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# NINJA

## WOODFIRE

OG901UK

Pro C<sup>o</sup>nnect

XL Electric BBQ  
Grill & Smoker

**NOTE:** Save these instructions. Keep for future reference.

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Illustrations may differ from actual product. We are constantly striving to improve our products, therefore the specifications contained herein are subject to change without notice.

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OG901UK\_FSC\_IB\_MP\_240119\_Mv1



THANK YOU  
for purchasing this product



REGISTER YOUR PURCHASE

- [ninjakitchen.co.uk/registerguarantee](http://ninjakitchen.co.uk/registerguarantee)
- Scan QR code using mobile device

RECORD THIS INFORMATION

Model Number: \_\_\_\_\_

Serial Number: \_\_\_\_\_

Date of Purchase: \_\_\_\_\_  
(Keep receipt)

Store of Purchase: \_\_\_\_\_

TECHNICAL SPECIFICATIONS

Voltage: 220-240V~ 50-60Hz

Watts: 1700W

**TIP:** You can find the model and serial numbers on the QR code label on the back of the unit by the power cord.



This marking indicates this product should not be disposed of with other household waste. To prevent possible harm to the environment or human health from uncontrolled waste disposal, recycle it responsibly to promote the sustainable reuse of material sources. To return your used device, please use the return and collection systems or contact the retailer where this product was purchased. They can take this product for environmentally safe recycling.

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# IMPORTANT SAFETY INSTRUCTIONS

DO NOT USE IN COMMERCIAL OR INDUSTRIAL APPLICATIONS. READ ALL INSTRUCTIONS BEFORE USE

## ⚠ WARNING

Failure to follow these instructions could result in electric shock, fire or burn hazard which could cause property damage, personal injury, or death. When using electrical appliances, basic safety precautions should always be followed, including the following:

- To eliminate a choking hazard for young children, discard all packaging materials immediately upon unpacking.
- This appliance is for outdoor household use only. **DO NOT** use in commercial or industrial applications. **DO NOT** use this appliance for anything other than its intended use. **DO NOT** use in moving vehicles or boats. Misuse may cause injury.
- DO NOT** use indoors. This grill is designed for **OUTDOOR USE ONLY** in a well-ventilated area. If used under any overhead cover, toxic fumes, including carbon monoxide, may accumulate and cause serious bodily injury or death.
- This appliance can be used by persons, including children, with reduced physical, sensory, or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- ALWAYS** ensure the appliance is properly assembled before use. **DO NOT** use without side handles attached.
- To avoid property damage from flame or heat maintain a minimum distance of 92cm (3 feet) from rear, sides and top to walls, rails or other combustible constructions.
- Ensure the surface is level, stable, clean and dry. **DO NOT** place the appliance near the edge of the surface the grill is placed on during operation.
- Children should be supervised to ensure that they do not play with the appliance. **KEEP** the appliance and its cord out of reach of children. **DO NOT** allow the appliance to be used near, cleaned or maintained by children.
- The appliance should be supplied through a residual current device (RCD) having a rated residual operating current not exceeding 30mA. The appliance is to be connected to a socket-outlet having an earthing contact. Only connect this appliance to circuits rated for its power requirements and minimum 16 amps to prevent circuit overloads, potential damage to the appliance, and fire hazards.
- A short power-supply cord is provided to reduce the risk of children less than 8 years grabbing the cord or becoming entangled and to reduce the risk of people tripping over a longer cord. **SUITABLE FOR USE WITH OUTDOOR APPLIANCES.** Longer detachable power-supply cord or extension cords are available and may be used if care is exercised in their use.
- To avoid property damage and burn injury from flame or heat, **ALWAYS** maintain a minimum safe distance of at least 1 foot (30cm) from the pellet box during smoking. Small flames can come out from the pellet box if the grill lid is lifted in windy conditions.
- To avoid burn injury, **ALWAYS** use pellet scoop when adding pellets to smoker box. **DO NOT** add pellets by hand.
- To avoid burn injury and property damage, make sure the lid of the Smoker Box is fully closed to prevent flames from escaping out of the Smoker Box.
- Pellets may continue to burn after cook time is complete. **DO NOT** touch or remove the Smoker Box until the grill has stopped smoking, pellets have completely burnt out and the Smoker Box has cooled.
- To avoid personal injury and burns allow to cool before cleaning, disassembly, putting in or taking off parts and storage.
- DO NOT** allow pellets to overflow the pellet box. Doing so will introduce oxygen leading to combustion, flame and damage to the unit which may result in burn injury.
- DO NOT** touch hot surfaces. Appliance surfaces are hot during and after operation. To prevent burns or personal injury, **ALWAYS** use protective hot pads or insulated oven gloves and use available handles and knobs.
- DO NOT** touch accessories during or immediately after cooking. The basket will become extremely hot during the cooking process. Avoid physical contact while removing the accessory from the appliance. To prevent burns or personal injury **ALWAYS** use care when using with product. We recommend use of long handed utensil and protective hot pads or insulated oven gloves.
- ALWAYS** ensure the grill is completely cool before releasing and removing the cooking plates or moving the to avoid burns or personal injury.
- DO NOT** use the appliance without the grill plate installed.
- To protect against electric shock, cord and extension cord should be arranged so that they will not drape over the worktop or table top where they can be pulled on by children or tripped over. Keep the cord connection dry and **DO NOT** immerse cord, plugs or main unit housing in water or other liquid.
- Regularly inspect the appliance and power cord. **DO NOT** use the appliance if there is damage to the power cord or plug. If the appliance malfunctions or has been damaged in any way, immediately stop use and call Customer Service.
- NEVER** use socket below worktop surface.

