

THANK YOU for purchasing the Ninja® Woodfire Outdoor Oven



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 Scan QR code using mobile device



www.ninjatestkitchen.eu

TECHNICAL SPECIFICATIONS

Voltage: 220-240V~, 50-60Hz

Power: 2400W

RECORD THIS INFORMATION

Model Number: _____

Serial Number: _____

Date of Purchase: _____
(Keep receipt)

Store of Purchase: _____

SharkNinja Europe Limited,
3150 Century Way,
Thorpe Park,
Leeds,
LS15 8ZB, UK
ninjakitchen.co.uk

SharkNinja Germany GmbH,
Rotfeder-Ring 9,
60327 Frankfurt am Main,
Germany

ninjakitchen.eu

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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OO101UK_IB_MP_230703_Mv2



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NINJA®

WOODFIRE OUTDOOR OVEN
OO101UK | Instructions



IMPORTANT SAFETY INSTRUCTIONS

HOUSEHOLD USE 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 outdoor use only.

⚠ 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:

- 1 To eliminate a choking hazard for young children, discard all packaging materials immediately upon unpacking.
- 2 **DO NOT** use this appliance for anything other than its intended use.
- 3 **DO NOT** use in moving vehicles or boats. Misuse may cause injury.
- 4 **DO NOT** use indoors. This oven 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.
- 5 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
- 6 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.
- 7 Ensure the surface is level, stable, clean and dry. **DO NOT** place the appliance near the edge of the surface the oven is placed on during operation.
- 8 Use care when opening the oven to avoid burns. ALWAYS open door partway before fully opening to check for any flare up as some foods may cause fats, oils or grease to splash and create flare up or flame.
- 9 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 cleaned or maintained by children.
- 10 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.
- 11 A short power-supply cord is provided to reduce the risk of children grabbing the cord or becoming entangled and to reduce the risk of people tripping over a longer cord. Longer detachable power-supply cord or extension cords are available and may be used if care is exercised in their use.
- 12 To avoid property damage and burn injury from flame or heat, **ALWAYS** maintain a minimum safe distance of at least 30cm (1 foot) from the pellet box during smoking. Small flames can come out from the pellet box if the oven lid is lifted in windy conditions.
- 13 To avoid burn injury, **ALWAYS** use pellet scoop when adding pellets to smoker box. **DO NOT** add pellets by hand.
- 14 To avoid burn injury and property damage, make sure the lid of the smoke box is fully closed to prevent flames from escaping out of the smoke box.
- 15 Pellets may continue to burn after cook time is complete. Do not touch or remove the smoke box until the oven has stopped smoking, pellets have completely burnt out and the smoke box has cooled.
- 16 To avoid personal injury and burns allow to cool before cleaning, disassembly, putting in or taking off parts and storage.

