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› Ninja OS101 Foodi 9-in-1 Pressure Cooker & Air Fryer Instruction Manual

Ninja OS101

Ninja OS101 Foodi 9-in-1 Pressure Cooker & Air Fryer Instruction Manual

Model: OS101

1. PRODUCT OVERVIEW

The Ninja Foodi OS101 is a versatile 9-in-1 kitchen appliance designed to simplify meal preparation. It combines the functionalities of a pressure cooker and an air fryer, utilizing TenderCrisp Technology to achieve tender interiors and crispy exteriors. This appliance offers multiple cooking functions to prepare a wide variety of dishes efficiently.



Image: The Ninja Foodi OS101 9-in-1 Pressure Cooker & Air Fryer.

2. INCLUDED COMPONENTS

The Ninja Foodi OS101 comes with the following components:

- 1460-Watt Pressure Cooker with Attached Crisping Lid
- Pressure Cooking Lid
- 5-Quart Nonstick Cooking Pot
- 4-Quart Nonstick Cook & Crisp Plate
- Stainless Steel Nesting Broil Rack
- 15 Recipe Guide

NINJA FOODI 9-IN-1 PRESSURE COOKER OS101

OS101

NINJA®
Foodi®
PRESSURE COOKER

5-QUART COMPACT STAINLESS

- ✓ **5-Qt. Capacity**
- ✓ **9 Functions**
- ✓ **Stainless Finish**
- ✓ **2 Accessories Included**
- ✓ **15 Inspiration Recipe Guide Included**



Image: Ninja Foodi OS101 with its main components, including the pressure cooker, cooking pot, and Cook & Crisp Plate.



MEAL-MAKING VERSATILITY

Create one pot wonders or use included Nesting Broil Rack for mains & sides together.

Image: The Stainless Steel Nesting Broil Rack, designed for steaming or broiling and easy storage.

With the Ninja® Foodi® 5-qt. Pressure Cooker, you also get:



Nesting Broil Rack

Steam, broil, add capacity and store easily inside cooking pot.



4-Qt. Cook & Crisp™ Plate

Air fry up to 2 lbs. of French Fries.

Image: The 4-Quart Nonstick Cook & Crisp Plate, ideal for air frying up to 2 lbs of French fries.

3. SETUP

1. **Unpack:** Carefully remove all components from the packaging.
2. **Initial Cleaning:** Wash the 5-Quart Nonstick Cooking Pot, 4-Quart Nonstick Cook & Crisp Plate, and Stainless Steel Nesting Broil Rack with warm, soapy water. Rinse thoroughly and dry completely. Wipe the exterior of the main unit with a damp cloth.
3. **Placement:** Place the unit on a clean, dry, level surface away from the edge of the countertop. Ensure adequate ventilation around the unit.
4. **Power Connection:** Plug the power cord into a grounded electrical outlet.
5. **Lid Attachment:** The Crisping Lid is attached to the unit. For pressure cooking, ensure the Pressure Cooking Lid is properly aligned and locked into place.

4. OPERATING MODES

The Ninja Foodi OS101 offers 9 versatile cooking functions. Use the control panel to select your desired function, temperature, and time.



Image: Close-up of the Ninja Foodi OS101 control panel, showing various function buttons.

TenderCrisp Technology

This technology allows you to pressure cook ingredients to lock in moisture and then finish them with a golden, crispy texture using the air fry function. This is ideal for dishes requiring both tender and crispy elements.



TENDERCRISP™ TECHNOLOGY

Pressure cook and air fry all in one pot.

Image: Illustration of TenderCrisp Technology, combining pressure cooking and air frying.

Available Functions:

- **Pressure Cook:** Cook food up to 70% faster than traditional methods, locking in juices and flavor.
- **Air Fry Crisp:** Achieve crispy results with up to 75% less fat than traditional frying. Ideal for French fries, chicken wings, and more.
- **Sear/Sauté:** Brown meats, sauté vegetables, and simmer sauces directly in the cooking pot.
- **Steam:** Gently cook delicate foods like vegetables and fish.
- **Slow Cook:** Prepare tender meals over extended periods, similar to a traditional slow cooker.
- **Yogurt:** Make homemade yogurt.
- **Bake/Roast:** Use for baking cakes, roasting meats, and more.
- **Broil:** Quickly brown the top of dishes or cook smaller cuts of meat.
- **Keep Warm:** Automatically keeps food warm after cooking is complete.

9 functions to elevate your cooking

- Pressure cook
- Slow cook
- Steam
- Sear/sauté
- Air crisp
- Bake/roast
- Broil
- Yogurt
- Keep warm



Image: The Ninja Foodi OS101 showcasing its 9 versatile cooking functions.



5-QT COOKING CAPACITY
Fits up to a 4-lb chicken or 2-lbs French fries.

Image: The 5-Quart cooking pot, capable of holding a 4-lb chicken or 2-lbs of French fries.

5. CLEANING & MAINTENANCE

Proper cleaning and maintenance ensure the longevity and optimal performance of your Ninja Foodi OS101.

- **Cooking Pot & Cook & Crisp Plate:** Both the 5-Quart Nonstick Cooking Pot and the 4-Quart Nonstick Cook & Crisp Plate are BPA-free and dishwasher safe for easy cleanup.
- **Lids:** The Pressure Cooking Lid and Crisping Lid should be hand-washed with warm, soapy water. Ensure all parts are dry before storage.
- **Main Unit:** Wipe the exterior of the main unit with a clean, damp cloth. Do not immerse the main unit in water or any other liquid.
- **Storage:** Store the unit and its accessories in a dry place. The Nesting Broil Rack can be stored inside the cooking

pot.

6. TROUBLESHOOTING

If you encounter any issues with your Ninja Foodi OS101, please refer to the comprehensive troubleshooting section in the included 15 Recipe Guide or visit the official Ninja support website for detailed assistance.

7. SPECIFICATIONS

- **Brand:** Ninja
- **Model:** OS101
- **Capacity:** 5 Quarts
- **Material:** Stainless steel
- **Color:** Stainless Steel
- **Wattage:** 1460 watts
- **Voltage:** 110 Volts
- **Product Dimensions:** 15.95"D x 13.9"W x 13.19"H
- **Item Weight:** 2 Pounds
- **Operation Mode:** Automatic
- **Dishwasher Safe Parts:** Yes (5-Quart Cooking Pot, 4-Quart Cook & Crisp Plate)
- **Special Feature:** Programmable

8. WARRANTY & SUPPORT

For detailed warranty information and customer support, please refer to the documentation included with your Ninja Foodi OS101 or visit the official Ninja website. Ensure you register your product to receive updates and support.

ASK A QUESTION ABOUT THIS MANUAL

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page's manual context to help answer it.

Name

Anonymous

Email

you@example.com

After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. [Privacy details](#).

Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question