- NEVER** connect this appliance to an external timer switch or separate remote-control system.
- DO NOT** place appliance and let cord touch hot surfaces.
- Only use recommended accessories included with this appliance or authorised by SharkNinja. The use of accessories or attachments not recommended by SharkNinja may cause a risk of fire or injury.
- Before placing any accessory into the cooker, ensure it is clean and dry.
- DO NOT** move the appliance when in use.
- DO NOT** cover the air intake vent or air outlet vent while unit is operating. Doing so will prevent even cooking and may damage the unit or cause it to overheat.
- DO NOT** place anything on top of the product when the lid is closed during use.
- Ensure the grill plate is correctly inserted and securely locked into position.
- DO NOT** use this appliance for deep-frying.
- Some foods may cause oils or grease to splash. Use care when opening the grill to avoid burns.
- Should a grease fire occur or the unit emits black smoke, unplug immediately. Wait for smoking to stop before removing any cooking accessories.
- Socket voltages can vary, affecting the performance of your product. To prevent possible illness, **ALWAYS** use an external food probe to check that your food is cooked to the recommended temperatures.
- Use **ONLY** genuine food grade wood pellets from Ninja in your unit.
- NEVER** use heating fuel pellets, hardwood, charcoal, liquid fuels or any other combustible material in the Smoker.
- Keep hands and face away from Smoker Box when unit is in use and hot.

- ALWAYS** keep a fire extinguisher suitable for electrical fires accessible while operating the smoker.
- ALWAYS** store wood pellets in a dry location, away from heat-producing appliances and other fuel containers.
- Keep your grill clean and do not allow excess grease or ash to collect inside or on the Smoker Box and cartridge. Doing so significantly increases the chances of a grease fire and additional smoke which can taint the flavour of your food.
- Please refer to the Cleaning & Maintenance section for regular maintenance of the appliance.
- To disconnect, press the power button to turn the unit off, then unplug from socket when not in use and before cleaning.
- DO NOT** clean this product with a water spray or the like.
- DO NOT** clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating a risk of electric shock.
- Store indoors when not in use for long periods.
- Store out of reach of children.
- DO NOT** keep uncovered grill exposed to elements. **ALWAYS** use grill cover when stored outdoors.



Read and review instructions to understand operation and use of product.



Indicates the presence of a hazard that can cause personal injury, death or substantial property damage if the warning included with this symbol is ignored.

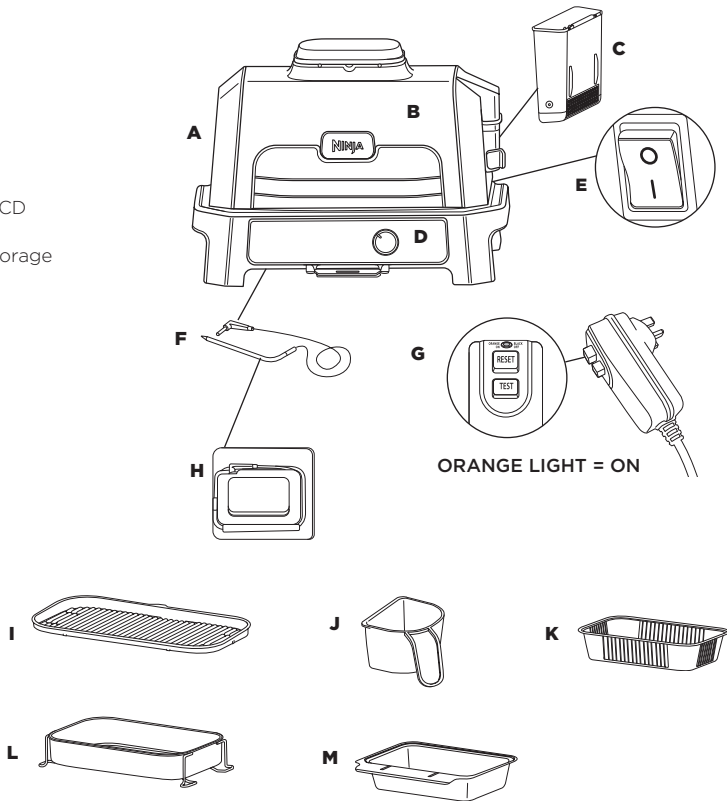


Avoid contact with hot surface. Always use hand protection to avoid burns.

## SAVE THESE INSTRUCTIONS

PARTS & ACCESSORIES

- A Main Unit
- B Lid
- C Smoker Box
- D Control Panel
- E ON/OFF Switch
- F Built-in Probe
- G Power cord and RCD plug
- H Onboard Probe storage
- I Grill Plate
- J Pellet Scoop
- K Grease Tray Liner
- L Crisper Basket
- M Grease Tray



To order replacement or additional parts and accessories, visit [ninjakitchen.co.uk](http://ninjakitchen.co.uk)

BEFORE FIRST USE

- 1 Remove all packaging material, and tape from the unit.
- 2 Remove all accessories from the package and read this manual carefully. Please pay particular attention to operational instructions, warnings, and important safeguards to avoid any injury or property damage.
- 3 Wash the grill plate and crisper basket in warm, soapy water, then rinse and dry thoroughly. The grill plate, crisper basket and base unit are **NOT** dishwasher safe. **NEVER** clean the main unit in the dishwasher.
- 4 **DO NOT** use abrasive brushes or sponges on the cooking surfaces, as it will cause damage to the coating.

We recommend placing all accessories inside the grill and running it on GRILL, temp set to HI for 20 minutes without adding food. This removes any residues. This is completely safe and not detrimental to the performance of the grill.

**Continue following instructions on page 7 before attempting to do this.**

BEFORE FIRST USE - CONTINUED

Where to locate the grill

Place grill on a stable and level surface. It is important this can support the weight and size of the unit. The underside stays cool and so you can place the unit on any surface. Position the unit at least 90cm (3 feet) from walls or anything over head due to heat and smoke output.



Use in any weather

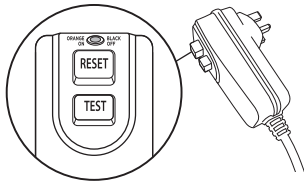
This grill is safe to use in any weather. The main unit is IPX4 rated and the plug is IP66. The RCD plug provides additional protection and it is designed to trip should there be any issue with the circuit. When not in use we advise you cover the unit to keep it looking it's best. Whilst the unit is safe it will show signs of weathering if exposed to the elements.

