

USE ONLY WITH NINJA WOODFIRE™ PELLETS

100% REAL WOOD FOR 100% REAL SMOKY FLAVORS

Ninja Woodfire Pellets are 100% real hardwood pellets created exclusively for Ninja Woodfire products. Unlike other pellets, they aren't used as fuel—only to add authentic smoky flavors to everything you make.

ONLY NINJA WOODFIRE PELLETS ARE COMPATIBLE WITH THE NINJA WOODFIRE OUTDOOR GRILL

100% REAL WOOD— NO FILLERS

Each pellet is a combination of premium hardwoods at the perfect ratio for optimal flavor.

PREMIUM QUALITY FOR BEST SMOKE

Our wood pellets are high density and low moisture—the perfect combo to create professional-grade smoke.

CONSISTENT FLAVOR

The size and shape of our pellets provide optimal airflow and consistent smoky flavor.

NINJA WOODFIRE FLAVOR SCALE

For best results, performance, and flavor, always use Ninja Woodfire Pellets. Ninja Woodfire Technology is meant to be used exclusively with Ninja pellets, as other brands may cause ignition issues and unsatisfactory results.

MILD

ROBUST



No matter which blend you choose, our pellets can be used with anything you make:



ALL-PURPOSE BLEND

FLAVOR: Balanced, mild, bright, sweet
COMPOSITION: Cherry, maple, oak



ROBUST BLEND

FLAVOR: Rich, classic BBQ
COMPOSITION: Hickory, cherry, maple, oak



SCAN HERE
to purchase
Ninja Woodfire™
Pellets

CLEANING

The grill should be cleaned thoroughly after each use. **ALWAYS** let the grill and accessories cool before cleaning.

- Allow unit and accessories to cool before moving unit and removing any accessories.
- Remove grill grate and crisper basket (if used) after each use, and hand-wash in warm, soapy water. Remove built-in thermometer(s) (if used) and wipe down with a damp cloth. Note the built-in thermometers and holder are hand-wash only and should never be immersed in water or any other liquid.
- Remove smoke box and safely discard contents after each use.

- Cleaning the smoke box after every use is not required. Use a wire brush to remove extra creosote after every 10 uses.

NOTE: DO NOT use liquid cleaning solution on the smoke box.

- Carefully remove cooled grease tray from back of unit and safely discard cooled grease contents. Wash the grease tray in warm, soapy water.
- Wipe down the inner hood with a damp towel or cloth after each use to deodorize the unit.

NOTE: For further cleaning instructions, refer to the Owner's Guide.

NINJA WOODFIRE Pro Connect™ XL OUTDOOR GRILL & SMOKER

For questions or to register your product, visit us online at ninjakitchen.com



@ninjakitchen

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For more recipes, visit ninjakitchen.com/recipes
For accessories and replacement parts, visit ninjaaccessories.com

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OG900Series_QSG_REV_Mv7

Please make sure to read the enclosed Ninja® Owner's Guide prior to using your unit.

NINJA WOODFIRE Pro Connect™ XL OUTDOOR GRILL & SMOKER

QUICK START GUIDE



DOWNLOAD THE NINJA WOODFIRE PRO CONNECT APP
AND TAKE THE GUESSWORK OUT OF OUTDOOR COOKING

1



Download the Ninja Pro Connect™ app by scanning the QR code.



2



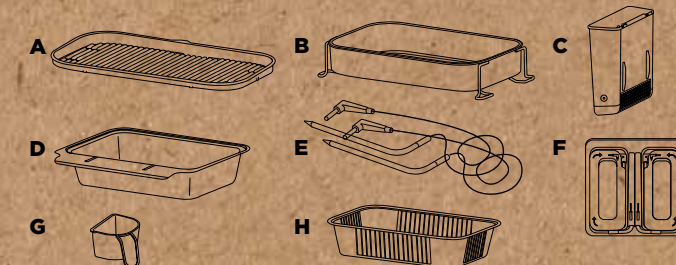
Open the app and follow the directions to pair your phone with your grill.

IMPORTANT BEFORE PAIRING:

Ensure phone has Bluetooth turned on and is connected to a 2.4-GHz Wi-Fi network, not a 5-GHz network. See "Can't Pair with Your Grill?" for more info on network bands.

