



NINJA MC1101EU Foodi Possible Cooker 8 In 1 Multi Cooker Instructions

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NINJA

NINJA MC1101EU Foodi Possible Cooker 8 In 1 Multi Cooker



RECORD THIS INFORMATION

Model Number: _____

Serial Number: _____

Date of Purchase: _____

(Keep receipt)

Store of Purchase: _____

TECHNICAL SPECIFICATIONS

Voltage: 220-240V ~ 50-60Hz

Power: 1400 Watts



■ 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.

IMPORTANT SAFEGUARD

HOUSEHOLD ONLY • READ ALL INSTRUCTIONS BEFORE USE

	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.
	For indoor and household use only.

WARNING

To reduce the risk of injury, fire, electrical shock or property damage, basic safety precautions must always be

followed, including the following numbered warnings and subsequent instructions. Do not use appliance for other than intended use.

1. To eliminate a choking hazard for young children, discard all packaging materials immediately upon unpacking.
2. This appliance can be used by persons with reduced physical, sensory, or mental capabilities or lack of experience or knowledge if they have been given supervision and instruction concerning use of the appliance in a safe way and understand the hazards involved.
3. Keep the appliance and its cord out of reach of children. DO NOT allow children to play with or use the appliance. Close supervision is necessary when used near children.
4. A short power supply cord is used to reduce the risk resulting from it being grabbed by children, becoming entangled in, or tripping over a longer cord. DO NOT use an extension cord with this product.
5. Spilled food can cause serious burns.
6. To reduce the risk of fire, DO NOT place the appliance on stovetops or other hot surfaces or in a heated oven.
7. DO NOT use the appliance without the cooking pot installed.
8. CAUTION: A heated pot may damage countertops or tables. When removing the hot pot from the multicooker, DO NOT place it directly on any unprotected surface. ALWAYS set the hot pot on a trivet or a rack.
9. To protect against risk of electrical shock, do not immerse the multicooker housing in water or any other liquid. If housing falls into liquid, unplug the cord from outlet immediately. DO NOT reach into the liquid.
10. Before placing removable cooking pot in the cooker base, ensure pot and cooker base are clean and dry by wiping with a soft cloth.
11. DO NOT heat with empty cooking pot more than 10 minutes. Damage to the cooking surface will occur.
12. DO NOT use this appliance for deep-frying.
13. CAUTION: Sear/Sauté reaches high temperatures. If unmonitored, food may burn on this setting. Use care when touching hot surfaces and when removing food to avoid burns. Do not use the lid and do not leave your cooker unattended while using Sear/Sauté.
14. Avoid sudden temperature changes, such as adding refrigerated foods to a heated pot.
15. CAUTION: The cooking pot and lid get very hot while using Braise. Use care when touching hot surfaces and when removing food to avoid burns.
16. Caution should be used when searing meats and sautéing. Keep hands and face away from the removable cooking pot, especially when adding new ingredients, as hot oil may splatter.
17. This appliance is for household use only. DO NOT use this appliance for anything other than its intended use. DO NOT use in moving vehicle or boats. DO NOT use outdoors. Misuse may cause injury.

WARNING

To reduce the risk of injury, fire, electrical shock or property damage, basic safety precautions must always be followed, including the following numbered warnings and subsequent instructions. Do not use appliance for other than intended use.

