



NINJA OL750UK MAX 15 in 1 SmartLid Multi Cooker with Smart Cook System Instructions

[Home](#) » [Ninja](#) » NINJA OL750UK MAX 15 in 1 SmartLid Multi Cooker with Smart Cook System Instructions 

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Contents

- 1 [Lifting the lid and using the SmartLid Slider™](#)
- 2 [Cooking Pot](#)
- 3 [Assembling the Cook & Crisp™ Basket](#)
- 4 [Using the 2-Tier Reversible Rack](#)
- 5 [Assembling the 2-Tier Reversible Rack](#)
- 6 [Helpful Hints](#)
- 7 [Pressure cooking tips](#)
- 8 [The unit has the option to release pressure automatically and HANDS-FREE after pressure cooking is complete](#)
- 9 [Using the control panel](#)
- 10 [Using the Multi-Cooker functions](#)
- 11 [VIDEO](#)
- 12 [FAQs](#)
- 13 [Documents / Resources](#)
- 14 [Related Posts](#)

Lifting the lid and using the SmartLid Slider™

Opening & closing the lid

Always use the lift tab to open the lid pointing away from you and to close the lid to keep your hand away from hot steam and convection heat.

- **Pressure Mode**

Pressure to lock in juices.

Best for tenderising large meats and cooking soups and stews.



With SmartSlider™ in position 2 or 3, add ingredients.



Move Slider left to position 1 (PRESSURE)  Lid remains locked.

- **Combi-Steam Mode**

Simultaneous steam and convection cooking for faster, juicier, crispy results.

Best for roasts, fresh & frozen proteins, root vegetables and complete meals.



Keep lid closed to allow steam and convection heat to work together. Open lid only if recipe calls for it.



- **Air Fry & Hob Mode**

Convection and hob cooking.

Great for everything else, refer to the recipe guide for more info.



Lid can be opened any time to check on food.



Cooking Pot



Always install cooking pot before adding accessories or ingredients.

Assembling the Cook & Crisp™ Basket

1. Place diffuser on a flat surface.



2. Place basket on diffuser.



3. Press down firmly.



Using the 2-Tier Reversible Rack

- **Reversible rack – Higher position**

Grill chicken, steak, fish and more.



- **Reversible rack – lower position**

Steam vegetables or use it to elevate baking tins for even air flow.



- **2-Tier Assembly**

Increase capacity for complete COMBI-STEAM meals or to cook up to 8 chicken breasts or fish fillets at once.



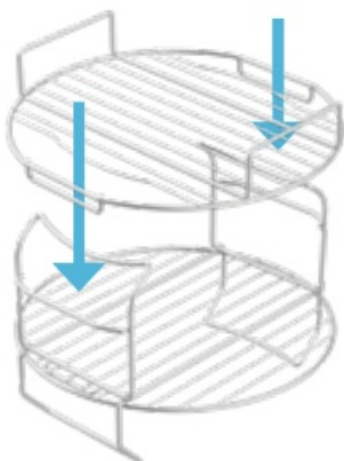
Assembling the 2-Tier Reversible Rack

1. Place the Reversible Rack in the pot in the lower position.



Note: For easier cleaning, coat the rack with cooking spray before placing ingredients on it.

2. . Drop the top layer through reversible rack handles.



Note: Place ingredients on the lower layer before adding the top layer. Make sure the top layer's handles are facing up when you slide it over the bottom layer.

3. The top layer will fit securely into handle slots.



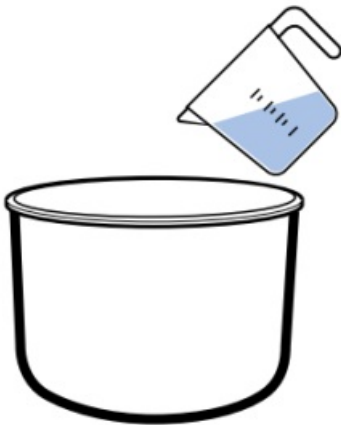
For more accessories, visit ninjakitchen.co.uk

Helpful Hints

When following a recipe, **ALWAYS** use the exact amount of liquid, even when scaling down proteins or vegetables.

Refer to the Recipe Guide for exact liquid measurements for beans, grains, starches and more.

- When using Combi-Steam mode functions, always add liquid to the pot.