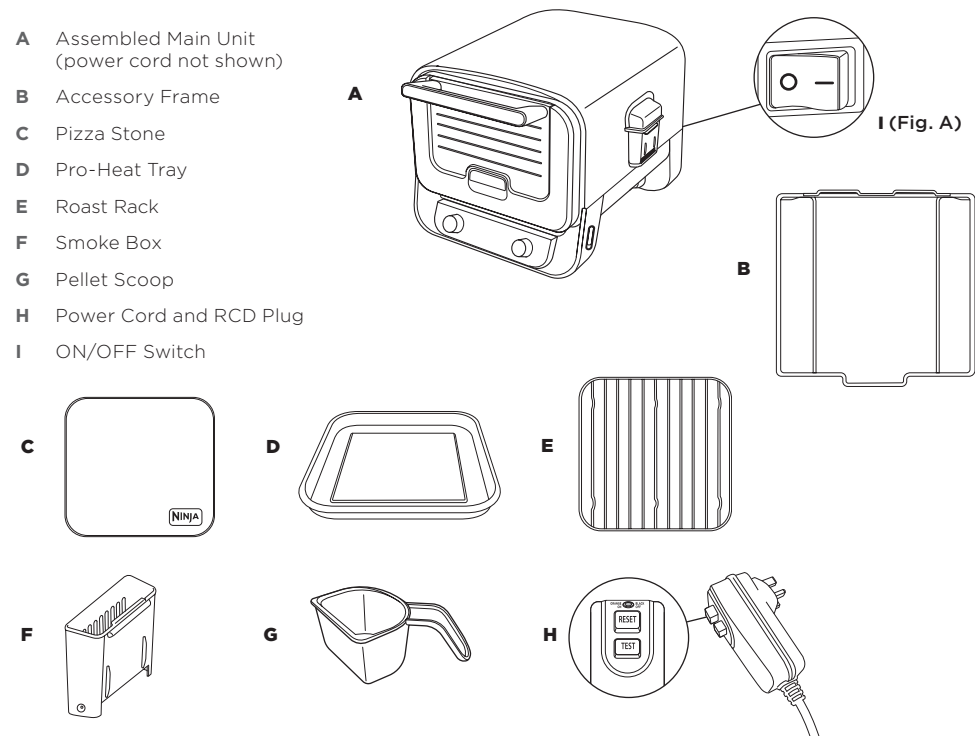
IMPORTANT SAFETY INSTRUCTIONS

FOR OUTDOOR USE ONLY • READ ALL INSTRUCTIONS BEFORE USE

- 17 **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.
- 18 **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. Recommend use of long handled utensils for adding or removing ingredients.
- 19 **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.
- 20 **ALWAYS** ensure the oven is completely cool before releasing and removing the cooking plates or moving the to avoid burns or personal injury.
- 21 **DO NOT** use the appliance without either the pizza stone or roasting tin installed.
- 22 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.
- 23 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.
- 24 **NEVER** use socket below worktop surface.
- 25 **NEVER** connect this appliance to an external timer switch or separate remote-control system.
- 26 **DO NOT** place appliance and let cord touch hot surfaces.
- 27 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.
- 28 Before placing any accessory into the oven, ensure it is clean and dry.
- 29 **DO NOT** move the appliance when in use.
- 30 **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.
- 31 **DO NOT** place anything on top of the product when the lid is closed during use.
- 32 Ensure the grill plate is correctly inserted and securely locked into position.
- 33 **DO NOT** use this appliance for deep-frying
- 34 Should a grease fire occur or the unit emits black smoke, unplug immediately. Wait for smoking to stop before removing any cooking accessories.
- 35 Socket voltages can vary, affecting the performance of your product. To prevent possible illness, **ALWAYS** use an external food thermometer to check that your food is cooked to the recommended temperatures.
- 36 Use **ONLY** genuine food grade wood pellets from Ninja in your unit.
- 37 **NEVER** use heating fuel pellets, hardwood, charcoal, liquid fuels or any other combustible material except Ninja pellets in the Smoker.
- 38 Keep hands and face away from Smoker Box when unit is in use and hot.
- 39 **ALWAYS** keep a fire extinguisher suitable for electrical fires accessible while operating the smoker.
- 40 **ALWAYS** store wood pellets in a dry location, away from heat-producing appliances and other fuel containers.
- 41 Keep your grill clean and do not allow excess grease or ash to collect inside or on the smoke box and cartridge. Doing so significantly increases the chances of a grease fire and additional smoke which can taint the flavour of your food.
- 42 Please refer to the Cleaning & Maintenance section for regular maintenance of the appliance.
- 43 To disconnect, press the power button to turn the unit off, then unplug from socket when not in use and before cleaning.
- 44 **DO NOT** clean this product with a water spray or the like.
- 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 Store indoors when not in use for long periods.
- 47 Store out of reach of children.
- 48 **DO NOT** keep uncovered grill exposed to elements. **ALWAYS** use grill cover when stored outdoors.

SAVE THESE INSTRUCTIONS.

PARTS & ACCESSORIES



To order replacement or additional parts and accessories, visit ninjakitchen.co.uk

BEFORE FIRST USE

- 1 Remove all packaging material and tape from the oven.
- 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 Rinse the Accessory Frame, Pro-Heat Tray, and Roast Rack in warm, soapy water. Rinse and dry thoroughly.

NOTE: DO NOT get the Pizza Stone wet or put it in the dishwasher. Place it in the oven after removing all packaging.

- 4 **DO NOT** use abrasive brushes or sponges on the cooking surface. Damage to the coating can occur.