WHAT'S IN THE BOX

- A Grill Grate
- B Crisper Basket
- C Removable Smoke Box
- D Grease Tray
- E Built-in Thermometer(s) (Not all models include two thermometers.)
- F Onboard Thermometer Storage (Varies if your model includes 1 or 2 thermometers.)
- G Pellet Scoop
- H Grease Tray Liner



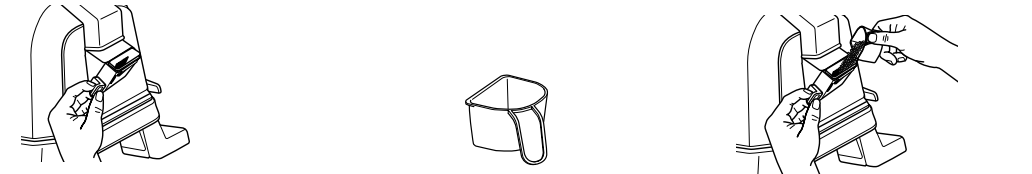
NOTE: Included accessories may vary by model.

ASSEMBLE YOUR GRILL

- 1 Place grill on a flat, level surface.
- 2 Plug grill into proper 3-prong GFCI outlet.
- 3 Install grill grate and grease tray. If using Air Crisp or Dehydrate function, install crisper basket on top of grill grate.

IF USING AN EXTENSION CORD:
Use only outdoor-rated extension cords. For cords up to 25 feet, use 14 gauge. For 25- to 50-foot cords, use 12 gauge. Cords longer than 50 feet are not recommended.

IF USING NINJA WOODFIRE™ FLAVOR TECHNOLOGY:



- 1 Pull smoke box open and make sure removable smoke box is installed.
- 2 Fill pellet scoop to the top with Ninja Woodfire Pellets.
- 3 Pour pellets into the smoke box until filled to the top.

IF USING THE SMART THERMOMETER(S):

- STEP 1**
- Select cooking function, and press the WOODFIRE FLAVOR button, if desired.
 - Plug thermometer into the top jack labeled “1” on the left side of the control panel.
 - If using second thermometer, plug it into the bottom jack labeled “2”.
- STEP 2**
- Press Thermometer button. Thermometer 1 icon will flash, indicating that the thermometer is ready to program.
 - Turn dial clockwise to select a preset protein, or select manual to set the temperature yourself. Press the dial to confirm your selection.
 - Turn the dial clockwise to select a doneness level, or to set the temperature manually. Press to confirm.
 - If using a second thermometer, press Thermometer button again. Thermometer 2 icon will flash. Repeat the previous steps to program the second thermometer.
- STEP 3**
- Press the START/STOP button to begin preheating.

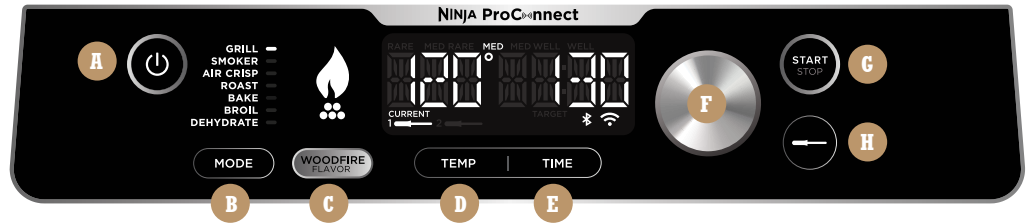
DID YOU KNOW? PROTEIN KEEPS COOKING WHEN YOU REMOVE IT FROM THE GRILL.

- Carry-over cooking is when food retains heat and continues to cook after being removed from the source of heat.
- After removing your protein from the grill, allow it to carry-over cook and rest until it reaches the final internal temperature (about 3-5 minutes).

FOOD TYPE:	PLACEMENT	CORRECT	INCORRECT
Steaks Pork chops Lamb chops Chicken breasts Burgers Tenderloins Fish fillets	• Insert thermometer horizontally into the center of the thickest part of the meat. • Make sure the thermometer is close to (but not touching) the bone and away from any fat or gristle. • Make sure the tip of the thermometer is inserted straight into the center of the meat, not angled toward the bottom or top. NOTE: The thickest part of the fillet may not be the center. For best results, the tip of the thermometer must be in the thickest part of the meat.		
Whole chicken	• Insert thermometer horizontally into the thickest part of the breast, parallel to (but not touching) the bone. • Make sure the tip reaches the center of the thickest part of the breast and doesn't go all the way through the breast into the cavity.		

