#### Ninja Foodi OS300

## Ninja Foodi 10-in-1 Pressure Cooker & Air Fryer User Manual

Model: OS300

#### **NTRODUCTION**

Welcome to the Ninja Foodi 10-in-1 Pressure Cooker & Air Fryer user manual. This appliance is designed to offer a wide range of cooking functionalities, combining the benefits of pressure cooking and air frying in one versatile unit. Please read this manual thoroughly before first use to ensure safe and optimal operation of your appliance.

The Ninja Foodi OS300 features 10 distinct cooking functions: Pressure Cook, Slow Cook, Steam, Sous Vide, Yogurt, Air Fry, Broil, Bake/Roast, Dehydrate, and Sear/Sauté. Its exclusive TenderCrisp technology allows for quick pressure cooking followed by a crispy finish.

#### 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, including the following:

- Read all instructions before using the appliance.
- Do not touch hot surfaces. Use handles or knobs.
- 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.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Do not use outdoors.
- 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.
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "off", then remove plug from wall outlet.
- Do not use appliance for other than intended use.

- This appliance cooks under pressure. Improper use may result in scalding injury. Make certain unit is properly closed before operating.
- Never force open the pressure lid.
- Do not fill the unit above the MAX fill line.
- Always check the pressure release valve and anti-clog cap for clogging before use.

#### **PRODUCT OVERVIEW**

The Ninja Foodi 10-in-1 Pressure Cooker & Air Fryer is a versatile kitchen appliance designed to simplify your cooking process. It features a robust construction with a stainless steel finish and a user-friendly control panel.



Image: Front view of the Ninja Foodi 10-in-1 Pressure Cooker & Air Fryer, showcasing its sleek black and stainless steel design with the digital control panel.

#### **Key Components:**

- Main Unit: Houses the heating elements and control panel.
- **Pressure Lid:** Used for pressure cooking, slow cooking, steaming, and sous vide. Features a pressure release valve.

- Crisping Lid: Used for air frying, baking/roasting, broiling, and dehydrating.
- 6.5-Quart Cooking Pot: Ceramic-coated, nonstick, and dishwasher safe.
- Reversible Broil Rack: For multi-layer cooking and broiling.
- Control Panel: Digital display with touch controls for various functions, temperature, and time settings.



## 10 cooking functions

Including Pressure Cook, Slow Cook, Steam, Sous Vide, Yogurt, Air Fry, Broil, Bake/Roast, Dehydrate, and Sear/Saute.

Image: Close-up view of the Ninja Foodi control panel, showing the digital display, function buttons (Pressure, Steam, Slow Cook, Yogurt, Air Crisp, Bake/Roast, Broil, Dehydrate, Sear/Sauté), and temperature/time controls.

#### **Included Accessories:**

- Pressure Lid
- Reversible Broil Rack
- 6.5-Quart Nonstick Cooking Pot
- Recipe Book (15 chef-inspired recipes)

#### **S**ETUP

Before using your Ninja Foodi for the first time, follow these steps:

- 1. Unpack: Remove all packaging materials, stickers, and tags from the unit and accessories.
- 2. **Clean Components:** Wash the cooking pot, reversible broil rack, and pressure lid gasket in warm, soapy water. Rinse thoroughly and dry completely. The cooking pot and rack are dishwasher safe.
- 3. Wipe Main Unit: Wipe the interior and exterior of the main unit with a clean, damp cloth.
- 4. **Placement:** Place the main unit on a clean, dry, level surface. Ensure there is adequate space around the unit for proper ventilation, especially when using the crisping lid.
- 5. **Power Connection:** Plug the power cord into a grounded electrical outlet. The unit will beep, and the display will illuminate.

#### **OPERATING INSTRUCTIONS**

The Ninja Foodi offers 10 cooking functions, accessible via the control panel. Always ensure the correct lid is used for the selected function.



