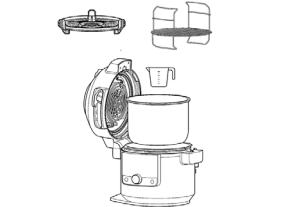
NOTE: You can use this function with the lid open or with the lid closed.

NOTE: ALWAYS use nonstick utensils in the cooking pot. **DO NOT** use metal utensils, as they will scratch the nonstick coating on the pot.

NOTE: SEAR/SAUTÉ will automatically turn off after 1 hour for "4" and "Hi5" and 4 hours for "LO1," "2," and "3."

Steam

- 1 Add 1 cup of liquid (or recipe-specified amount) to the pot, then place the reversible rack or Cook & Crisp™ Plate with ingredients in the pot.



- 2 Move slider to AIR FRY/STOVETOP, then use the dial to select STEAM.



- 3 Use the up and down arrows to the right of the display to adjust the cook time in minute increments up to 30 minutes.
- 4 Press START/STOP to begin cooking.

NOTE: There is no temperature adjustment when using the STEAM function.

- 5 The unit will begin preheating to bring the liquid to a boil. The display will show "PrE." The preheating animation will show until the unit reaches temperature and then the display will show the timer counting down.



- 6 When cook time reaches zero, the unit will beep and "End" will flash 3 times on the display.



Sous Vide

NOTE: For best results when using the Sous Vide function, do not use the unit prior and do not use warm water.

- 1 Install the cooking pot in the cooker base. Add 12 cups of room-temperature water to the pot.

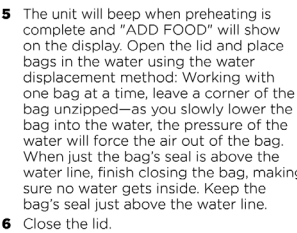
- 2 Close the lid and move slider to AIR FRY/STOVETOP, then use the dial to select SOUS VIDE. The default temperature setting will display. Use the up and down arrows to the left of the display to choose a temperature in 5-degree increments between 120°F and 190°F.



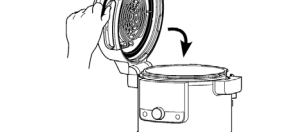
- 3 The cook time will default to 3 hours. Use the up and down arrows to the right of the display to adjust the cook time in 15-minute increments up to 12 hours, then 1-hour increments from 12 hours to 24 hours.
- 4 Press START/STOP to begin preheating.

NOTES: It can take 10 minutes longer for the unit to preheat. Prepare up to 3 pounds of ingredients during this time by seasoning them, then placing each portion in a single-use resealable plastic bag. For cook times of 4+ hours with a temperature above 160°F, double-bag each portion of food or wrap in plastic wrap before placing in the single-use resealable bag. This will help protect food during the long period of submersion.

- 5 The unit will beep when preheating is complete and "ADD FOOD" will show on the display. Open the lid and place bags in the water using the water displacement method: Working with one bag at a time, leave a corner of the bag unzipped—as you slowly lower the bag into the water, the pressure of the water will force the air out of the bag. When just the bag's seal is above the water line, finish closing the bag, making sure no water gets inside. Keep the bag's seal just above the water line.



- 6 Close the lid.



- 7 When cook time reaches zero, the unit will beep and "End" will flash 3 times on the display.



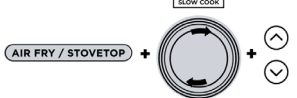
NOTES: When reheating food that has been cooked using the Sous Vide function, use the Sous Vide function again. After preheating the water, add food in the resealable bags and cook approximately 15-20 minutes using the desired cook temperature.

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.

Slow Cook

- 1 Add ingredients to the pot. **DO NOT** fill the pot past the MAX line.

- 2 Move slider to AIR FRY/STOVETOP, then use the dial to select SLOW COOK. The default temperature setting will display. Use the up and down arrows to the left of the display to select "Hi," "Lo," or "bUFFEt."



- 3 Use the up and down arrows to the right of the display to adjust the cook time in 15-minute increments up to 12 hours.
- 4 Press START/STOP to begin cooking.

NOTE: The SLOW COOK bUFFEt time setting may be adjusted between 2 and 12 hours; the SLOW COOK LO time setting may be adjusted between 6 and 12 hours. The SLOW COOK Hi time setting may be adjusted between 4 and 12 hours.

- 5 When cook time reaches zero, the unit will beep, automatically switch to Keep Warm mode, and begin counting up.