DO NOT use the thermometer with frozen protein or cuts of meat thinner than 1 inch.
FOR FURTHER THERMOMETER INSTRUCTIONS, REFER TO THE OWNER’S GUIDE OR NINJA WOODFIRE PRO CONNECT APP.

USING THE CONTROL PANEL



- A POWER**
Press to turn power on or off.
- B MODE**
Press to cycle through the cook functions.
- C WOODFIRE FLAVOR**
Automatically enabled when using the Smoker function. Press to add authentic smoky flavor when using any other cook function (except Broil).
- D TEMP**
Press to adjust cook temperature with the dial.
- E TIME**
Press to adjust cook time with the dial.
- F DIAL**
Turn to manually set cook temperature/time (or to select preset protein/doneness settings for the thermometer).
- G START/STOP**
Press to start or stop the selected cook function. Press and hold for 4 seconds to skip preheating. *NOTE: For best results, let the grill fully preheat.*
- H THERMOMETER**
Press to program the thermometer(s) to a preset protein/doneness setting or to manually select a temperature with the dial. *For further thermometer instructions, refer to the Owner’s Guide or Ninja Pro Connect app.*

GET TO KNOW EACH FUNCTION

GRILL

Grill with the hood closed for large or frozen proteins, and leave it open for more delicate or lean cuts.

SMOKER

Create deep, smoky flavors while cooking low and slow to tenderize large cuts of meat.

AIR CRISP

Achieve crispiness and crunch with little to no oil and higher fan speeds.

BAKE

Bake cakes, treats, desserts, and more with lower fan speeds.

ROAST

Tenderize meats, roast vegetables, and more.

BROIL

Add a crispy finishing touch to meals or melt cheese on sandwiches.

DEHYDRATE

Dehydrate meats, fruits, and vegetables for healthy snacks.

NINJA BEEF DONENESS GUIDE

Everyone’s idea of doneness differs. This guide shows you what you can expect from each of our preset beef doneness settings.



NOTE: Beef Doneness Guide is based on New York Strip Steak. Using different cuts of steak and different sizes can alter the outcome.

For complete thermometer instructions, see your Ninja® Owner’s Guide.

ERROR MESSAGES & ICONS

- “Add Food”**
- The unit has finished preheating. Add ingredients.
- “Shut Lid”**
- Close the hood to allow the selected function to start.
- “Add Grill”**
- Install the grill grate, then close the hood and press the Start/Stop button to begin.
- “CLD”**
- Cold smoking is used to provide smoke flavor only—it is not for cooking. See page 13 of the owner’s guide for more information.
- What does OTA mean?**
- An update is being sent to your grill. Do not unplug during this process. Wait for OTA to complete before use.
- “E”**
- The unit is not functioning properly. Contact Customer Service at 1-855-427-5125.
- FLASHING WHITE WI-FI ICON**
Pairing is in progress.
- SOLID WHITE WI-FI ICON**
Your phone and grill are successfully paired.
- FLASHING OR SOLID RED WI-FI ICON**
Pairing has failed. Try pairing phone and grill again.
- SOLID WHITE BLUETOOTH ICON**
Phone and grill are successfully paired via Bluetooth at initial connection. This icon will then disappear on the grill, and the app will display your Bluetooth connection status.

CAN’T PAIR WITH YOUR GRILL?

- 1 **Make sure your phone is connected to a 2.4-GHz Wi-Fi network within range of the grill.**
 - Any 5-GHz network or out-of-range network will not be recognized by the grill. Like most Wi-Fi enabled home devices, Ninja Connected grills only pair over 2.4-GHz networks, which cover greater distances than 5-GHz networks.
 - If you have both 2.4-GHz and 5-GHz network options, make sure they don’t have the same name, as this can cause pairing issues. If you are unable to separate your 2.4-GHz and 5-GHz networks, consider purchasing an inexpensive, dedicated 2.4-GHz router for your grill.
 - 2 **Restart your phone.**
 - Turn off your phone. Wait a few minutes, then turn it back on and reconnect to Wi-Fi.
 - 3 **Reboot your grill.**
 - Make sure the grill is powered ON. Press the power button to turn the grill OFF. Unplug the grill from the outlet, then plug it back in and turn it ON.
 - 4 **Reboot your router.**
 - Unplug the router cable for 30 seconds, then plug it back in. Allow several minutes for your router to reboot completely.
- If you’re not sure which bands your network uses or how to identify them, contact your internet service provider.