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> Ninja Artisan Outdoor Pizza Oven, 12-inch, 3-minute Pizza, Neapolitan, Thin Crust, New York Chicago, Custom, 700F Max Temperature, Electric Heat, Bake, Broil, Proof, Warm, MO201

## Ninja MO201

# Ninja Artisan Outdoor Pizza Oven Instruction Manual

Model: MO201

## INTRODUCTION

Welcome to the world of artisan outdoor cooking with your new Ninja Artisan Outdoor Pizza Oven. This versatile electric oven is designed to bring pizzeria-quality results to your backyard, offering 5-in-1 functionality including pizza, bake, broil, warm, and proof. With complete temperature control up to 700°F, you can effortlessly create delicious meals outdoors. Please read this manual thoroughly before operation to ensure safe and optimal use of your appliance.

## IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury to persons:

- Read all instructions before using the appliance.
- This appliance is for outdoor use only. Do not operate indoors.
- Ensure the appliance is placed on a stable, level, heat-resistant surface.
- Do not touch hot surfaces. Use handles or knobs. Always use oven mitts or gloves when handling hot materials.
- To protect against electrical shock, do not immerse cord, plugs, or main unit 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, and before cleaning the appliance.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner.
- Do not use attachments not recommended by the appliance manufacturer.
- Do not let cord hang over edge of table or counter or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.

- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- Do not use appliance for other than intended use.
- Always check for fire before opening the door slowly.

## WHAT'S INCLUDED

Your Ninja Artisan Outdoor Pizza Oven comes with the following components:

- Ninja Artisan Outdoor Pizza Oven Unit
- 12" x 12" Pizza Stone
- 12" x 12" Bake Pan
- Quick Start Guide with Inspiration Recipes



The Ninja Artisan Outdoor Pizza Oven with a pizza cooking on its stone.

## SETUP

Before first use, ensure all packaging materials are removed from the unit. Place the oven on a stable, flat, and heat-resistant surface outdoors, away from any flammable materials. Ensure adequate ventilation around the unit. Insert the 12" x 12" Pizza Stone into the designated slot inside the oven. If using the 12" x 12" Bake Pan, place it directly on the heating elements or on the stone if specified by a recipe.



## Complete Temp Control™

Up to 700°F max temps with easy-to-use digital controls.

A hand adjusting the digital controls of the Ninja Artisan Outdoor Pizza Oven, demonstrating its complete temperature control.

### OPERATING YOUR NINJA ARTISAN OUTDOOR PIZZA OVEN

#### Powering On and Temperature Control

Plug the oven into a suitable outdoor electrical outlet. Press the power button to turn on the unit. Use the MODE button to select your desired cooking function (Pizza, Bake, Proof, Broil, Warm). The digital display will show the current temperature setting. Use the dial to adjust the temperature to your recipe's requirements. The oven features a Chef's View Window, allowing you to monitor your food without opening the door.



## Chef's view window

Watch your pizza cook to perfection through the chef's view window.

A man observing food through the Chef's View Window of the Ninja Artisan Outdoor Pizza Oven.

### Cooking Functions

The Ninja Artisan Outdoor Pizza Oven offers five versatile cooking functions:

- **Pizza:** Choose from 5 preset pizza settings: Neapolitan, Thin Crust, Pan, New York, and Custom. The oven can cook a 12-inch pizza in as little as 3 minutes (excluding 18-minute preheat) at 700°F. No turning is necessary for even cooking.
- **Bake:** Ideal for baking various dishes like casseroles, breads, or desserts. The 12" x 12" bake pan is perfect for this function.
- **Broil:** Use for charring, browning, or finishing dishes.
- **Proof:** A 90°F setting designed to bring dough to optimal temperature for bakery-quality results, removing guesswork from proofing.
- **Warm:** Keeps cooked food warm until ready to serve.



## 5 pizza presets

A pizza for every craving:  
Neapolitan, Thin Crust, New York, Pan, and custom.

Visual representation of the five pizza presets available on the Ninja Artisan Outdoor Pizza Oven.



# 5 cooking functions

Pizza, Bake, Proof, Broil, and Warm.

Illustrations of the five cooking functions: Pizza, Bake, Broil, Proof, and Warm.

For optimal pizza results, ensure the oven is fully preheated to the desired temperature before placing the pizza inside. The oven is designed to cook up to three 12-inch pizzas back-to-back in under 10 minutes (excluding initial preheat time).



# Back-to-back pizza making

Make 3 pizzas in under 10 minutes.\*

\*NOT INCLUDING PREHEAT, COOKED AT NEAPOLITAN 700°F MAX TEMP SETTING.

The Ninja Artisan Outdoor Pizza Oven allows for efficient back-to-back pizza making.

## MAINTENANCE AND CLEANING

Proper maintenance ensures the longevity and performance of your Ninja Artisan Outdoor Pizza Oven. Always unplug the unit and allow it to cool completely before cleaning.

- **Exterior:** Wipe the exterior with a damp cloth. Do not use abrasive cleaners or scouring pads.
- **Interior:** For spills or residue, wipe the interior with a damp cloth. For stubborn stains, a mild detergent can be used, followed by wiping with a clean, damp cloth.
- **Pizza Stone:** The pizza stone should be cleaned by scraping off any excess food. Do not use soap or immerse the stone in water, as it is porous and can absorb liquids, leading to cracking. Allow it to air dry completely.
- **Bake Pan:** The bake pan is dishwasher safe for easy cleaning.
- **Storage:** The oven is weather-resistant for outdoor storage, but using a Ninja Artisan Oven cover is recommended to protect it from the elements and prolong its life.

## TROUBLESHOOTING

If you encounter any issues with your Ninja Artisan Outdoor Pizza Oven, refer to the following common problems and solutions:

Problem	Possible Reason	Solution
Oven not turning on.	Not plugged in or power issue.	Ensure the power cord is securely plugged into a working outdoor outlet. Check the circuit breaker.
Pizza sticking to stone.	Insufficient flour/cornmeal or stone not seasoned.	Lightly dust the pizza stone with flour or cornmeal before placing dough. Ensure the stone is properly seasoned over time with use.
Pizza crust is soggy/undercooked.	Oven not fully preheated or dough too thick.	Always allow the oven to fully preheat to the set temperature. Ensure dough is rolled to the recommended thickness for the chosen pizza style.
Uneven cooking.	Improper placement of food.	Ensure food is centered on the stone or pan. The oven is designed for even cooking without turning, but slight adjustments may be needed for very large items.
Smoke/Burning smell.	Food residue or excessive toppings.	Clean the oven interior and stone regularly. Avoid excessive toppings that may spill and burn. If a fire occurs, open door slowly to check for fire, then unplug.

## SPECIFICATIONS

Feature	Detail
Brand	Ninja
Model Name	Ninja MO201
Product Dimensions	20.78"D x 16.22"W x 12.4"H
Item Weight	25 pounds
Power Source	Corded Electric
Temperature Range	90-700°F
Control Type	Button Control, Dial
Special Features	Temperature Control, LED Display, Programmable, Chef's View Window, Weather Resistant

## WARRANTY AND SUPPORT

For detailed warranty information, product registration, and customer support, please refer to the Quick Start Guide included with your Ninja Artisan Outdoor Pizza Oven or visit the official Ninja website. You can also find more information and accessories at the [Ninja Store on Amazon](#).

Please note: No official product videos from the seller were available in the provided data to embed in this

manual.