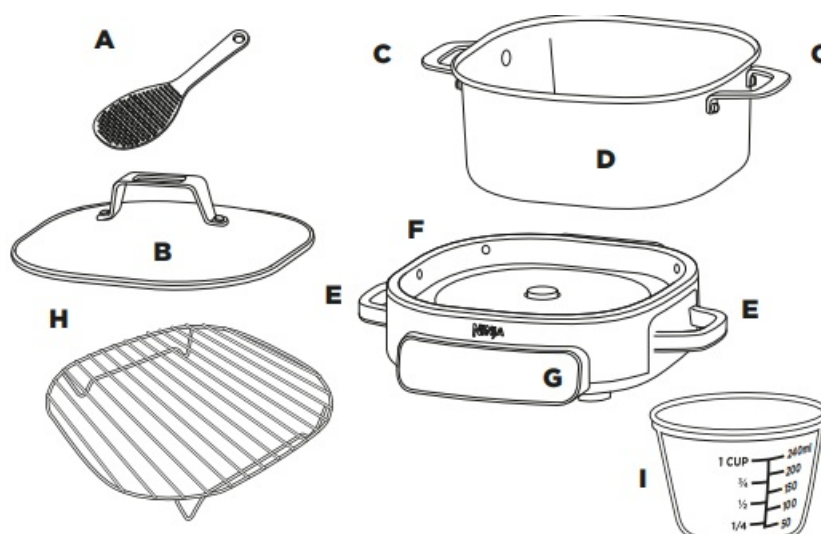
18. Intended for countertop use only. Ensure the surface is level, clean, and dry. DO NOT place the appliance near the edge of a countertop during operation.
19. DO NOT use the appliance if there is damage to the power cord or plug. Regularly inspect the appliance and power cord. If the appliance malfunctions or has been damaged in any way, immediately stop use and call Customer Service.
20. This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. DO NOT attempt to modify the plug in any way.

21. ALWAYS ensure the appliance is properly assembled before use.
22. DO NOT use accessory attachments not recommended or sold by SharkNinja. DO NOT place accessories in a microwave, toaster oven, convection oven, or conventional oven, or on a ceramic cooktop, electrical coil, gas burner range, or outdoor grill. The use of accessory attachments not recommended by SharkNinja may cause fire, electric shock, or injuries.
23. When using this appliance, provide at least 6 inches (15.25 cm) of space above and on all sides for adequate air circulation.
24. DO NOT operate your appliance in a garage or under a wall cabinet. When storing in an appliance garage always unplug the unit from the electrical outlet. Not doing so could create a risk of fire, especially if the appliance touches the walls of the garage or the door touches the unit as it closes.
25. ALWAYS follow the maximum and minimum quantities of liquid as stated in instructions and recipes.
26. To avoid possible steam damage, place the unit away from walls and cabinets during use.
27. NEVER use the Slow Cook setting without food and liquids in the removable cooking pot.
28. CAUTION: The cooking pot and lid get very hot while using Slow Cook and Braise. Use care when touching hot surfaces and when removing food to avoid burns.
29. DO NOT move the appliance when in use.
30. Prevent food contact with heating elements. DO NOT overfill the cooking pot. Overfilling may cause personal injury or property damage or affect safe use of the appliance.
31. DO NOT use this unit to cook instant rice.
32. Electrical outlet voltages can vary, affecting the performance and heat output of your product. To prevent possible illness, use a thermometer to check that your food is cooked to the recommended temperature.
33. Should the unit emit black smoke, unplug immediately and wait for the smoking to stop before removing the cooking pot.
34. 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 mitts and use available handles and knobs.
35. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids. Improper use, including moving the cooker, may result in personal injury such as serious burns.
36. When unit is in operation, hot steam may be released into the air via the steam hole in the top of the lid. Place unit so steam hole is not directed toward, electrical outlets, cabinets or other appliances. Keep your hands and face at a safe distance from steam hole.
37. When using SLOW COOK setting, ALWAYS keep the lid closed.
38. The base unit, inner cooking pot and glass lid become extremely hot during the cooking process. Avoid hot steam and air while removing the inner cooking pot and glass lid from the base unit. ALWAYS place them on a heat-resistant surface after removing. DO NOT touch accessories during or immediately after cooking.
39. ONLY lift the lid from the handle on the front of the unit. DO NOT lift lid from side area as scalding steam will release.
40. The removable inner cooking pot can be extremely heavy when full of ingredients. Care should be taken when lifting pot from cooker base.
41. DO NOT touch accessories, including the thermometer (not available on all models), during or immediately after cooking, as they become extremely hot during the cooking process. To prevent burns or personal injury, ALWAYS use care when handling the product. Use long-handled utensils and protective hot pads or insulated oven mitts.

42. Cleaning and user maintenance shall not be done by children.
43. Allow unit to cool before cleaning, disassembly, putting in or taking off parts and storage.
44. When not in use and before cleaning, turn the unit off and unplug from the socket to disconnect.
45. DO NOT clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating a risk of electric shock.
46. Please refer to the Cleaning & Maintenance section for regular maintenance of the appliance.
47. DO NOT let cord hang over edges of tables or counters or touch hot surfaces. NEVER use outlets below the counter.
48. The appliances is not intended to be operated by means of an external timer or separate remotecontrol system.

