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Ninja OG301

Ninja Woodfire Outdoor Grill & Smoker User Manual

Model: OG301

INTRODUCTION

Welcome to the Ninja Woodfire Outdoor Grill & Smoker user manual. This appliance combines the functionality of a grill, BBQ smoker, convection baker, and roaster, all designed to infuse your food with authentic woodfire flavors. Please read this manual thoroughly before operation to ensure safe and efficient use.

Important Safety Instructions

- Always operate the grill outdoors in a well-ventilated area.
- Do not use the grill indoors or in enclosed spaces.
- Ensure the grill is placed on a stable, level, heat-resistant surface.
- Keep combustible materials at least 3 feet away from the grill.
- Do not leave the grill unattended during operation.
- Allow the grill to cool completely before cleaning or storing.
- Use only Ninja Woodfire Pellets for woodfire flavor. Other pellets may damage the unit or pose a fire hazard.
- Keep children and pets away from the grill during operation.

PRODUCT OVERVIEW

The Ninja Woodfire Outdoor Grill & Smoker (Model OG301) is an electric outdoor cooking appliance designed for versatility and authentic woodfire flavor.



Figure 1: Ninja Woodfire Outdoor Grill & Smoker with lid open, revealing the grill grate and internal components.

PRODUCT DIMENSIONS

DEPTH 18.6 IN | WEIGHT 28.8 LBS

HEIGHT
13.3 IN



WIDTH 16.7 IN

Figure 2: Product dimensions for the Ninja Woodfire Outdoor Grill & Smoker.

Key Features:

- **4-in-1 Functionality:** Grill, Smoke, Bake, and Roast.
- **Ninja Woodfire Technology:** Electric heat with real wood pellets for authentic smoky flavor.
- **Integrated Smoke Box:** Designed for efficient pellet burning.
- **Convection Fan:** Ensures even heat and smoke distribution.
- **Weather Resistant:** Durable construction for outdoor use in various conditions.
- **Compact Design:** Suitable for small outdoor spaces like balconies and patios.

NINJA WOODFIRE™ TECHNOLOGY

Powered by electricity, flavored by real burning wood pellets.



INTEGRATED SMOKE BOX

Get smoking with
just ½ cup of pellets.

CONVECTION FAN

Evenly circulates heat
and smoke around food.

USES REAL WOOD PELLETS

Ninja Woodfire™ Pellets
are 100% hardwood and
used for flavor, not fuel.

Figure 3: Illustration of Ninja Woodfire Technology, highlighting the integrated smoke box, convection fan, and the use of real wood pellets.



Figure 4: The Ninja Woodfire Grill is designed to be weather resistant, suitable for use in various outdoor conditions including heat, rain, and snow.

SETUP

Unpacking and Assembly:

1. Remove all packaging materials and promotional labels from the grill.
2. Inspect all components for damage. Do not operate if damaged.
3. Place the grill on a stable, flat, outdoor surface. Ensure adequate clearance from walls and other objects.
4. Insert the nonstick grill grate into the main cooking chamber.
5. If using the crisper basket, place it on the grill grate.



Collapsible Grill Stand

Durable, foldable stand makes it easy to grill anywhere.

