

Ninja OP401

Ninja OP401 Foodi XL TenderCrisp Pressure Multi Cooker 8 Quart Instruction Manual

Model: OP401 | Brand: Ninja

1. INTRODUCTION

The Ninja OP401 Foodi XL TenderCrisp Pressure Multi Cooker is a versatile kitchen appliance designed to simplify your cooking process. It combines the functions of a pressure cooker, air fryer, and TenderCrisper, allowing you to achieve tender, juicy results that are also crispy and golden. This manual provides essential information for safe and effective operation, maintenance, and troubleshooting of your appliance.

2. IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, serious injury, and/or damage to property. This appliance has passed rigorous testing to earn UL safety certification, providing confidence and peace of mind during use. Always read all instructions before using your Ninja Foodi XL.

- Always ensure the pressure release valve is clear before use.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock, do not immerse cord, plugs, or main unit housing in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner.
- Always use extreme caution when opening the lid after pressure cooking to avoid steam burns.

3. COMPONENTS OVERVIEW

Your Ninja OP401 Foodi XL comes with several key components designed for various cooking functions.



Image 3.1: Main unit with crisping lid, pressure lid, 8-quart ceramic-coated pot, and stainless steel reversible rack.



Image 3.2: The main unit with the crisping lid open, showing a cooked whole chicken inside the cooking pot.



Image 3.3: Raw steaks and potatoes placed on the reversible rack within the 8-quart ceramic-coated cooking pot, ready for cooking.



Image 3.4: The 8-quart ceramic-coated cooking pot and 5-quart Cook & Crisp Basket being loaded into a dishwasher for cleaning.

Included Components:

- **1700-Watt Main Unit:** The base of the appliance with the control panel.
- **Crisping Lid:** Attached to the main unit, used for air crisping, baking/roasting, broiling, and dehydrating.
- **Pressure Lid:** Separate lid used for pressure cooking and steaming.
- **8-Quart Ceramic-Coated Pot:** Nonstick, PTFE/PFOA-free, and easy to clean. Large capacity for family meals.
- **5-Quart Ceramic-Coated Cook & Crisp Basket:** Large-capacity, nonstick basket for air frying.
- **Stainless Steel Reversible Rack:** For steaming, baking, or elevating food during cooking.

4. SETUP

1. **Unpack:** Carefully remove all packaging materials and accessories from the box.
2. **Clean:** Wash the cooking pot, Cook & Crisp Basket, and reversible rack in warm, soapy water. Rinse and dry

thoroughly. The main unit and lids can be wiped clean with a damp cloth.

3. **Placement:** Place the main unit on a clean, dry, level surface. Ensure there is adequate space around the unit for ventilation.
4. **Power:** Plug the power cord into a grounded electrical outlet. The display will illuminate.

5. OPERATING MODES

The Ninja OP401 offers multiple cooking functions. Select the appropriate lid and function based on your desired cooking method.

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Video 5.1: Overview of the Ninja Foodi XL's functions and interchangeable lids, demonstrating its versatility as a pressure cooker, air fryer, and slow cooker.

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Video 5.2: A detailed review highlighting the Ninja Foodi 9-in-1's various cooking capabilities and ease of use.

5.1. Pressure Cooking & Steaming

Use the **Pressure Lid** for these functions. Ensure the pressure release valve is in the SEAL position. Pressure cooking allows for up to 70% faster cooking compared to traditional methods.

1. Place ingredients and liquid into the 8-quart cooking pot.
2. Place the pressure lid on the unit and turn it clockwise until it locks into place.
3. Select the 'PRESSURE' or 'STEAM' function.
4. Adjust time and pressure level (for pressure cooking) using the TEMP/TIME buttons.
5. Press START/STOP to begin.
6. Once cooking is complete, allow natural pressure release or use quick release as per recipe instructions.

5.2. TenderCrisp Technology (Air Crisp, Bake/Roast, Broil, Dehydrate)

Use the **Crisping Lid** for these functions. This lid is permanently attached to the unit. TenderCrisp technology allows you to quickly cook ingredients, then finish with a crispy, golden texture.

1. Place ingredients into the 8-quart cooking pot or the 5-quart Cook & Crisp Basket (placed inside the pot).
2. Lower the crisping lid.
3. Select 'AIR CRISP', 'BAKE/ROAST', 'BROIL', or 'DEHYDRATE'.
4. Adjust temperature and time using the TEMP/TIME buttons. Air frying uses up to 75% less fat than deep frying.
5. Press START/STOP to begin.
6. The unit will preheat, then begin cooking. You may open the lid to check food or shake the basket during cooking.

5.3. Slow Cook, Yogurt, Sear/Sauté

For Slow Cook and Yogurt functions, use the **Pressure Lid** with the pressure release valve in the VENT position. For Sear/Sauté, no lid is required.

1. Place ingredients into the 8-quart cooking pot.
2. Select 'SLOW COOK', 'YOGURT', or 'SEAR/SAUTÉ'.
3. Adjust temperature and time using the TEMP/TIME buttons.

4. Press START/STOP to begin.

6. MAINTENANCE AND CLEANING

Proper maintenance ensures the longevity and optimal performance of your Ninja Foodi XL. Always unplug the unit before cleaning and allow it to cool completely.

6.1. Cleaning the Main Unit and Crisping Lid

- Wipe the main unit and crisping lid with a damp cloth.
- Do not immerse the main unit in water or other liquid.
- Clean the heating element inside the crisping lid with a non-abrasive brush or cloth if necessary.

6.2. Cleaning the Cooking Pot, Cook & Crisp Basket, and Accessories

- The 8-quart ceramic-coated pot, 5-quart ceramic-coated Cook & Crisp Basket, and reversible rack are dishwasher-safe.
- For hand-washing, use warm, soapy water and a non-abrasive sponge or cloth.
- Ensure all parts are thoroughly dry before storing.

7. TROUBLESHOOTING

If you encounter any issues with your Ninja Foodi XL, refer to the following common troubleshooting tips:

- **Unit not turning on:** Ensure the power cord is securely plugged into a grounded outlet.
- **Pressure not building:** Check that the pressure lid is properly sealed and the pressure release valve is in the SEAL position. Ensure there is sufficient liquid in the pot as per your recipe.
- **Food not crisping:** Ensure the crisping lid is fully closed. Check the temperature and time settings. Avoid overcrowding the Cook & Crisp Basket.
- **Error messages:** Consult the full product manual for specific error codes and their solutions.

For further assistance, please contact Ninja customer support.

8. SPECIFICATIONS

Feature	Specification
Brand	Ninja
Model Number	OP401
Capacity	8 Quarts (Cooking Pot), 5 Quarts (Cook & Crisp Basket)
Wattage	1700 watts
Voltage	220V
Material	Metal, Plastic, Rubber
Color	Black/Gray
Finish Type	Matte

Special Features	Programmable, TenderCrisp Technology
Dishwasher Safe Parts	Yes (Cooking Pot, Cook & Crisp Basket, Reversible Rack)

9. WARRANTY AND SUPPORT

The Ninja OP401 Foodi XL TenderCrisp Pressure Multi Cooker comes with a **90-day limited warranty**. Please retain your proof of purchase for warranty claims.

For product support, troubleshooting, or to inquire about replacement parts, please visit the official Ninja website or contact their customer service department.

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