## Ninja<sup>®</sup> Foodi<sup>®</sup> PRO Pressure Cooker

Includes a pressure lid, nesting broil rack, 6.5-qt cooking pot, and 4.6-qt Cook & Crisp™ Plate.

Image: The Ninja Foodi appliance on a kitchen counter, with a cooked whole chicken and a plate of french fries next to it, demonstrating its multi-cooking capabilities.

#### **General Operation:**

- Power Button: Press to turn the unit on or off.
- Function Buttons: Select your desired cooking function (e.g., Pressure, Air Crisp).
- **TEMP/TIME Buttons:** Use the up/down arrows to adjust temperature (for crisping functions) or cooking time.
- START/STOP Button: Press to begin or end a cooking cycle.
- KEEP WARM Button: Activates the Keep Warm function after cooking.

#### **Cooking Functions:**

Note: For detailed recipes and specific cooking times/temperatures, refer to the included recipe book.

#### **Pressure Cook**

Use the pressure lid. This function cooks food quickly by using superheated steam under pressure, locking in

moisture and flavor. Ensure the pressure release valve is in the SEAL position.



# Pressure Cook up to 70% faster than traditional cooking methods

'Vs. slow-cooked, braised, or low-simmer recipes.

Image: A close-up of pulled pork in a bun, illustrating the tender results achievable with the pressure cook function. This method cooks up to 70% faster than traditional methods.

#### **Slow Cook**

Use the pressure lid. Ideal for tenderizing meats and developing rich flavors over extended periods at lower temperatures. Ensure the pressure release valve is in the VENT position.

#### **Steam**

Use the pressure lid. Perfect for gently cooking delicate foods like vegetables and seafood, preserving nutrients and texture. Ensure the pressure release valve is in the VENT position.

#### **Sous Vide**

Use the pressure lid. This precise cooking method uses a water bath to cook food to an exact temperature, ensuring consistent results. Ensure the pressure release valve is in the VENT position.

#### **Yogurt**

Use the pressure lid. This function allows you to make homemade yogurt by fermenting milk at a controlled temperature. Ensure the pressure release valve is in the VENT position.

#### **Air Fry**

Use the crisping lid. Circulates super-heated air to give foods a crispy, golden finish with little to no oil. Ideal for fries, chicken wings, and more.



Image: A pile of golden-brown french fries on a wooden board, demonstrating the crispy results from the Air Fry function, which uses up to 75% less fat than traditional frying.

#### Bake/Roast

Use the crisping lid. For cooking foods like casseroles, cakes, or roasting meats and vegetables. Provides even heat distribution.

#### **Broil**

Use the crisping lid. Applies high heat from above to caramelize and brown the top layer of food, perfect for finishing dishes or melting cheese.

#### **Dehydrate**

Use the crisping lid. Removes moisture from foods at low temperatures, preserving fruits, vegetables, and making jerky.

#### Sear/Sauté

Use the crisping lid (or no lid). Allows you to brown ingredients directly in the pot before other cooking methods, building flavor. This function uses the bottom heating elements.

#### **TenderCrisp Technology:**

This unique feature allows you to pressure cook ingredients to lock in juices, then finish them with a crispy, golden layer using the crisping lid. For example, pressure cook a whole chicken until tender, then switch to Air Fry or Bake/Roast to crisp the skin.



## 6.5-qt cooking pot

Nonstick cooking pot fits up to a 6-lb roast.

Image: A person wearing oven mitts carefully placing the 6.5-quart cooking pot, containing a roasted chicken, into the Ninja Foodi appliance, demonstrating the ease of handling the large capacity pot.

#### MAINTENANCE AND CLEANING

Proper maintenance ensures the longevity and performance of your Ninja Foodi.