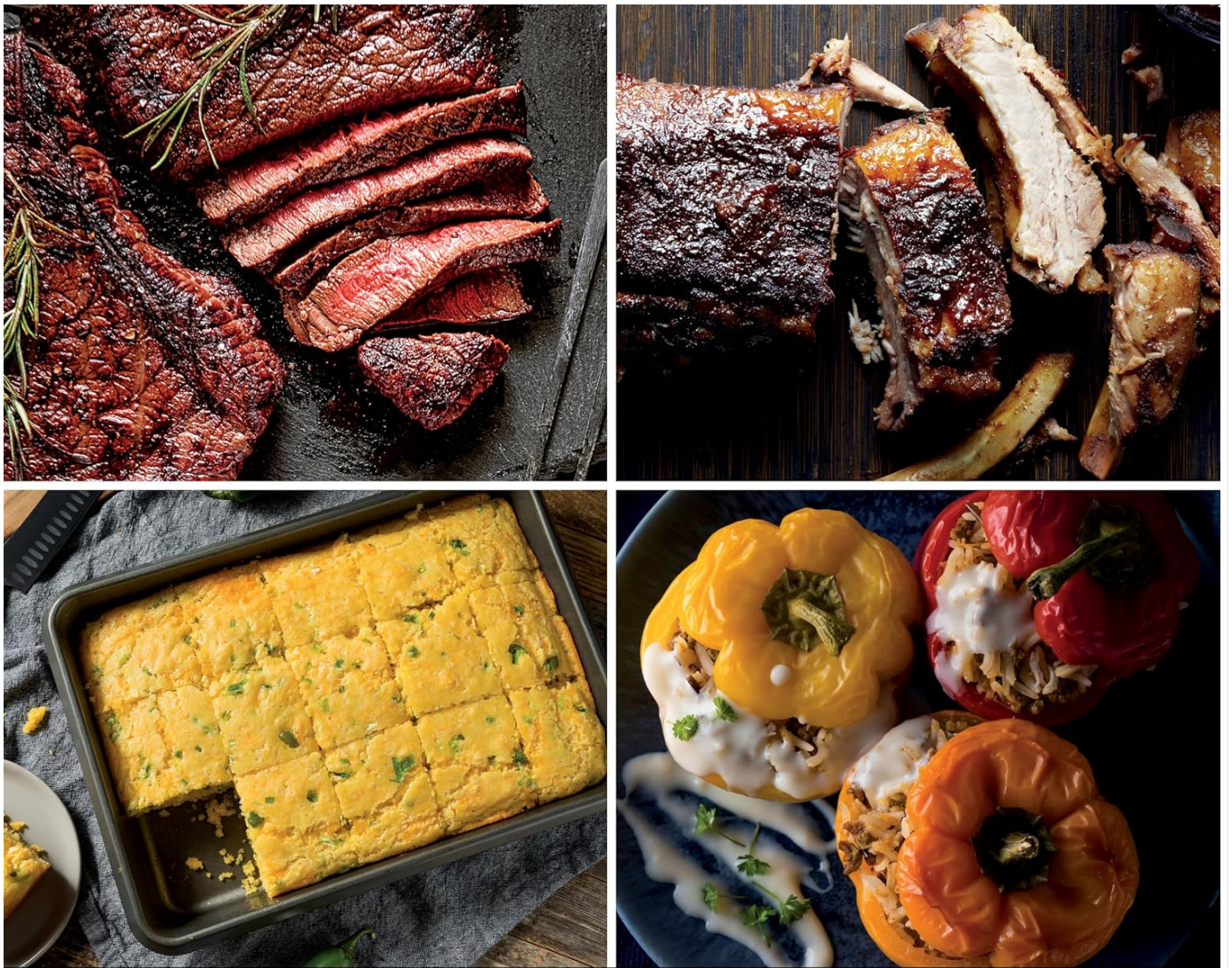
Figure 5: The Ninja Woodfire Grill can be used with an optional collapsible grill stand for portability and convenience.

Initial Power-Up:

1. Plug the power cord into a grounded outdoor electrical outlet.
2. The display will illuminate.
3. Before first use, it is recommended to run a burn-in cycle to remove any manufacturing residues. Refer to the "Operating Instructions" for details on selecting a cooking function and setting temperature/time.

OPERATING INSTRUCTIONS

The Ninja Woodfire Outdoor Grill & Smoker offers four primary cooking functions: Grill, Smoke, Bake, and Roast.



4-in-1 outdoor grill

Grill, Smoke, Bake, and Roast all in one.

Figure 6: Examples of dishes prepared using the 4-in-1 functionality: grilling, smoking, baking, and roasting.

Adding Wood Pellets for Flavor:

To infuse your food with authentic woodfire flavor, use Ninja Woodfire Pellets.

1. Open the smoke box lid located on the side of the grill.
2. Using the provided pellet scoop, add approximately 1/2 cup of Ninja Woodfire Pellets into the smoke box. Do not overfill.
3. Close the smoke box lid securely.
4. The pellets are for flavor, not fuel, and will ignite automatically when a woodfire function is selected.



Includes Ninja Woodfire® Pellets

½ cup of pellets enhances foods with rich smoky flavors.

Figure 7: Adding Ninja Woodfire Pellets to the integrated smoke box for enhanced flavor.

Selecting a Cooking Function:

Use the control panel to select your desired cooking mode.

