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› [Ninja](#) /

› Ninja Foodi PRO 10-in-1 Pressure Cooker OS300 User Manual

Ninja OS300

Ninja Foodi PRO 10-in-1 Pressure Cooker (Model OS300)

User Manual

1. INTRODUCTION

The Ninja Foodi PRO 10-in-1 Pressure Cooker (Model OS300) is a versatile kitchen appliance designed to simplify your cooking experience. This innovative device combines the power of a pressure cooker with the crisping capabilities of an air fryer, along with 8 other cooking functions. With its 6.5-quart capacity, ceramic-coated nonstick pot, and TenderCrisp Technology, you can prepare a wide variety of meals quickly and efficiently.

This manual provides essential information for the safe and effective use of your Ninja Foodi PRO. Please read it thoroughly before operating the appliance and keep it for future reference.



Easy cleanup

Pot and Cook & Crisp™ Plate are ceramic-coated, nonstick, PTFE/PFOA free, and dishwasher safe.

Image 1.1: The Ninja Foodi PRO 10-in-1 Pressure Cooker, showcasing its sleek design and a meal prepared using its functions.

2. IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, injury, or damage. Read all instructions before using this appliance.

- Always ensure the appliance is properly assembled before use.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electric 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.

Image 3.1: The 6.5-quart nonstick cooking pot, which fits up to a 6-lb roast, being inserted into the main unit.



6.5-qt cooking pot

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

Image 3.2: The Ninja Foodi PRO with its included accessories: pressure lid, nesting broil rack, 6.5-qt cooking pot, and 4.6-qt Cook & Crisp Plate.

4. OPERATING INSTRUCTIONS

4.1 Control Panel Overview

The control panel features a digital display and various buttons for selecting cooking functions, adjusting temperature and time, and starting/stopping the cooking process.

- **TEMP:** Adjusts cooking temperature.
- **TIME:** Adjusts cooking duration.
- **FUNCTION Dial:** Selects desired cooking mode (Pressure, Steam, Slow Cook, Yogurt, Sous Vide, Air Crisp, Bake/Roast, Broil, Dehydrate, Sear/Sauté).

- **START/STOP:** Begins or ends a cooking cycle.
- **KEEP WARM:** Automatically keeps food warm after cooking.



TenderCrisp® Technology

Get the best of pressure cooking and air frying all in one pot.
TenderCrisp® a 5-lb chicken in less than an hour*.

*Based on cook time under pressure and crisping.

Image 4.1: The control panel highlighting the 10 available cooking functions, including Pressure Cook, Slow Cook, Steam, Sous Vide, Yogurt, Air Fry, Broil, Bake/Roast, Dehydrate, and Sear/Sauté.

4.2 Using the Pressure Cook Function

1. Place ingredients and liquid into the cooking pot.
2. Attach the Pressure Lid, aligning the arrow on the lid with the arrow on the base. Turn the lid clockwise until it locks into place.
3. Ensure the pressure release valve is in the SEAL position.
4. Select the PRESSURE function using the dial.
5. Use the TEMP buttons to adjust pressure level (HIGH or LOW) and TIME buttons to set cooking duration.
6. Press START/STOP to begin. The unit will preheat, then pressure cook.
7. Once cooking is complete, allow pressure to naturally release or use the quick release method (turn valve to VENT).

4.3 Using the Air Fry Function

1. Place the Cook & Crisp Plate or Nesting Broil Rack into the cooking pot with your ingredients.
2. Close the Crisping Lid (it is hinged and attached to the unit).
3. Select the AIR CRISP function using the dial.
4. Use the TEMP buttons to adjust temperature and TIME buttons to set cooking duration.
5. Press START/STOP to begin.
6. For best results, shake or toss ingredients halfway through cooking.



Foodi[®] PRO Pressure Cooker
Includes a pressure lid, nesting broil rack, 6.5-qt cooking pot,
and 4.6-qt Cook & Crisp[™] Plate.

Image 4.2: French fries cooked with the Air Fry function, demonstrating up to 75% less fat than traditional frying methods.

4.4 TenderCrisp Technology

TenderCrisp Technology allows you to pressure cook ingredients to lock in juices, then finish them with a crisp using the air fryer function. This is ideal for achieving tender interiors and crispy exteriors on meats, poultry, and more.



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

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

Image 4.3: The TenderCrisp Technology in action, capable of cooking a 5-lb chicken in under an hour for tender and crispy results.

4.5 Other Cooking Functions

- **Slow Cook:** For tender, slow-cooked meals.
- **Steam:** Gently cooks delicate foods.
- **Sous Vide:** Precision cooking for perfectly cooked results.
- **Yogurt:** Prepare homemade yogurt.
- **Broil:** For quick browning and melting.
- **Bake/Roast:** For baking and roasting various dishes.
- **Dehydrate:** Create healthy snacks like fruit jerky.
- **Sear/Sauté:** Brown meats and sauté vegetables directly in the pot.

5. MAINTENANCE AND CLEANING

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

5.1 Cleaning the Cooking Pot and Accessories

The 6.5-quart cooking pot and 4.6-quart Cook & Crisp Plate are ceramic-coated, nonstick, PTFE/PFOA-free, and dishwasher safe. For best results, hand wash with warm, soapy water and a non-abrasive sponge. The nesting broil rack is also dishwasher safe.

5.2 Cleaning the Lids and Main Unit

Wipe the Crisping Lid and Pressure Lid with a damp cloth after each use. Ensure all food residue is removed from the pressure release valve and float valve. The main unit should be wiped clean with a damp cloth; never immerse it in water.



10 cooking functions

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

Image 5.1: The cooking pot and Cook & Crisp Plate are shown in a dishwasher, highlighting their easy cleanup feature.

6. TROUBLESHOOTING

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

- **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 closed and locked, and the pressure release valve is in the SEAL position. Ensure the silicone gasket is correctly installed and free of damage.
- **Food not crisping:** Ensure the Crisping Lid is fully closed. Check that the Cook & Crisp Plate is used and not overloaded. Adjust temperature and time as needed.
- **Error codes:** Refer to the full product manual for specific error code meanings and troubleshooting steps.

7. SPECIFICATIONS

Feature	Detail
Model Number	OS300
Capacity	6.5 Quarts
Material	Metal
Color	Stainless
Product Dimensions	13.3"D x 13.15"W x 13.2"H
Wattage	1460 watts
Control Method	Touch
Dishwasher Safe	Yes (Pot & Cook & Crisp Plate)

8. WARRANTY AND SUPPORT

For warranty information, please refer to the warranty card included with your product packaging or visit the official Ninja Kitchen website. If you require further assistance, have questions about your product, or need to order replacement parts, please contact Ninja customer support through their website or the contact number provided in your product documentation.

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