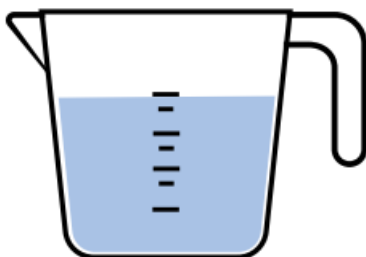


- Any liquid can be used for pressure cooking.

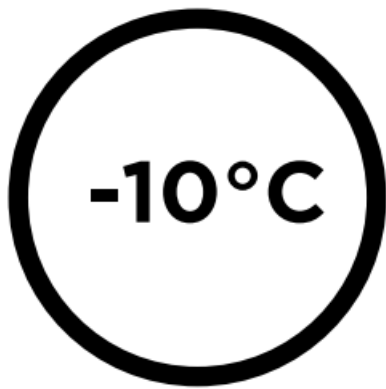
Use broths or sauces instead of water to infuse additional flavour.

Always use a minimum of 250ml of liquid.

Depending on your recipe, you may need up to 750ml.

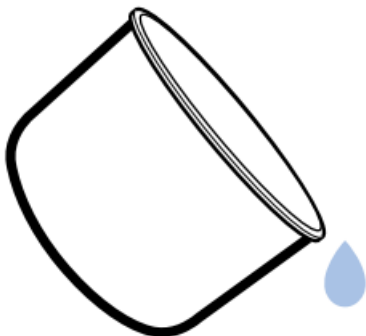


- To convert oven recipes,
use the Bake function and reduce the cook temperature by 10°C.

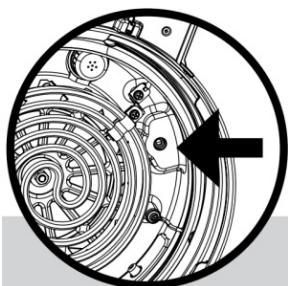


- **When switching from pressure cooking to crisping**

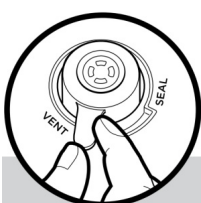
after pressure cooking, empty the pot of any remaining liquid for best crisping results.



Pressure cooking tips



If the unit is not coming to pressure, check that the silicone ring is fully installed by pressing it into place all around the metal ring rack. Make sure the ring is completely clean and undamaged.



The time to build pressure will vary based on selected pressure, temp of the pot and temp and quantity of the ingredients (up to 20 minutes or more). Frozen and/or large amounts of ingredients will increase the time to pressure significantly (45 minutes or more).

The unit has the option to release pressure automatically and **HANDS-FREE** after pressure cooking is complete

The unit defaults to NATURAL RELEASE unless another pressure-release selection is made. Release pressure at any time by pressing and holding the RELEASE PRESSURE button. Turn valve to SEAL.



Natural release: The unit will naturally depressurise when the cook time ends. The heat will turn off but the food inside will continue to cook with the residual steam. This is used for large or delicate foods and any starchy ingredients.



Quick

Quick release is used for smaller foods or ingredients that are sensitive to overcooking. **DO NOT** quick release pressure when cooking starchy or foamy foods. To quick release, use the dial to select this option.



Delayed

Delayed Release: Set delayed release for recipes that require more time at pressure once the cook time has ended. If selected, the default time will be 10 minutes, adjust the time by selecting **RELEASE PRESSURE** button and then by using the up and down arrows. The unit will then quick release pressure. This is especially useful for rice and grains.

NOTE: Steam exits from the top of the Pressure Release Valve. **DO NOT** reach over the valve.

Using the control panel



- **A SMARTLID SLIDER™:** There are 3 positions to the SmartLid Slider™. Each position controls a different set of functions.
 1. **1 PRESSURE**
 2. **2 COMBI-STEAM MODE**
 3. **3 AIR FRY/HOB**
- **B RELEASE PRESSURE button:** Use to quickly release pressure or program Delayed Release settings. This will illuminate only after Pressure function begins.
- **C Left arrows:** Use the up and down arrows to the left of the display to adjust the cook temperature or outcome when using the digital cooking probe.
- **D Right arrows:** Use the up and down arrows to the right of the display to adjust the cook time or food type when using the probe.