SAVE THESE INSTRUCTIONS

PARTS



- A Rice Spoon
- B Glass Lid
- C Pot Side Handles
- D 6L Cooking Pot
- E Main Unit Handles
- F Main Unit
- G Control Panel
- H Steam Rack
- i Rice Cup

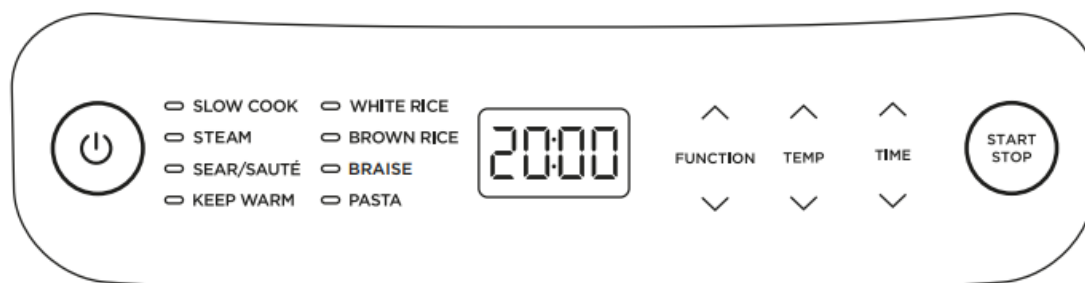
BEFORE FIRST USE

1. Remove and discard any packaging material, stickers, 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 main base unit, inner cooking pot, glass lid, and spoon-ladle with a damp, soapy cloth, then rinse with a clean, damp cloth and dry thoroughly. NEVER submerge the main unit in water.
4. We recommend turning the unit on and running it for 10 minutes without adding food. Make sure the area is well

ventilated. This removes any packaging residue and odor traces that may be present. This is completely safe and not detrimental to the performance of the PossibleCooker™ Pro.

Warning: When using this appliance, provide at least 15cm of space above and on all sides for adequate air circulation

GETTING TO KNOW THE NINJA FOOD EVERYDAY POSSIBLE COOKER




COOKING FUNCTIONS

- **SLOW COOK:** Cook food at a lower temperature for a longer period of time.
- **STEAM:** Gently cook delicate foods, such as fish and vegetables, using steam.
- **SEAR:** Use the unit as a cooktop for browning meats, sautéing veggies, simmering sauces, and more.
- **KEEP WARM:** Reheat or keep cooked food warm for longer periods of time.
- **WHITE RICE:** Cook a variety of white rice—long grain, jasmine, basmati, arborio, etc.

NOTE: If no cooking function is chosen within 10 minutes, the unit will shut off.

- **BROWN RICE:** Cook picture-perfect brown rice.
- **BRAISE:** Transform tougher cuts of meat by first browning at high heat (with oil) and then simmering in liquid at low heat.
- **PASTA:** Cook dry pasta without needing to drain the water.







OPERATING BUTTONS

 (POWER): The Power button shuts the unit off and stops all cooking modes.





- **FUNCTION arrows:** Use the up/down arrows to select a cook function.
- **TEMP arrows:** Use the up/down arrows to the left of the display to adjust the cooking temperature.
- **TIME arrows:** Use the up/down arrows to the right of the display to adjust the cooking time.
- **START/STOP button:** Press this button to begin cooking. Pressing START/STOP during cooking will stop the current function.

USING THE NINJA FOODI EVERY DAY POSSIBLE COOKER





Slow Cook

1. Use the   FUNCTION arrows to select SLOW COOK.
2. Use the   TEMP arrows to select HI or LO.
3. Use the   TIME arrows to select a time between 3 and 12 hours in 15-minute increments.
NOTE: SLOW COOK LO time may be adjusted between 6 and 12 hours. SLOW COOK HI may be adjusted between 2 and 12 hours.
4. Press START/STOP to begin cooking.
5. When cook time reaches zero, the unit will beep, automatically switch to KEEP WARM, and begin counting up.
NOTE: The unit will automatically shut off after 12 hours on KEEP WARM.