EXTENSION CORD

If using an extension cord, ensure it is suitable for use outdoors with outdoor appliances. Using the incorrect cord could lead to the cord overheating, melting and/or a drop in voltage. A drop in voltage can increase preheat times and impact cooking performance and/or cook times.

POWERING THE GRILL

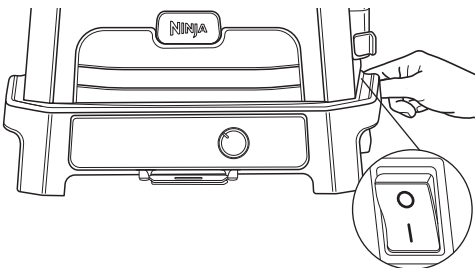
- 1 Plug the RCD into electrical socket. Switch socket on.
- 2 Press RESET button on the RCD. The circle above the RESET button should be illuminated orange. If this isn't the case, try a different socket. Note: It may be difficult to see the orange if in direct sunlight.



- 3 Press the TEST button on the RCD. The circle should now show black. This means the RCD is functioning correctly. If pressing the TEST button does not change the circle to black then contact customer services.
- 4 After establishing if the RCD is functioning correctly once again press RESET. The orange illumination should re-appear. The unit can now be switched on.

**NOTE:** RCD Light;  
ORANGE = RCD is ON ; BLACK = RCD is OFF

- 5 Press the ON/OFF switch on the back of the control panel. Switch is on when the side with the line is pressed down.



- 6 Now turn the dial on the front of the control panel and turn it to the desired function. The display should illuminate to reveal times or temps. The grill is now ready to use.

**NOTE:** The RESET button on the RCD will need to be pressed every time the unit is unplugged or the socket switched off.

## BEFORE FIRST USE - CONTINUED

### REMOVABLE Smoker Box

Comes fully installed in the unit. Located on the right side of the lid. Always ensure the removable Smoker Box is inserted into place before adding pellets. Review all warnings before proceeding.

#### Installing the Smoker Box:

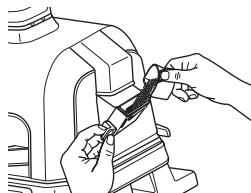
To install, pull the Smoker Box open with one hand and insert the removable Smoker Box so it sits into place.



#### Adding Ninja Woodfire Pellets:

Fill the pellet scoop to the top and level off to avoid spilling. While holding the Smoker Box open, use the pellet scoop to pour pellets into the Smoker Box until filled to the top.

Use only Ninja Woodfire Pellets for best results, performance, and flavour.



#### Removing the Smoker Box and cleaning:

To avoid burns, allow pellets to burn completely and the Smoker Box to cool completely, then remove Smoker Box and safely discard all contents.



### CLEANING YOUR GRILL

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

- Unplug the grill from power source before cleaning. Keep the lid open after removing your food to allow the unit to cool quicker.
- Remove Smoker Box and safely discard all contents after every use.
- It is not required to clean the Smoker Box after every use. We recommend using a wire brush to remove extra creosote after every 10 uses.

**NOTE: DO NOT** use liquid cleaning solution on the Smoker Box.

- The pellet scoop is dishwasher safe. The grill plate, crisper basket, grease tray, and Smoker Box are not dishwasher safe. **DO NOT** place the probe in the dishwasher.
- The Built-In Probe and holder are hand-wash only. **DO NOT** immerse any part of the probe in water or any other liquid. We recommend cleaning with a damp cloth only.
- Carefully remove cooled grease tray from back of unit and safely discard grease contents after each use. Hand-wash grease tray in warm, soapy water.
- The inner lid should be wiped down with a damp towel or cloth after each use to deodorize the unit and remove any grease.
- If food residue or grease is stuck on the grill plate or any other removable part, soak in warm, soapy water before cleaning.
- Remove non-stick grill plate and non-stick crisper basket (if used) after each use and hand-wash with warm, soapy water.

**NOTE: NEVER** use abrasive tools or cleaners. **NEVER** immerse the main unit in water or any other liquid. **DO NOT** place in dishwasher.

- When stacking the coated accessories to store, place a cloth or paper towel between each piece to protect the coated surfaces.

## GETTING TO KNOW THE CONTROL PANEL



### FUNCTION BUTTONS

There are 2 ways to achieve authentic smoky BBQ flavours:

1. Dedicated **SMOKER** program for cooking over a longer period of time for deep flavours and tender results.
2. Add a quick burst of Woodfire Flavour to any of the other functions, except **REHEAT**, using the **WOODFIRE FLAVOUR TECHNOLOGY** button.

**SMOKER:** Create deep, smoky flavours while cooking low and slow to tenderise large cuts of meat.

**GRILL:** Closed-lid cooking for top and bottom heat. Best when grilling large or thick cuts of meat or frozen food or for an all-around sear. Open the lid while grilling delicate foods or lean proteins to develop char-grilled textures without overcooking.

**AIR FRY:** Achieve crispiness and crunch with little to no oil and higher fan speeds.

**ROAST:** Tenderise meats, roast vegetables, and more.

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

**DEHYDRATE:** Dehydrate meats, fruits, and vegetables for healthy snacks.

**REHEAT:** Ideal for reheating leftovers so nothing goes to waste.

### OPERATING BUTTONS

**DIAL:** Use the dial to adjust your temperature, cook time, or probe settings.

**NOTE:** When the unit is powered on, the display will be illuminated.

**WOODFIRE FLAVOUR:** Press after selecting your cooking function to add authentic smoky flavours. Intended for use with the Grill, Air Fry, Bake, Roast, and Dehydrate functions. When pressed, flame icon will illuminate on the display screen.