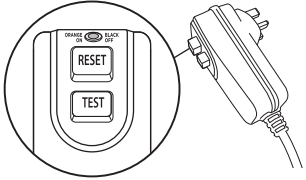
We recommend placing all accessories inside the oven and running it on the Bake function for 20 minutes at 370°C without adding food. This removes any residue and is not detrimental to the performance of the oven.

Continue following instructions on page 3 before attempting to do this.

BEFORE FIRST USE - CONT'D

POWERING THE OVEN

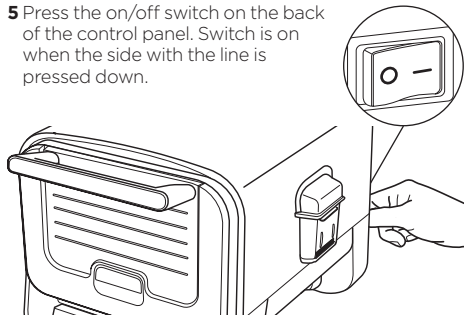
- 1 Plug the RCD into electrical socket. Switch socket on.
- 2 Press RESET button on the RCD. The circle above the RESET button should be illuminated orange. If this isn't the case, try a different socket. Note: It may be difficult to see the orange if in direct sunlight.



- 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 oven is now ready to use.

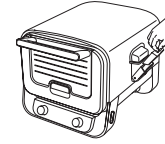
NOTE: The RESET button on the RCD will need to be pressed every time the unit is unplugged or the socket switched off.

EXTENSION CORD

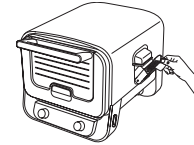
If using an extension cord, ensure it is suitable for use outdoors with outdoor appliances. Using the incorrect cord could lead to the cord overheating, melting and/or a drop in voltage. A drop in voltage can increase preheat times and impact cooking performance and/or cook times.

SMOKE BOX

Installing the smoke box: To install, open by putting your finger on the side insert to hold the box open and insert the removable smoke box so it sits firmly in place.

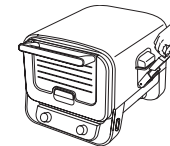


Adding Ninja Woodfire Pellets: Fill the pellet scoop to the top and level off to avoid spilling. While holding the smoke box lid open, pour pellets into the smoke box until filled to the top. Then, close the smoke box lid.



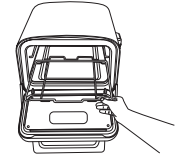
For best results, performance, and flavour, use only Ninja Woodfire Pellets.

Removing and cleaning the smoke box: To avoid burns, allow pellets to cool completely before removing from the oven and cleaning.

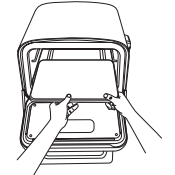


HOW TO INSTALL THE ACCESSORY FRAME:

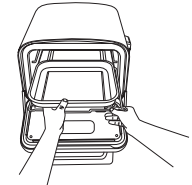
- 1 Install Accessory Frame in the bottom level of the oven (top level if using the Grill function).



- 2 If cooking pizza, place the Pizza Stone on the Accessory Frame.



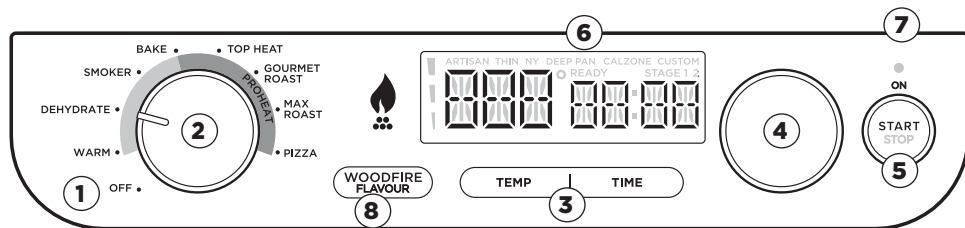
- 3 For all other functions, remove the Pizza Stone and place the Pro-Heat Tray in the Accessory Frame.



- 4 If using the Roast Rack, nest it in the Pro-Heat Tray.



GETTING TO KNOW THE CONTROL PANEL



NOTE: Functions may vary by model.