#### **Daily Cleaning:**

- Unplug: Always unplug the unit from the power outlet before cleaning.
- Cool Down: Allow the unit to cool completely before handling or cleaning.
- Cooking Pot & Rack: The ceramic-coated nonstick cooking pot and reversible broil rack are dishwasher safe. For hand washing, use warm, soapy water and a non-abrasive sponge. Rinse and dry thoroughly.
- **Lids:** Wash the pressure lid and crisping lid with warm, soapy water. The silicone gasket on the pressure lid can be removed for thorough cleaning. Ensure all parts are dry before reassembling.
- 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.

#### **Periodic Maintenance:**

- **Pressure Release Valve:** Periodically check the pressure release valve and anti-clog cap on the pressure lid for any food debris or blockages. Clean as necessary.
- Condensation Collector: Empty and clean the condensation collector located at the back of the unit regularly.

#### **TROUBLESHOOTING**

If you encounter issues with your Ninja Foodi, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Unit not turning on.	Not plugged in; power outlet issue.	Ensure power cord is securely plugged into a working outlet. Try a different outlet.
Pressure not building.	Pressure lid not properly closed; pressure release valve in VENT position; gasket not seated correctly; not enough liquid.	Ensure lid is fully closed and locked. Turn pressure release valve to SEAL. Check gasket for proper seating. Add more liquid as per recipe.
Food not crisping (Air Fry).	Crisping lid not fully closed; too much food in the pot; food not spread evenly.	Ensure crisping lid is fully closed. Do not overcrowd the pot; cook in batches if necessary. Spread food in a single layer for best results.
Steam escaping from pressure lid.	Gasket not installed correctly or damaged; pressure release valve not sealed.	Check that the silicone gasket is properly seated around the lid. Replace if damaged. Ensure pressure release valve is in SEAL position.

Problem	Possible Cause	Solution
Error message on display.	Specific error code (e.g., E1, E2).	Refer to the full troubleshooting guide in the recipe book or contact customer support with the specific error code.

#### **SPECIFICATIONS**

Feature	Specification
Model Number	OS300
Capacity	6.5 Quarts
Material	Stainless Steel
Color	Black/Stainless
Product Dimensions	13.35"D x 13.19"W x 13.15"H
Wattage	1460 watts
Voltage	120 Volts
Control Method	Touch, Push Button
Special Features	Automatic Shut-Off, Keep Warm Setting, Programmable
Dishwasher Safe Parts	Cooking Pot, Reversible Broil Rack
Item Weight	26 pounds

#### WARRANTY AND SUPPORT

#### **Limited Warranty:**

This Ninja Foodi appliance is covered by a limited warranty from the date of purchase. For specific warranty terms, conditions, and registration, please refer to the warranty card included with your product or visit the official Ninja Foodi website.

#### **Customer Support:**

For technical assistance, troubleshooting not covered in this manual, or to order replacement parts, please contact our customer support team:

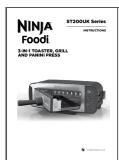
• Website: www.ninjakitchen.com/support (Example Link)

- Phone: 1-800-XXX-XXXX (Example Number)
- Email: support@ninjakitchen.com (Example Email)

Please have your model number (OS300) and date of purchase ready when contacting support.

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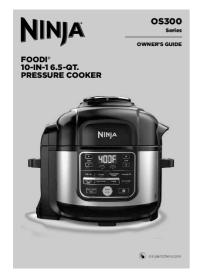
#### **Related Documents**



#### Ninja Foodi ST200UK Series 3-in-1 Toaster, Grill, and Panini Press Instructions

The Ninja Foodi ST200UK Series is a versatile 3-in-1 appliance functioning as a toaster, grill, and panini press. This instruction manual provides essential safeguards, operational details for vertical (toast, bagel, defrost) and horizontal (grill, panini, bake, reheat) modes, maintenance tips, and troubleshooting FAQs for models ST200UK and ST202UK.