**NOTE:** Ninja Woodfire Flavour is automatically enabled when using the Smoker function.

**TEMP:** Press TEMP to change the grill temperature, use the dial to increase or decrease temperature.

**TIME:** Press TIME to change the cook time, use the dial to increase or decrease time.

**START/STOP:** Press to start or stop the current cook function, or press and hold for 4 seconds to skip preheat.

#### PREHEAT FOR BETTER RESULTS

For best grilling results, let the grill fully preheat before adding food. Adding food before preheating is complete may lead to overcooking, smoke, and longer preheat time.

After you set function, time, and temperature then press **START**, the unit will automatically begin preheating (except if using the **SMOKER**, **REHEAT** or **DEHYDRATE** function without enabling Ninja Woodfire Flavour).

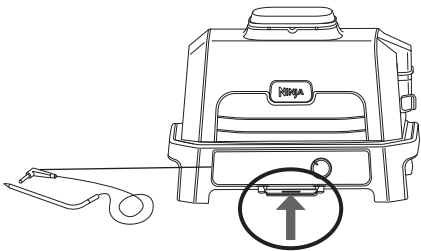
USING THE BUILT-IN PROBE

**IMPORTANT: DO NOT** place hands near built-in probe cord when in use to prevent burning or scalding.

Before First Use

Make sure the probe jack is free of any residue and the cord is free of knots before plugging it into the socket.

- 1 Slide out the probe storage compartment from under the control panel, then unwind the cord from the compartment to remove the probe.



The Probe socket is located to the left of the dial. Lift protective cover to access.

- 2 Plug the probe into the top socket labeled "1" on the left side of the control panel. Push firmly on the plug until it cannot go into the socket any further. Slide the storage compartment back.
- 3 After the probe is plugged into the socket, select the desired cook function and cook temperature.

**NOTE:** There is no need to set a cook time, as the grill will automatically turn off the heating element and alert you when your food has finished cooking.

- 4 Press the Probe button, then use the dial to select your desired protein type or Manual. Press dial to confirm selection.
- 5 Use the dial to select your desired outcome or manual internal temperature, then press dial to confirm selection.

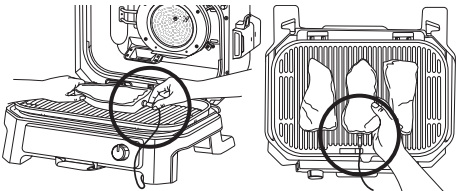
**NOTE: Cooking different proteins or the same ones to different outcome?**  
Use the **second probe**. Plug into the socket labeled "2". Press the Probe button again. The probe 2 icon will flash. Repeat steps 3-5 to program the second probe.

If selecting **MANUAL**, use the below recommended internal cook temperatures.

| FOOD TYPE:     | SET LEVEL TO:      |
|----------------|--------------------|
| Fish           | Medium Rare (50°C) |
|                | Medium (55°C)      |
|                | Medium Well (60°C) |
|                | Well Done (65°C)   |
| Chicken/Turkey | Well Done (75°C)   |
| Pork           | Medium Rare (50°C) |
|                | Medium (55°C)      |
|                | Medium Well (65°C) |
|                | Well Done (70°C)   |
| Beef/Lamb      | Rare (50°C)        |
|                | Medium Rare (55°C) |
|                | Medium (60°C)      |
|                | Medium Well (65°C) |
|                | Well Done (70°C)   |

**NOTE:** Preset outcome temperatures for BEEF/LAMB are lower than normal recommendations, as unit will carry-over cook.

- 6 Place the accessory required for your selected cook function in the grill and close the lid. Press **START/STOP** to begin preheating.
- 7 While the grill is preheating, insert the probe horizontally into the centre of the thickest part of the piece of protein. **Refer to the chart on the next page for further probe placement instructions.**
- 8 When the grill has preheated and "**ADD FOOD**" appears on the screen, open the lid, place food with inserted probe in the unit, and close the lid over the probe cord.



Correct probe placement.  
Probe grip is fully inside unit.

- 9 The progress bar at the top of the display will track outcome. Flashing outcome indicates progression to that stage.

RARE > MED RARE < MED MED WELL WELL

**NOTE:** When using GRILL and ROAST, the unit will beep and display FLIP. Flipping is optional, but recommended.

- 10 The grill will automatically stop when desired outcome is almost reached, as it accounts for carry-over cooking, and "**GET FOOD**" will display on the screen.
- 11 Transfer the protein to a plate while "**REST**" displays on the screen. Probe does not need to still be inserted. The protein will continue to carry-over cook to your set outcome, which will take about 3-5 minutes. This is an important step, as not resting could lead to

results looking less cooked. Carry-over cook times can vary based on size of protein, cut of protein, and type of protein.

**NOTE:** The probe will be HOT. Use either oven gloves or tongs to take the probe out of the protein.

**NOTE:** To check the internal temperature of other pieces of protein, press and hold the Probe button and insert the probe into each piece of meat.

HOW TO CORRECTLY INSERT THE PROBE

**NOTE: DO NOT** use the probe with frozen protein or for cuts of meat thinner than 2.5 cm.

| FOOD TYPE:                                                                                      | PLACEMENT                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                             | CORRECT | INCORRECT |
|-------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------|-----------|
| Steaks<br>Pork chops<br>Lamb chops<br>Chicken breasts<br>Burgers<br>Tenderloins<br>Fish fillets | <ul style="list-style-type: none"><li>• Insert probe horizontally into the centre of the thickest part of the meat.</li><li>• Make sure the probe is close to (but not touching) the bone and away from any fat or gristle.</li><li>• Make sure the tip of the probe is inserted straight into the centre of the meat, not angled toward the bottom or top of it.</li></ul> <p><b>NOTE:</b> The thickest part of the fillet may not be the centre. It is important that the end of the probe hits this area so that desired results are achieved.</p> |         |           |
| Whole chicken                                                                                   | <ul style="list-style-type: none"><li>• Insert probe horizontally into the thickest part of the breast, parallel to (but not touching) the bone.</li><li>• Make sure the tip reaches the centre of the thickest part of the breast and doesn't go all the way through the breast into the cavity.</li></ul>                                                                                                                                                                                                                                           |         |           |

## COOKING FUNCTIONS

**IMPORTANT:** Review all warnings at the beginning of this Instruction Booklet before proceeding.



### Smoker

**PRESET: 120°C 4 hours**  
**TEMP RANGE: 60-210°C**  
**TIME RANGE: 10 mins-12 hours**

- 1 Place grill on a flat, level surface.
- 2 Open the lid and install the grill plate by positioning it flat on top of the heating element so it sits in place.