- **E PRESET button:** Choose the option of using the digital cooking probe to cook meat or fish exactly as you like it.
- **F MANUAL button:** Switches the display screen so you can manually set the internal outcome when using the probe.
- **G START/STOP button:** Press to start cooking. Pressing this button while the unit is cooking will stop the current function.
- **H KEEP WARM:** After pressure cooking, steaming or slow cooking, the unit will automatically switch to KEEP WARM mode and start counting up. KEEP WARM will stay on for 12 hours. You may press the KEEP WARM button or the START/STOP button to turn it off.
- **I Dial:** As soon as the SmartLid Slider™ is in 1 of the 3 available positions, the available functions will illuminate. Use the dial to select one of the available functions.
- **J Power button:** The power button turns the unit on and off and stops all cooking functions.

Using the Multi-Cooker functions

1. Pressure Mode

See back page for selecting hands-free steam release. “PrE —” will display while pressure builds, then the timer will start counting down.

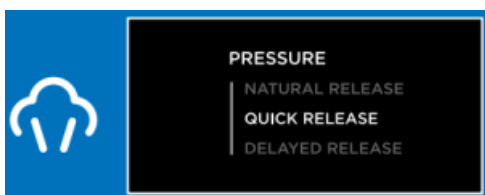
1. Place ingredients on the required accessory or in the pot. Add liquid according to recipe.



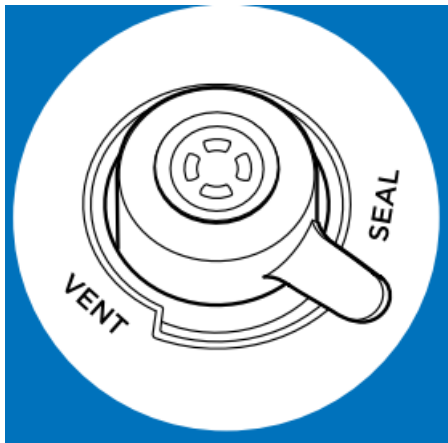
2. Close lid. Move slider to the PRESSURE position to lock lid. Slider will move only when lid is closed.



3. Unit will default to NATURAL RELEASE. If desired, use dial to select QUICK RELEASE or DELAYED RELEASE.



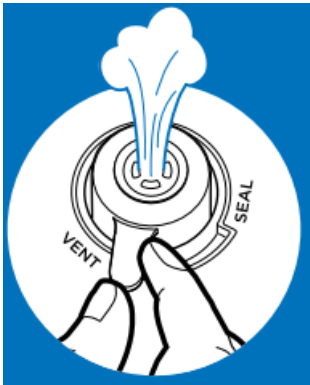
4. Turn pressure release valve to SEAL.



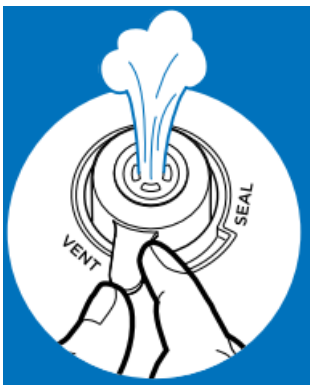
5. Set temperature (HI or LO) and time. Press START/STOP.



6. "PrE" and progress bars indicate pressure is building. When unit comes to pressure, cook time will start counting down.



7. When cooking is complete, unit will beep and pressure will release automatically if set to QUICK or DELAYED. Unit will then switch to Keep Warm and count up. Press the Release Pressure button to release pressure manually.



8. You may open lid as soon as "OPN Lid" appears on the display.



 Lid remains locked during cooking.



2. Combi-Steam Mode

“PrE —” will display while steam builds, then the timer will start counting down for convection cooking.

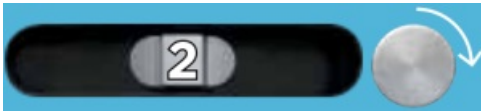
1. Add the required water or stock specified by the recipe.



2. Place ingredients on the required accessory.



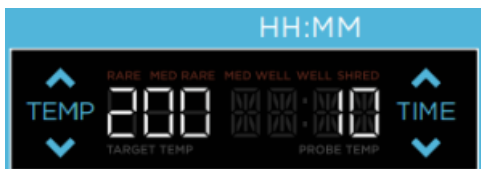
3. Close lid and move slider to the Combi-Steam mode position. Turn dial to select a function.



4. Turn pressure release valve on lid to SEAL or VENT (the position does not matter in this mode).



5. Set temperature and time for convection cooking. Steam temperature and time are auto-detected and don't need to be set. Press START/STOP.



6. . “PrE” and progress bars indicate unit is coming to steam temp. When unit switches to convection cooking, timer will start counting down.



Keep lid closed to allow steam and convection heat to work together. Open lid only if recipe calls for it, as

cooking will pause when lid is open, and this could impact results.