FUNCTIONS

Turn the left-hand dial to select the desired function or to turn off the oven.

WARM: Keep meals warm and ready to eat after cooking.

DEHYDRATE: Gently remove moisture for snacks like jerky and dried fruit.

SMOKER: Low and slow cooking to tenderize large cuts of meat.

BAKE: Create baked goods with crispy crusts and fluffy centres.

TOP HEAT: Quickly melt toppings or create beautifully browned exteriors

GOURMET ROAST: Start high and finish low for a crisp outside and juicy inside.

MAX ROAST: Get charred, crispy, caramelized results a traditional oven can't create.

PIZZA: Make your favourite pizza styles at home from fresh to frozen

Artisan – Artisan-style pizzas have char on the outside of the thin, crispy crust and are piled high with fresh mozzarella cheese.

Thin – A thinner crust supports a smattering of thinly sliced ingredients that cook quickly.

Pan – A thicker crust and use of a deep-style pan means you can pile on your ingredients since it bakes longer than a thin crust.

New York Style – Thinner crust with lots of low-moisture mozzarella cheese piled on top. The cheese extends close to the edge of the dough, leaving about an inch exposed to handle the slice while eating.

Calzone – For best results, follow the instructions on the box.

Custom – Use your favourite style crust and add your favourite ingredients to create your own custom pizza.

OPERATING BUTTONS/DIALS/INDICATOR LIGHTS

1. OFF: When unit is not in use, ensure dial is in the OFF position.

2. LEFT-HAND DIAL: Use this dial to select desired cook function.

3. TEMP/TIME BUTTONS: Press the TEMP button, then use the right-hand dial to select desired temperature. Press the TIME button, then use the right-hand dial to select desired time.

4. RIGHT-HAND DIAL: Use this dial along with the TEMP and TIME buttons to adjust the temperature and time and to choose pizza type.

5. START/STOP BUTTON: Press START/STOP button to start or stop the current cook function.

NOTE: While not recommended, preheating can be skipped by pressing and holding the right-hand dial for 4 seconds.

6. READY: When cooking multiple pizzas, the READY indicator will illuminate, indicating the Pizza Stone is at temperature to cook the next Pizza.

7. ON: If the oven is on and not set to the OFF position, this light will illuminate, indicating the oven is still on and hot. When the oven is not in use, turn the left-hand dial to OFF.

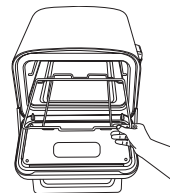
8. WOODFIRE FLAVOUR: Press to add Woodfire Flavour to food. (Cannot be used for WARM).

NOTE: Woodfire Technology will not ignite if Pellets are not filled to the top of the smoke box

USING THE COOKING FUNCTIONS

BAKE, DEHYDRATE, WARM

- 1 Install the Accessory Frame in the bottom of the oven.
- 2 Turn the left-hand dial to select BAKE, DEHYDRATE or WARM.



- 3 If you plan to use the **WOODFIRE FLAVOUR**, pull the smoke box open and use the pellet scoop to fill the smoke box to the top with Ninja Woodfire Pellets. **DO NOT** overflow the smoke box. Then press the **WOODFIRE FLAVOUR** button.

NOTE: The WOODFIRE FLAVOUR button cannot be used with BAKE.

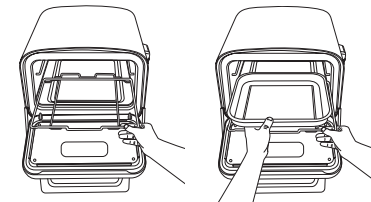
- 4 Press the TEMP button, then use the right-hand dial to set the temp. Press the TIME button, then use the right-hand dial to set the time.
- 5 Press START/STOP to begin preheating. Estimated preheat time is 5 to 25 minutes depending on set temperature. If using Woodfire Flavour, the pellets will go through an ignition cycle (IGN), then the oven will begin preheating (PRE).

NOTE: There is no preheat time for the WARM and DEHYDRATE functions.

- 6 While oven is preheating, start prepping ingredients.
- 7 When the oven is preheated, ADD FOOD, PRS START will appear on the display.
- 8 Use oven gloves to pull out the frame and place pan with ingredients onto frame.
- 9 Press START/STOP to begin cooking. The timer will begin counting down.
- 10 When cook time is complete, the oven will beep and DONE will display.
- 11 Use oven gloves to remove food from the oven. Let it rest, then serve.