**NOTE:** If you are using the probe, refer to the Using the Built-In Probe(s) section.

- 3 Install the grease tray by sliding it into place at the back of the grill.
- 4 Pull the Smoker Box open and use the pellet scoop to fill the Smoker Box with Ninja Woodfire Pellets to the top. **DO NOT** overflow Smoker Box.
- 5 Open the lid and place ingredients on the grill plate. Close the lid.
- 6 Make sure the grill is plugged in and press the **MODE** button or use the dial to select the **SMOKER** function.

**NOTE:** Ninja Woodfire Flavour is automatically enabled when using the Smoker function.

- 7 The default temperature setting will display. To adjust temperature, if desired, press **TEMP** and use the dial to increase or decrease temperature. Press dial to confirm, otherwise temperature will lock in after 5 seconds.
- 8 To adjust cook time, press **TIME** and use the dial to increase or decrease cook time. Press dial to confirm, otherwise cook time will lock after 5 seconds.
- 9 Press **START** to begin cooking. There is no preheat time for the Smoker function. The pellets will go through an ignition cycle (IGN) for 3-6 minutes, then the grill will begin cooking and the timer will begin to count down.
- 10 When cook time reaches zero, the grill will beep and **DONE** will appear on the display.
- 11 Remove food from the grill plate.

### Grill

**PRESET: Medium 25 mins**  
**TEMP RANGE: Low-High**  
**TIME RANGE: 1 min-1 hour**

- 1 Place grill on a flat, level surface.
- 2 Open the lid and install the grill plate by positioning it flat on top of the heating element so it sits in place.

**NOTE:** If you are using the probe, refer to the Using the Built-In Probe(s) section.

- 3 Install the grease tray by sliding it into place at the back of the grill.
- 4 If you plan to add Ninja Woodfire Flavour, pull the Smoker Box open and use the pellet scoop to fill the Smoker Box with Ninja Woodfire Pellets to the top. **DO NOT** overflow the Smoker Box.
- 5 Make sure the grill is plugged in and press the **MODE** button or use the dial to select the **GRILL** function.
- 6 If adding Ninja Woodfire Flavour, press the **WOODFIRE FLAVOUR** button.
- 7 The default temperature setting will display. To adjust temperature, if desired, press **TEMP** and use the dial to increase or decrease temperature. Press dial to confirm, otherwise temperature will lock in after 5 seconds.
- 8 To adjust cook time, press **TIME** and use the dial to increase or decrease cook time. Press dial to confirm, otherwise cook time will lock in after 5 seconds.
- 9 Press **START** to begin preheating. If using Ninja Woodfire Flavour, the pellets will go through an ignition cycle (IGN), then the grill will begin preheating (PRE).

**NOTE:** While preheating is strongly recommended for best results, you can skip it by pressing and holding the START/STOP button for 4 seconds. ADD FOOD will flash across the screen. Open the lid and place ingredients on the grill plate. Once the lid is closed, cooking will begin and the timer will start counting down. Skip to step 12.

- 10 When preheating is complete, the grill will beep and **ADD FOOD** will appear on the display.
- 11 Open the lid and place ingredients on the grill plate. Once the lid is closed, cooking will begin and the timer will begin counting down.

**NOTE:** Want to cook with the lid open? After you've added food, keep the lid open, the timer will begin to count down after 30 seconds, and you will be cooking with bottom heat only.

- 12 When cook time reaches zero, the grill will beep and **DONE** will appear on the display.
- 13 Remove food from the grill plate.

**IMPORTANT:** Review all warnings at the beginning of this Instruction Booklet before proceeding.

### Air Fry

**PRESET: 200°C 12 mins**  
**TEMP RANGE: 150-240°C**  
**TIME RANGE: 1min-1 hour**

- 1 Place grill on a flat, level surface.
- 2 Open the lid and install the grill plate by positioning it flat on top of the heating element so it sits in place.
- 3 Place the crisper basket on the grill plate, positioning the basket feet in the designated indentations.

**NOTE:** If you are using the probe, refer to the Using the Built-in Probe section.

- 4 Install the grease tray by sliding it into place at the back of the grill.
- 5 If you plan to add Ninja Woodfire Flavour, pull the Smoker Box open and use the pellet scoop to fill the Smoker Box with Ninja Woodfire Pellets to the top. **DO NOT** overflow the Smoker Box.
- 6 Make sure the grill is plugged in and press the **MODE** button or use the dial to select the **AIR FRY** function.
- 7 If adding Ninja Woodfire Flavour, press the **WOODFIRE FLAVOUR** button.
- 8 The default temperature setting will display. To adjust temperature, if desired, press **TEMP** and use the dial to increase or decrease temperature. Press dial to confirm, otherwise temperature will lock in after 5 seconds.
- 9 To adjust cook time, press **TIME** and use the dial to increase or decrease cook time. Press dial to confirm, otherwise cook time will lock in after 5 seconds.
- 10 Press **START** to begin preheating. If using Ninja Woodfire Flavour, the pellets will go through an ignition cycle (IGN), then the grill will begin preheating (PRE).

**NOTE:** While preheating is strongly recommended for best results, you can skip it by pressing and holding the START/STOP button for 4 seconds. ADD FOOD will flash across the screen. Open the lid and place ingredients in the crisper basket. Once the lid is closed, cooking will begin and the timer will start counting down. Skip to step 13.

- 11 When preheating is complete, the grill will beep and **ADD FOOD** will appear on the display.
- 12 Open the lid and place ingredients on the grill plate. Once the lid is closed, cooking will begin and the timer will begin counting down.
- 13 When cook time reaches zero, the grill will beep and **DONE** will appear on the display.
- 14 Remove food from the crisper basket.