3. Air Fry & Hob Mode

Cooking will start when you press START/STOP.

1. Place ingredients on the required accessory or in the pot.



2. Close the lid and move slider to the right (AIR FRY/HOB). Turn dial to select a function.



3. Turn pressure release valve on lid to SEAL or VENT (the position does not matter in this mode).



4. Set temperature and time. Press START/STOP.



5. Open lid to pause Air Fry, Bake, Grill, or Prove .Close lid to resume.



Lid can be opened at any time to check on food.



NOTE: Cooking will automatically pause when lid is open.

- **Sear/Sauté**



Brown meats, sauté vegetables and simmer sauces.

- **Steam**



Gently cook delicate foods at a high temperature.

Reversible Rack in lower position

- **Slow Cook**



Cook at a lower temperature for longer periods of time.

- **Yogurt**



Make homemade yogurt.

- **Air Fry**



Give foods crispiness and crunch with little to no oil. Cook & Crisp™ Basket Shake basket or toss with silicone-tipped tongs for even browning.

- **Bake**



Prepare oven-tender meats, baked treats and more. Reversible Rack in lower position or Cook & Crisp™ Basket

- **Grill**



Cook at high heat to caramelize and brown foods. Reversible Rack in higher position

- **Dehydrate**



Dehydrate meats, fruits and vegetables. Reversible Rack with top layer installed.

- **Prove**



Create an environment for dough to rest and rise. Cook & Crisp™ Basket.

VIDEO



<https://manuals.plus/wp-content/uploads/2021/11/Ninja-Foodi-MAX-15-in-1-SmartLid-Multi-Cooker.mp4>

What is the difference between the NINJA MAX and the NINJA MAX+?

The NINJA MAX+ has a larger cooking pot, a larger cooking surface, a wider steam vent, and comes with a 2-Tier Reversible Rack.

Is there an automatic shut off feature?

Yes, there is an automatic shut off feature that will turn off the cooker after 30 minutes.

Can I use my own recipe book with this product?

Yes, you can use any recipe book that you like.

What are the dimensions of the cooking pot?

The cooking pot is 3.5 litres (1 US quart).

How do I clean the lid?

The lid of this product can be cleaned in a dishwasher.

what are the running costs for this air fryer?

An average oven uses around 2kW to 2.5kw and this unit uses 1.76kW. An oven has a much larger area to warm up and therefore will consume more power to get to the target temperature. This unit has a much smaller area and therefore will warm up quicker. Cooking times are also a lot faster in the Ninja.

what warranty is offered with this product please

1 year

Does this include a rice cooker function?

It does everything I cook rice in it on the sear/saute function it's brilliant
I only have one issue with this product, no matter how much I wash it, I can always smell the last food I cooked in it
.it holds the scent of the food

Anyone having problems with putting seal back on after its been washed doesnt seem to stretch enough

I found that if the seal is freshly washed and still warm then it goes back on the machine easier. It is a bit of a learning curve to put it back but if you start at one part and wiggle it in little by little it will be done in the end.

Is 15in1 good for making pizza dough or cake?

Cake is nicely done I haven't tried pizza dough but as it's new to me it's all trial and error at the moment.

Is the extra £100 worth it for this over the 14 to 1?

I've got the 15 Ninja. I don't feel it's worth the extra £100 but it does depend on what it's used for – we all have different diets eg I don't eat much meat and never cook a joint for which the probe would be used – and there are digital probes available anyway for far less cost.

I do like the Ninja very much though the cooking guidance isn't enough so it's trial and error getting used to it.

Should the 11-in-1 6l [ol550uk] come with the temperature probe? the photos on here show it but mine didn't come with it.

Unfortunately no....it is the 15-1 that has the temperature probe. Enjoy your cooking.

Could you fit an extra large chicken in the Ninja

Depending on the ninja you are talking about. But the 15 in 1 definitely and cooking with the probe produces that best tasting roasts etc


Does this have a delayed start function?

Not that I have found.

What is the minimum amount of water you need for pressure cooking?

The minimum amount of water for pressure cooking is 250ml ,also depends on what your cooking in the pressure cooker.

Documents / Resources

	NINJA OL750UK MAX 15 in 1 SmartLid Multi Cooker with Smart Cook System [pdf] Instructions OL750UK, MAX 15 in 1 SmartLid Multi Cooker with Smart Cook System, SmartLid Multi Cooker with Smart Cook System, Multi Cooker with Smart Cook System, Smart Cook System
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