Braise

1. Sear ingredients in the pot using the SEAR/ SAUTÉ instructions.
2. Once complete, deglaze with wine or stock.
3. Add remaining cooking liquid and ingredients into the pot.
4. Use the   FUNCTION arrows to select BRAISE. The default temperature setting will display.
5. Use the   TIME arrows to select a time in 15-minute increments.
6. Press START/STOP to begin cooking.



Sear/Sauté

1. Use the   FUNCTION arrows to select SEAR/SAUTÉ.
2. Use the   TEMP arrows to choose HI, MED, or LO.
3. **NOTE:** Time is not adjustable when using the Sear/ Sauté function.
NOTE: It is recommended to let the unit heat up for 5 minutes prior to adding ingredients.
4. Press START/STOP to begin cooking.
5. Press START/STOP to turn off the SEAR/ SAUTÉ function when cooking is complete.
NOTE: DO NOT use metal utensils, as they will scratch the nonstick coating on the pot.
NOTE: You can use this function with or without the lid placed on the pot.

Keep Warm

1. Use the   FUNCTION arrows to select KEEP WARM. The temperature will default and the unit will start counting up.
2. Use the   TIME arrows to select a time in 1-minute increments up to 1 hour or 5-minute increments up to 6 hours.
- 3.

White Rice

1. Add desired amount of rice.
2. Add water to the corresponding line on the pot and place the lid on to the pot.
3. Use the   FUNCTION arrows to select WHITE RICE.
4. **NOTE:** Time and temp are not adjustable when using White Rice function.
5. Press START/STOP to begin cooking. An animation will display while cooking.

NOTE: For best results, keep lid on during cooking.



- When rice is done cooking, the unit will beep, automatically switch to KEEP WARM, and begin counting up.

NOTE: The unit will automatically shut off after 12 hours on KEEP WARM.

Brown Rice

- Add desired amount of rice.
- Add water to the corresponding line on the pot.

NOTE: Time and temp are not adjustable when using Brown Rice function.

- Use the   FUNCTION arrows to select BROWN RICE.
- Press START/STOP to begin cooking. An animation will display while cooking.

NOTE: For best results, keep lid on during cooking.



- When rice is done cooking, the unit will beep, automatically switch to KEEP WARM, and begin counting up.

NOTE: The unit will automatically shut off after 12 hours on KEEP WARM.

Braise

- Sear ingredients in the pot using the SEAR/ SAUTÉ instructions.
- Once complete, deglaze with wine or stock.



NOTE: To deglaze, pour 1 cup liquid into pot. Scrape brown bits from bottom of pot and mix into cooking liquid.

- Add the remaining cooking liquid and ingredients into the pot.
- Use the   FUNCTION arrows to select BRAISE.

The default temperature setting will display.

- Use the TIME arrows to select a time in 15-minute increments.
- Press START/STOP to begin cooking.

Pasta

- Add the desired amount of dried pasta to the cooking pot.
- Add the recommended amount of water.
- Use the   FUNCTION arrows to select PASTA.
- NOTE:** Time and temp are not adjustable when using Pasta function.
- Press START/STOP to begin cooking.

An animation will display while cooking.

NOTE: For best results, keep lid on during cooking.

- When pasta is done cooking, the unit will beep, automatically switch to KEEP WARM, and begin counting up.

NOTE: The unit will automatically shut off after 12 hours on KEEP WARM.

CLEANING & MAINTENANCE

Cleaning: Dishwasher & Hand-Washing

The unit should be cleaned thoroughly after every use

- Unplug the unit from the wall outlet before cleaning.
- To clean the cooker base and the control panel, wipe them clean with a damp cloth.

3. The cooking pot and glass lid can be washed in the dishwasher.
4. If food residue is stuck on the cooking pot, fill pot with water and allow to soak before cleansing. If food residue is stuck on glass lid or silicone spoon–ladle, use a non-abrasive cleanser. DO NOT use scouring pads. If scrubbing is necessary, use a non-abrasive cleanser or liquid dish soap with a nylon pad or brush.
5. Air-dry all parts after each use.

NOTE: NEVER put the cooker base in the dishwasher or immerse it in water or any other liquid.

TROUBLESHOOTING GUIDE

The unit won't turn on.