- **Grill:** For searing and charring. Press the "GRILL" button. Adjust temperature and time.
- **Smoke:** For low and slow cooking with smoky flavor. Press the "SMOKE" button. Adjust temperature and time.
- **Bake:** For baking items like cornbread or desserts. Press the "BAKE" button. Adjust temperature and time.
- **Roast:** For roasting meats and vegetables. Press the "ROAST" button. Adjust temperature and time.

After selecting a function, use the TEMP and TIME buttons to set your desired cooking parameters. Press START/STOP to begin preheating. The unit will beep when preheating is complete and display "ADD FOOD".



Master Grill

All the performance of a full-size gas grill
with the same char and searing*.

*COMPARED TO WEBER SPIRIT

Figure 8: The Master Grill function provides powerful searing for items like burgers.



Foolproof BBQ Smoker

Creating authentic BBQ bark and flavor is fast and easy— $\frac{1}{2}$ cup of pellets is all you need.

Figure 9: The Foolproof BBQ Smoker function allows for easy creation of authentic BBQ bark and smoky flavors.



Flavorful Roaster

All around browning, caramelization, and crisping.

Figure 10: The Flavorful Roaster function provides all-around browning, caramelization, and crisping for roasted dishes.



Feed a crowd

Cook 2 racks of ribs,* 6 steaks, 3 lbs of wings, a 9-lb brisket, or up to 30 hot dogs.

*RIB RACKS FIT WHEN SPLIT IN HALF

Figure 11: The grill's capacity allows for cooking for a crowd, such as multiple steaks, ribs, or hot dogs.

MAINTENANCE

Cleaning the Grill:

Always unplug the grill and allow it to cool completely before cleaning.

- **Grill Grate & Crisper Basket:** These are nonstick and can be washed with warm, soapy water. Use a non-abrasive sponge or cloth. For stubborn residue, soak in warm water before cleaning.
- **Smoke Box:** Empty any ash or unburnt pellets after each use once cooled. Wipe clean with a damp cloth.
- **Main Unit:** Wipe the exterior with a damp cloth. Do not immerse the main unit in water.
- **Grease Tray:** Remove and empty the grease tray after each use. Wash with warm, soapy water.

Storage:

Store the grill in a dry, protected area when not in use. If storing outdoors, consider using a weather-resistant grill cover to

protect it from the elements.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Grill not turning on.	Not plugged in; power outlet issue; circuit breaker tripped.	Ensure power cord is securely plugged into a working, grounded outlet. Check circuit breaker.
No smoke produced.	No pellets in smoke box; smoke box lid not closed; wrong function selected.	Add 1/2 cup of Ninja Woodfire Pellets. Ensure smoke box lid is fully closed. Select a "Smoke" or "Woodfire" enabled function.
Food not cooking evenly.	Overcrowding the grill; lid opened too frequently.	Avoid overcrowding; cook in batches if necessary. Keep lid closed as much as possible during cooking.
Error message on display.	Internal sensor issue; unit malfunction.	Unplug the unit for 5 minutes, then plug back in. If error persists, contact customer support.

SPECIFICATIONS

- **Model:** OG301
- **Brand:** Ninja
- **Special Feature:** Heat-Resistant Handle, Weather Resistant
- **Material:** Metal, Plastic
- **Product Dimensions:** 18.58"D x 16.75"W x 13.31"H
- **Wattage:** 1760 watts
- **Item Weight:** 28.8 Pounds
- **Voltage:** 120.0 V
- **Material Type Free:** BPA Free
- **Number of settings:** 4 (Grill, Smoke, Bake, Roast)
- **Included Components:** Crisper Basket, Nonstick Grill Grate, Pellet Scoop, Recipe Booklet, User Manual
- **UPC:** 622356662253
- **Manufacturer:** SharkNinja

WARRANTY AND SUPPORT

This Ninja Woodfire Outdoor Grill & Smoker (Model OG301) comes with a 1-year limited warranty. For detailed warranty information, please refer to the warranty card included with your product or visit the official Ninja website.

For customer support, troubleshooting assistance, or to order replacement parts, please contact Ninja Customer Service:

- **Website:** www.ninjakitchen.com
- **Phone:** Refer to your product registration card or the Ninja website for the most current contact number.

Please have your model number (OG301) and purchase date available when contacting support.



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