### Roast

**PRESET: 180°C 1 hour 30 mins**  
**TEMP RANGE: 120-220°C**  
**TIME RANGE: 1min-4 hours**

- 1 Place grill on a flat, level surface.
- 2 Open the lid and install grill plate by positioning it flat on top of the heating element so it sits in place.

**NOTE:** If you are using the probe, refer to the Using the built-in Probe section.

- 3 Install the grease tray by sliding it into place at the back of the grill.
- 4 If you plan to add Ninja Woodfire Flavour, pull the Smoker Box open and use the pellet scoop to fill the Smoker Box with Ninja Woodfire Pellets to the top. **DO NOT** overflow the Smoker Box.
- 5 Make sure the grill is plugged in and press the **MODE** button or use the dial to select the **ROAST** function.
- 6 If adding Ninja Woodfire Flavour, press the **WOODFIRE FLAVOUR** button.
- 7 The default temperature setting will display. To adjust temperature, if desired, press **TEMP** and use the dial to increase or decrease temperature. Press dial to confirm, otherwise temperature will lock after 5 seconds.
- 8 To adjust cook time, press **TIME** and use the dial to increase or decrease cook time. Press dial to confirm, otherwise cook time will lock in after 5 seconds.
- 9 Press **START** to begin preheating. If using Ninja Woodfire Flavour, the pellets will go through an ignition cycle (IGN), then the grill will begin preheating (PRE).

**NOTE:** While preheating is strongly recommended for best results, you can skip it by pressing and holding the START/STOP button for 4 seconds. ADD FOOD will flash across the screen. Open the lid and place ingredients in the crisper basket. Once the lid is closed, cooking will begin and the timer will start counting down. Skip to step 12.

- 10 When preheating is complete, the grill will beep and **ADD FOOD** will appear on the display.
- 11 Open the lid and place ingredients on the grill plate. Once the lid is closed, cooking will begin and the timer will begin counting down.
- 12 When cook time reaches zero, the grill will beep and **DONE** will appear on the display.
- 13 Remove food from grill plate.

## COOKING FUNCTIONS – CONT'D

**IMPORTANT:** Review all warnings at the beginning of this Instruction Booklet before proceeding.

### Bake

**PRESET: 160°C 30 mins**  
**TEMP RANGE: 130-210°C**  
**TIME RANGE: 1min-4 hours**

- 1 Place grill on a flat, level surface.
- 2 Open the lid and install the grill plate by positioning it flat on top of the heating element so it sits in place.
- 3 Install the grease tray by sliding it into place at the back of the grill.

**NOTE:** If you are using the probe, refer to the Using the Built-In Probe(s) section.

- 4  If you plan to add Ninja Woodfire Flavour, pull the Smoker Box open and use the pellet scoop to fill the Smoker Box with Ninja Woodfire Pellets to the top. **DO NOT** overflow the Smoker Box.
- 5 Make sure the grill is plugged in and press the **MODE** button or use the dial to select the **BAKE** function.
- 6  If adding Ninja Woodfire Flavour, press the **WOODFIRE FLAVOUR** button.
- 7 The default temperature setting will display. To adjust temperature, if desired, press **TEMP** and use the dial to increase or decrease temperature. Press dial to confirm, otherwise temperature will lock after 5 seconds.
- 8 To adjust cook time, press **TIME** and use the dial to increase or decrease cook time. Press dial to confirm, otherwise cook time will lock in after 5 seconds.
- 9 Press **START** to begin preheating. If using Ninja Woodfire Flavour, the pellets will go through an ignition cycle (IGN), then the grill will begin preheating (PRE).

**NOTE:** While preheating is strongly recommended for best results, you can skip it by pressing and holding the START/STOP button for 4 seconds. ADD FOOD will flash across the screen. Open the lid and place ingredients in the crisper basket. Once the lid is closed, cooking will begin and the timer will start counting down. Skip to step 12.

- 10 When preheating is complete, the grill will beep and **ADD FOOD** will appear on the display.
- 11 Open the lid and place ingredients on the plate or place bake pan on the plate. Once the lid is closed, cooking will begin and the timer will start counting down.

- 12 When cook time reaches zero, the grill will beep and **DONE** will appear on the display.
- 13 Remove food from the grill plate.

**NOTE:** When using the Bake function, make sure to use the proper accessory. For wet or battered ingredients, use a baking dish. For loose items, such as cinnamon rolls, hand pies, or biscuits, use the crisper basket.

**IMPORTANT:** Review all warnings at the beginning of this Instruction Booklet before proceeding.

### Dehydrate

**PRESET: 60°C, 6 hours**  
**TEMP RANGE: 40-90°C**  
**TIME RANGE: 1min-12 hours**

- 1 Place grill on a flat, level surface.
- 2 Open the lid and install grill plate by positioning it flat on top of the heating element so it sits in place.
- 3 Install the grease tray by sliding it into place at the back of the grill.
- 4 Open the lid and place ingredients on the grill plate. Close the lid.
- 5  If you plan to add Ninja Woodfire Flavour, pull the Smoker Box open and use the pellet scoop to fill the Smoker Box with Ninja Woodfire Pellets to the top. **DO NOT** overflow the Smoker Box.
- 6 Make sure the unit is plugged in and rotate the dial clockwise from the **OFF** position to select the **DEHYDRATE** function.
- 7  If adding Ninja Woodfire Flavour, press the **WOODFIRE FLAVOUR** button.
- 8 The default temperature setting will display. To adjust temperature, if desired, press **TEMP** and dial to increase or decrease temperature. Press dial to confirm, otherwise temperature will lock in after 5 seconds.
- 9 To adjust cook time, press **TIME** and use the dial to increase or decrease cook time. Press dial to confirm, otherwise cook time will lock after 5 seconds.
- 10 Press **START** to begin cooking. There is no preheat time for the Dehydrate function. If you are using Ninja Woodfire Flavour, the pellets will go through an ignition cycle (IGN) for 5-7 minutes, then the grill will begin cooking and the timer will begin to count down.
- 11 When cook time reaches zero, the grill will beep and **DONE** will appear on the display.
- 12 Remove food from the grill plate.