NOTE: After cooking is complete, you may press KEEP WARM to turn the Keep Warm mode off.

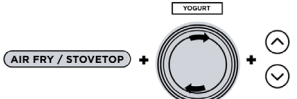
Yogurt

- 1 Add desired amount of milk to the pot.

NOTE: If you prefer to pasteurize, cool, and add cultures not using the unit, skip steps 1-9. Instead, press TEMP, select "FEr," press TIME, select desired incubation time, then press START/STOP to begin.

- 2 Close the lid.

- 3 Move slider to AIR FRY/STOVETOP, then use the dial to select YOGURT. The default temperature setting will display. Use the up and down arrows to the left of the display to select "FEr."



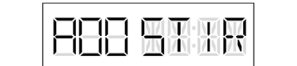
- 4 Use the up and down arrows to the right of the display to adjust the incubation time in 30-minute increments between 6 and 12 hours.

NOTE: Selecting a longer time will lead to tangier yogurt with a thicker consistency. Use 12 hours to achieve Greek-style yogurt.

- 5 Press START/STOP to begin pasteurization.
- 6 Unit will display "boil," while pasteurizing. When pasteurization temperature is reached, the unit will beep and display "COOL."



- 7 Once the milk has cooled, the unit will display "ADD" and "STIR" in succession and the incubation time.



- 8 Open the lid and skim the top of the milk.

- 9 Add yogurt cultures to milk and stir to combine. Close the lid and press START/STOP to begin incubation process.

- 10 The display will show "FEr" and will begin counting down. When incubation time is complete, the unit will beep and END will flash 3 times on the display. The unit will beep each minute for up to 4 hours or until powered off.



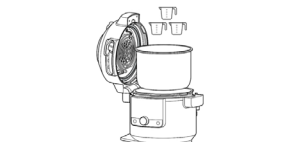
- 11 Chill yogurt up to 12 hours before serving.

AVOIDING CROSS CONTAMINATION & CLEANING THE LID

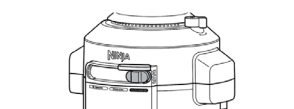
We recommend inspecting the interior of the lid prior to cooking with "wet cooking functions," which include Slow Cook, Steam, Sous Vide, Sear/Sauté, Pressure, and all SteamCrisp functions. If you see any food residue or oil buildup on the heating element or fan, we recommend steam cleaning the unit (see instructions below), then wiping down the interior of the lid.

STEAM CLEANING INSTRUCTIONS:

- 1 Fill pot with 3 cups of Water.



- 2 Move slider to AIR FRY/STOVETOP.



- 3 Select STEAM, and set time to 30 minutes. Press START/STOP.
- 4 When time reaches zero and the unit has cooled down, use a wet cloth or sponge to clean the interior surface of the lid.

CAUTION: When cleaning the interior of the lid, do not touch the fan.



- 5 Repeat steps 3 and 4 as needed, and spot-clean as necessary.

NOTE: If the unit is not open after the cycle is over, the unit will default to keep warm and the heating element will continue running.

TROUBLESHOOTING GUIDE

Why is my unit taking so long to come to pressure? How long does it take to come to pressure?

- Cooking times may vary based on the selected temperature, current temperature of the cooking pot, and temperature or quantity of the ingredients.
- Check to make sure the silicone ring is fully seated and flush against the lid. If installed correctly, you should be able to tug lightly on the ring to rotate it.
- Check that the lid is fully locked, and the pressure release valve is in the SEAL position when pressure cooking.
- Unit will not pressurize if there is not enough liquid

Why is the time counting down so slowly?

- You may have set hours rather than minutes. When setting time, the display will show HH:MM and the time will increase/decrease in minute increments.

How can I tell when the unit is pressurizing?

- The display will show progress bar loading the building animation to indicate the unit is building pressure.

"PrE" and moving lights are shown on the display screen when using the Pressure or Steam function or any SteamCrisp function.

- This indicates the unit is building pressure or preheating when using PRESSURE or STEAM. When the unit has finished building pressure, your set cook time will begin counting down.

There is a lot of steam coming from the unit when using the Steam function.

- It's normal for steam to release through the pressure release valve during cooking.

Why can't I open the lid after pressurizing?

- As a safety feature, the lid will not unlock until the unit is completely depressurized. Turn the pressure release valve to the VENT position to quick release the pressurized steam. A quick burst of steam will spurt out of the pressure release valve. When the steam is completely released, the unit will be ready to open.

Is the pressure release valve supposed to be loose?