- Make sure the power cord is securely plugged into the outlet.
- Try plugging the cord into a different outlet.
- Reset the circuit breaker if necessary.

“ADD POT” error message appears on the display screen.

- The cooking pot is not inside the cooker base. A cooking pot is required for all functions.

Why is the time counting down so slowly?

- You may have set hours rather than minutes. When setting time, the display will show HH: MM and the time will increase/decrease in minute increments.

The unit is counting up rather than down.

- The Slow Cook cycle is complete and the unit is in Keep Warm mode.

“E1”, “E2”

- The unit is not functioning properly. Please contact Customer Service. We ask that you register your product online at registryour ninja.com and have the product on hand when you call, so we may better assist you.

Why did the unit shut off?

- If a cook function is not chosen within 10 minutes after turning on the unit, it will automatically shut off.

HELPFUL HINTS

1. Inner cooking pot is oven safe up to 240°C.
2. Use the Keep Warm mode to keep food at a warm, food-safe temperature after cooking.
3. Refrain from removing the lid during a cook cycle.
4. The cooking pot is NOT stovetop safe.
5. The glass lid can be cleaned in the dishwasher.

6. Preheat time will vary depending on quantity and temperature of ingredients.
7. ALWAYS use oven mitts when removing the cooking pot from the base unit.
8. Store extra food in sealed, freezer–friendly containers.

TWO (2) YEAR LIMITED GUARANTEE

When a consumer buys a product in Europe, they get the benefit of legal rights relating to the quality of the product (your statutory rights). You can enforce these rights against your retailer. However, at Ninja® we are so confident about the quality of our products that we give you an additional manufacturer's guarantee of two years. These terms and conditions relate to our manufacturer's guarantee only – your statutory rights are unaffected. The conditions below describe the prerequisites and scope of our guarantee. They do not affect your statutory rights or the obligations of your retailer and your contract with them.

Ninja® Guarantees

Your Ninja unit constitutes a sizeable investment. Your new product 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.

Every Ninja product comes with a free parts and labour guarantee. You'll also find online support at ninjakitchen.eu

How do I register my Ninja guarantee?

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

- Date you purchased the unit (receipt or delivery note).
- To register online, please visit ninjakitchen.eu IMPORTANT:
- The guarantee will only cover your product from the date of purchase.
- Please keep your receipt at all times. Should you need to use your guarantee, we will need your receipt to verify the information you have supplied to us is correct. The inability to produce a valid receipt may invalidate your guarantee.

What are the benefits of registering my free Ninja guarantee?

When you register your guarantee, we'll have your details to hand if we ever need to get in touch. You can also receive tips and advice on how to get the best out of your Ninja unit and 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.

How long are new Ninja products guaranteed for?

Our confidence in our design and quality control means that your new Ninja products are guaranteed for a total of two years.

What is covered by the free Ninja guarantee?

Repair or replacement of your Ninja machine (at Ninja's discretion), including all parts and labour. A Ninja guarantee is in addition to your legal rights as a consumer.

What is not covered by the free Ninja guarantee?

1. Normal wear and tear of wearable parts (such as accessories). Replacement parts are available for purchase at ninjakitchen.eu
2. Damage caused by misuse, abuse, negligent handling, failure to perform required maintenance or damage due

- to mishandling in transit.
3. Damage caused by maintenance not authorised by Ninja.

Where can I buy genuine Ninja spares and accessories?

Ninja spares and accessories are developed by the same engineers who developed your Ninja product. You'll find a full range of Ninja spares and replacement parts/accessories for all Ninja machines at ninjakitchen.eu.

Please remember that damage caused by the use of non-Ninja spares may not be covered under your guarantee.




Illustrations may differ from the 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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MC1101EU_IB_MP_240606_Mv1

Documents / Resources

	<p>NINJA MC1101EU Foodi Possible Cooker 8 In 1 Multi Cooker [pdf] Instructions MC1101EU Foodi Possible Cooker 8 In 1 Multi Cooker, MC1101EU, Foodi Possible Cooker 8 In 1 Multi Cooker, Cooker 8 In 1 Multi Cooker, Multi Cooker</p>
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References

- [User Manual](#)

[Manuals+.](#) [Privacy Policy](#)

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