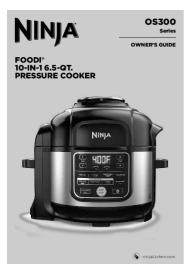
Documents - Ninja Foodi - OS300



#### [pdf] Instructions Specifications Guide Accessories Label

Owner s Guide OS300 Series Ninja® Foodi® Pressure Cooker Ninja Customer Service Official Support Help Center OS300Series IB support ninjakitchen hc en us article attachments 5062472448156 ||| FOODI 10-IN-1 6.5-QT. PRESSURE COOKER **OS300** Series OWNER S GUIDE ninjakitchen.com THANK YOU for purchasing the Ninja Foodi 10-in-1 6.5-Qt. Pressure Cooker REGISTER YOUR PURCHASE registeryourninja.com \_Scan QR code using mobile device RECORD THIS INFORMATION Model Number: Serial Number: Date ...

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#### Ninja Foodi 10-in-1 6.5-Qt. Pressure Cooker Owner's Guide

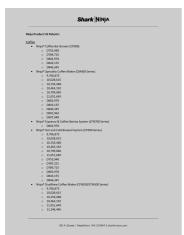
Comprehensive owner's guide for the Ninja Foodi 10-in-1 6.5-Qt. Pressure Cooker, detailing its features, functions, safety precautions, and maintenance. lang:en score:33 filesize: 5.05 M page\_count: 15 document date: 2020-05-04



#### Ninja Product Patents and Model Information

A comprehensive list of Ninja product models and their associated US patent numbers, covering categories like coffee makers, multicookers, air fryers, grills, ovens, toasters, knife sharpeners, and blenders from SharkNinja.

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Ninja Product US Patents: Coffee Ninja Coffee Bar Brewer CF080 o D753,948 o D789,725 o D802,978 o ... o 11,089,902 o 11,089,903 o 11,109,710 Ninja Foodi 10-in-1 XL 6.5 qt. Pressure Cooker Air Fryer **OS300** Series o 10,405,697 o 10,405,698 o 10,646,070 o 10,653,270 o 10,660,472 o 11,266,267 o 11,266...

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Ninja Product US Patents: Coffee Ninja Coffee Bar Brewer CF080 o D753,948 o D789,725 o D802,978 o ... o 11,109,710 o 11,547,242 o 11,627,834 Ninja Foodi 10-in-1 XL 6.5 qt. Pressure Cooker Air Fryer **OS300** Series o 10,405,697 o 10,405,698 o 10,646,070 o 10,653,270 o 10,660,472 o 11,266,267 o 11,266...

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Ninja Product US Patents: Coffee Ninja Coffee Bar Brewer CF080 o D753,948 o D789,725 o D802,978 o ... o 11,109,710 o 11,547,242 o 11,627,834 Ninja Foodi 10-in-1 XL 6.5 qt. Pressure Cooker Air Fryer **OS300** Series o 10,405,697 o 10,405,698 o 10,646,070 o 10,653,270 o 10,660,472 o 11,266,267 o 11,266...

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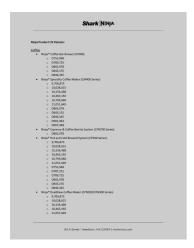


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Ninja Product US Patents: Coffee Ninja Coffee Bar Brewer CF080 o D753,948 o D789,725 o D802,978 o ... o 11,109,710 o 11,547,242 o 11,627,834 Ninja Foodi 10-in-1 XL 6.5 qt. Pressure Cooker Air Fryer **OS300** Series o 10,405,697 o 10,405,698 o 10,646,070 o 10,653,270 o 10,660,472 o 11,266,267 o 11,2...

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Ninja Product US Patents: Coffee Ninja Coffee Bar Brewer CF080 o D753,948 o D789,725 o D802,978 o ... o 11,109,710 o 11,547,242 o 11,627,834 Ninja Foodi 10-in-1 XL 6.5 qt. Pressure Cooker Air Fryer **OS300** Series o 10,405,697 o 10,405,698 o 10,646,070 o 10,653,270 o 10,660,472 o 11,266,267 o 11,2...

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