### Reheat

**PRESET: 170°C, 10 mins**  
**TEMP RANGE: 130-210°C**  
**TIME RANGE: 1min-1 hour**

**NOTE:** The temperature is preset to 170°C.

- 1 Place grill on a flat, level surface.
- 2 If required, place the crisper basket on the grill plate and position the basket feet into the designated indentations on the grill plate surface. Add ingredients, then close the lid.
- 3 Install the grease tray by sliding it into place at the back of the grill.
- 4 Make sure the grill is plugged in and rotate the dial clockwise from the **OFF** position to select the **REHEAT** function.
- 5 The default temperature setting will display. Press **TEMP** and use the dial to increase or decrease temperature from 130°C to 210°C in 10 degree increments.
- 6 Press **TIME** and use the dial to adjust cook time in 1 minute increments up to 1 hour.
- 7 Press **START** to begin cooking (the unit does not preheat in Reheat mode).
- 8 Cooking will begin and the timer will begin counting down.
- 9 When cook time reaches zero, the unit will beep and **DONE** will appear on the display.
- 10 Remove food from the grill.

## TROUBLESHOOTING GUIDE

**⚠ WARNING: To reduce the risk of shock and unintended operation, turn power off and unplug unit before troubleshooting.**

- **My unit won't turn on?**

1 Check the residual current device (RCD) is fully plugged in and the reset button has been pressed. The circle above the RESET button will be illuminated orange.

2 Ensure the press switch is turned to the ON position (the line will be pressed down).

3 Make sure the dial is not in the OFF position.

If your unit doesn't turn on after taking the steps above, please contact Customer Service at 0800 862 0453.

- **"Add Grill" appears on the control panel display.**

The grill plate needs to be installed. Once installed, close the lid and press the start button to begin.

- **"Add Food" appears on the control panel display.**

The unit has completed preheating and it is now time to add your ingredients.

- **"Shut Lid" appears on the control panel display.**

The lid is open and needs to be closed for the selected function to start.

- **What does OTA mean?**

An update is being sent to the grill. **DO NOT** unplug during this process. Wait for OTA to finish before use.

- **"E" appears on the control panel display.**

The unit is not functioning properly. Please contact Customer Service at 0800 862 0453.

So we may better assist you, please register your product online at [ninjakitchen.co.uk](http://ninjakitchen.co.uk) and have the product on hand when you call.

- **"CLD" appears on the control panel display.**

Cold Smoking is to be used to provide smoke Flavour to foods, this is not intended for cooking.

When used on meat, poultry, or fish, this process should always be used in conjunction with a separate step to bring food up to food-safe internal temperatures. Refer to the local food standards authority for recommended food safe temperatures.

- **Should I add my ingredients before or after preheating?**

For best results, let the unit preheat before adding ingredients.

- **Do I need to completely fill the Smoker Box with pellets?**

Yes, always fill the Smoker Box to the top. We've perfected the amount of pellets needed for each smoke session, regardless of the function or food load, the unit will burn through them appropriately.

- **"Plug In" appears on the control panel display.**

The probe is not plugged into the socket on the right side of the control panel. Plug the probe in before proceeding. Press the probe in until you hear a click.

- **Why does the unit have a 1-9 scale for the Beef Preset?**

Perception of what a specific internal outcome looks like differs from person to person, even restaurant to restaurant. The 1-9 scale provides a wide range of options for each outcome level so you can customise outcome to your liking.

- **"PRBE ERR" appears on the control panel display.**

This means the grill timed out before food reached the set internal temperature. As a protection for the unit, it can run for only certain lengths of time at specific temperatures.

- **Why is my food overcooked or undercooked even though I used the probe?**

It is important to insert the probe lengthwise into the thickest part of the ingredient to get the most accurate reading. Make sure to allow food to rest for 3-5 minutes to complete cooking. For more information, refer to the Using the Digital Cooking Probe section.

- **Will the probe grip melt if it touches the hot grill plate?**

No, the grip is made of a high-temperature silicone that can handle the Ninja Woodfire Electric Outdoor Grill's high temperatures.

- **When do I press the Woodfire Flavour technology button?**

Press the Woodfire Flavour technology button before pressing start when wanting to add smoke using the Grill, Air Fry, Roast, Bake or Dehydrate. You do not need to press the Woodfire Flavour technology button when using the Smoker function. Woodfire Technology cannot be used with REHEAT.

- **Why are flames coming out from the pellet box?**

Small flames can come out from the pellet box if the grill lid is lifted in windy conditions.

- **Where should I keep my pellets stored?**

Always store pellets in a dry area. Any moisture in the pellets can compromise ignition and quality of smoke flavour.

- **Should I use any oils or non-stick sprays when smoking?**

No, we **DO NOT** recommend using any oils or non-stick sprays when smoking because smoke will not adhere to the food as well.

- **How do I dispose of burnt pellets after a cook cycle?**

Pellets may continue to burn after cook time is complete. **DO NOT** touch or remove the Smoker Box until the grill has stopped smoking, pellets have completely burnt out and the Smoker Box has cooled. Then, remove the Smoker Box and safely discard cooled ash contents.

- **Why is preheat taking so long?**

Preheat times vary by function and unit temperature.

SMOKER, DEHYDRATE, REHEAT: No preheat.

If adding Woodfire Flavour, ignition time will add an additional 3-6 minutes.

Using the unit in inclement weather with heavy rain could cause longer preheat times.

If using an extension cord, ensure it is suitable for use outdoors with outdoor appliances. Using the incorrect cord could lead to the cord overheating, melting and/or a drop in voltage.

While preheating is strongly recommended for best results, you can skip it by pressing and holding the START/STOP button for 3 seconds. "ADD FOOD" will flash across the screen. Open the lid and place ingredients in unit. Once the lid is closed, cooking will begin and the timer will start counting down.