- Yes. The pressure release valve's loose fit is intentional; it enables a quick and easy transition between SEAL and VENT and helps regulate pressure by releasing small amounts of steam during cooking to ensure great results. Please make sure it is turned as far as possible toward the SEAL position when pressure cooking and as far as possible toward the VENT position when quick releasing.

The unit is hissing and not reaching pressure.

- Make sure the pressure release valve is turned to the SEAL position. If you've done this and still hear a loud hissing noise, it may indicate the silicone ring is not fully in place. Press START/STOP to stop cooking, VENT as necessary, and open the lid. Press down on the silicone ring, ensuring it is fully inserted and lies flat under the ring rack. Once fully installed, you should be able to tug lightly on the ring to rotate it.

The unit is counting up rather than down.

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

"ADD POT" error message appears on display screen.

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

"SHUT LID" error message appears on display screen.

- The lid is open and needs to be closed for the selected function to start.

"ADD WATER" error message appears on display screen when using the Steam or Pressure function.

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

"NO PRESSURE" error message appears on display screen when using the Pressure function.

- Add more liquid to the cooking pot before restarting the pressure cook cycle.
- Make sure the pressure release valve is in the SEAL position.
- Make sure the silicone seal has been cleaned and installed correctly.

- Use a wet cloth or sponge to wipe down the interior of the lid.

"ERR" message appears.

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

"SLIDE" error message appears on display screen.

- Move the slider to the position corresponding with the desired cooking function.

"LOCK LID" error message appears on display screen.

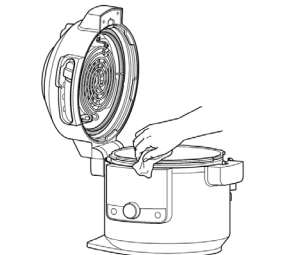
- Move the slider to the PRESSURE position in order to lock the lid.

NOTE: The images shown in this manual are 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.

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.

CLEANING & MAINTENANCE

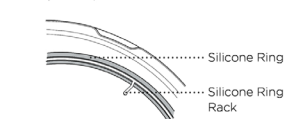
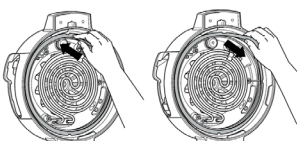
Cleaning: Dishwasher & Hand-Washing



The unit should be cleaned thoroughly after every use.

- Unplug the unit from the wall outlet before cleaning.
- To clean the cooker base and the control panel, wipe them clean with a damp cloth.
- The cooking pot, silicone ring, deluxe reversible rack, and Cook & Crisp™ Plate can be washed in the dishwasher.
- The pressure release valve and anti-clog cap, can be washed with water and dish soap.
- If food residue is stuck on the cooking pot, deluxe reversible rack, or Cook & Crisp™ Plate, fill the pot 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.
- Air-dry all parts after each use.

Removing & Reinstalling the Silicone Ring



To remove the silicone ring gently, pull it outward, section by section, from the metal ring rack. The ring can be installed with either side facing up. To reinstall, gently work the silicone ring into the rack section by section, ensuring the metal ring rack is visible (see image above).

After use, remove any food debris from the silicone ring and anti-clog cap.

Keep the silicone ring clean to avoid odor. Washing it in warm, soapy water or in the dishwasher can remove odor. However, it is normal for it to absorb the smell of certain acidic foods. It is recommended to have more than one silicone ring on hand. You can purchase additional silicone rings on [ninjaaccessories.com](#).

NEVER pull out the silicone ring with excessive force, as that may deform it and the rack and affect the pressure-sealing function. A silicone ring with cracks, cuts, or other damage should be replaced immediately.

NOTE: The silicone ring must be replaced by one that is specific to a Foodi® SmartLid™ model.

HELPFUL TIPS

- For consistent browning, make sure ingredients are arranged in an even layer on the bottom of the cooking pot with no overlapping. If ingredients are overlapping, make sure to shake halfway through the set cook time.
- For smaller ingredients that could fall through the deluxe reversible rack, we recommend first wrapping them in a parchment paper or foil pouch.
- Use the Keep Warm mode to keep food at a warm, food-safe temperature after cooking. To prevent food from drying out, we recommend keeping the lid closed and using this function just before serving. To reheat food, use the Reheat function.
- Always clean the interior of the lid thoroughly by wiping it down with a wet cloth or sponge.
- For best results, ensure that the silicone seal is cleaned prior to using the Pressure function. For more details on how to clean and install the silicone seal, see "Before First Use" section.



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