- **Can I turn off Woodfire Flavour Technology?**

If you pressed Woodfire Flavour Technology and already started your cooking function by pressing START, you can press the Woodfire Flavour Technology button again to turn it off if the ignition cycle is less than 75% complete (indicated by the progress bar on the display screen). If pellets have fully ignited and the grill has transitioned to the preheat cycle (indicated on the display screen), you cannot turn Woodfire Flavour Technology off.

- **Can I add more pellets during a cook cycle?**

When using the SMOKER function, you can add more pellets once the first batch has fully burned. Press and hold the Woodfire Flavour technology button for 4 seconds to ignite new full box of pellets. If running back-to-back smoking sessions, we recommend refilling the Smoker Box using the pellet scoop when half the pellets have burned. **DO NOT** refill more than 2 times. **DO NOT** re-ignite pellets.

# Ninja COOKING CONNECTED GRILL

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## Ninja COOKING CONNECTED GRILL - CONT'D

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## ACCESSORIES FOR PURCHASE



### ADJUSTABLE STAND

Take your outdoor cooking station to new heights with a heavy-duty, adjustable stand.



### ADDITIONAL SIDE TABLE

Extend your work surface on either side of the stand and keep your cooking tools at the ready.



### BBQ GRILL COVER

From pouring rain to scorching sun, this durable, lightweight and water-resistant BBQ Grill cover keeps the elements out.



### FLAT PLATE

Make stir-fry, fajitas, pancakes, and more with this non-stick flat plate that sits in your BBQ Grill.



### GRILL / FLAT PLATE

Grill and sear at the same time. Cook up to four burgers and 500g of vegetables simultaneously.



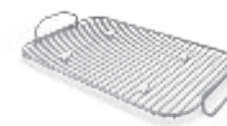
### GREASE TRAY LINERS

Make clean-up a breeze with 10 liners.



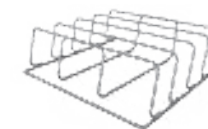
### PELLET BAGS

Stock up on our Signature Blends and get up to 20 smoke sessions per bag. Both flavours pair perfectly with any dish.



### ROAST & SMOKE RACK

Increases air flow for robust smoking, char and caramelisation.



### RIB RACK

Evenly grill and smoke up to 4 full racks of ribs at once.



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### ADDITIONAL PROBE

Monitor the cook levels of two different proteins, all from your phone.

# PRODUCT REGISTRATION

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## TWO (2) YEAR LIMITED GUARANTEE

When you buy a product in Europe as a consumer, you get the benefit of legal rights relating to the quality of the product (your “statutory rights”). You can enforce these statutory rights against your retailer. However, at Ninja we are so confident about the quality of our products (the “Products”) that we give you a manufacturer’s guarantee of two years. This guarantee only applies to the Product if it is bought in new and unused condition. These terms and conditions relate to our guarantees only – your statutory rights as a buyer are unaffected. Please note that the 2 year guarantee is available in all EU countries.

The conditions below describe the prerequisites and scope of our guarantees which are issued by SharkNinja Germany GmbH, Rotfeder-Ring 9, 60327 Frankfurt am Main, Germany (“us”, “our” or “we”). They do not affect your statutory rights or the obligations of your retailer and your contract with them. The same applies if you have purchased the product directly from Ninja.

### Ninja Guarantees

A household kitchen appliance constitutes a sizeable investment. Your new machine needs to work properly for as long as possible. The guarantee it comes with is an important consideration - and reflects how much confidence the manufacturer has in its product and manufacturing quality.

You'll find online support at [www.ninjakitchen.co.uk](http://www.ninjakitchen.co.uk)

### How do I register my guarantee?

You can register your guarantee online within 28 days of purchase. To save time, you'll need the following information about your machine:

- Model no.
- Serial Number (only if available)
- Date of purchase of the Product (receipt or delivery note)

To register online, please visit [www.ninjakitchen.co.uk](http://www.ninjakitchen.co.uk)

### IMPORTANT

- The guarantee covers your Product for 2 years starting on the date of purchase.
- Please keep the receipt at all times. Should you need to use your guarantee we will need the receipt to verify the information supplied to us is correct. The inability to produce a valid receipt will invalidate your guarantee.

### What are the benefits of registering my guarantee?

When you register your guarantee, you can choose to receive our newsletter containing tips, advice and competitions. Hear the latest news about new Ninja technology and launches. If you register your guarantee online, you'll get instant confirmation that we've received your details.

For details of our privacy policy please visit [www.ninjakitchen.co.uk](http://www.ninjakitchen.co.uk)

### How long are our Products guaranteed for?

Our confidence in our design and quality control means that your Product is guaranteed for two years.

## What is covered by the guarantee?

Repair or replacement (at Ninja's discretion) of your Product, including all parts and labour in case of any defect in design, materials and workmanship (including transport and shipping costs). Our guarantee is in addition to your legal rights as a consumer.

## What is not covered by the guarantee?

- Normal wear and tear.
- Accidental damage, faults caused by negligent use or care, misuse, neglect, careless operation or handling of the kitchen appliance which is not in accordance with the Ninja Instruction Manual supplied with your machine.
- Use of the kitchen appliance for anything other than normal domestic household purposes.
- Use of parts not assembled or installed in accordance with the operating instructions.
- Use of parts and accessories which are not Ninja Genuine Components.
- Faulty installation (except where installed by Ninja).
- Repairs or alterations carried out by parties other than Ninja or its agents, unless you can show that the repairs or alterations carried out by others are not related to the defect for which you exercise the guarantee.

## Where can I buy genuine Ninja spares and accessories?

Ninja spares and accessories are developed by the same engineers who developed your Ninja kitchen appliance. You'll find a full range of Ninja spares, replacement parts and accessories for all Ninja machines at [www.ninjakitchen.co.uk](http://www.ninjakitchen.co.uk)

Please remember that using non-Ninja spares may invalidate your manufacturer's guarantee. However, your statutory rights are unaffected.