SMOKER

- 1 Install the Accessory Frame in the bottom of the oven, then place the Pro-Heat Tray on top of it. Place the Roast Rack in the pan (optional).



- 2 Turn the left-hand dial to select SMOKER.
- 3 Place ingredients on the Roast Rack or Pro-Heat Tray.



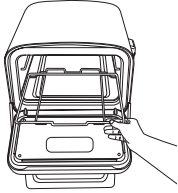
- 4 Pull the smoke box open and use the pellet scoop to fill the smoke box to the top with Ninja Woodfire Pellets. **DO NOT** overflow the smoke box.
- 5 Press the TEMP button, then use the right-hand dial to set the temp. Press the TIME button, then use the right-hand dial to set the time.
- 6 Press START/STOP to begin cooking. There is no preheat time for the Smoker function. The pellets will go through an ignition cycle (IGN) for 3-4 minutes, then the oven will begin cooking and the timer will begin counting down.
- 7 When cook time is complete, the oven will beep and DONE will appear on the display.
- 8 Use oven gloves to remove food from the oven. Let it rest, then serve.

NOTE: Woodfire Technology will not ignite if Pellets are not filled to the top of the smoke box

USING THE COOKING FUNCTIONS - CONT'D

GOURMET ROAST

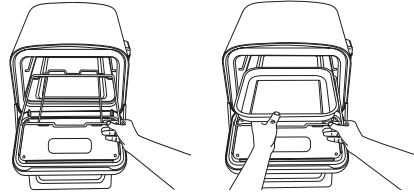
- 1 Install the Accessory Frame in the bottom of the oven.



- 2 Turn the left-hand dial to select GOURMET ROAST.
- 3 If you plan to use the **WOODFIRE FLAVOUR**, pull the smoke box open and use the pellet scoop to fill the smoke box to the top with Ninja Woodfire Pellets. **DO NOT** overflow the smoke box. Press the **WOODFIRE FLAVOUR** button.
- 4 Stage 1 LED will illuminate; this is the high temperature setting.
- 5 Press the TEMP button, then use the right-hand dial to set the temp. Press the TIME button, then use the right-hand dial to set the time.
- 6 Push the right-hand dial and Stage 2 LED will turn on. Repeat the previous step to program Stage 2.
- 7 Press START/STOP to begin preheating. Estimated preheat time is 15-20 minutes depending on set temperature. If using Woodfire Flavour, the pellets will go through an ignition cycle (IGN), then the oven will begin preheating (PRE).
- 8 When the oven is preheated, ADD FOOD PRS START will appear on the display.
- 9 Pull the Accessory Frame forward and place pan with ingredients onto frame. Close the door.
- 10 Press START/STOP to start timer. Stage 1 temp and time will display and timer will begin counting down. The oven will automatically switch to Stage 2 settings when Stage 1 is complete.
- 11 When cook time is complete, the oven will beep and DONE will display on the oven.
- 12 Use oven gloves to remove food from the oven. Let it rest, then serve.

MAX ROAST

- 1 Install the Accessory Frame in the bottom of the oven, then place the Pro-Heat Tray on top of it.



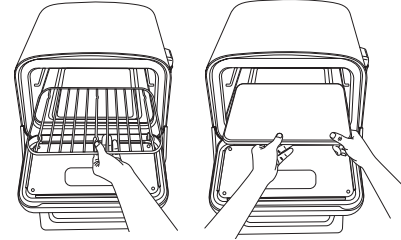
IMPORTANT: Pro-Heat Tray should be installed as it needs to preheat with the oven.

- 2 Turn the left-hand dial to select MAX ROAST.
- 3 If you plan to use the **WOODFIRE FLAVOUR**, pull the smoke box open and use the pellet scoop to fill the smoke box to the top with Ninja Woodfire Pellets. **DO NOT** overflow the smoke box. Then press the **WOODFIRE FLAVOUR** button.
- 4 Press the TEMP button, then use the right-hand dial to set the temp. Press the TIME button, then use the right-hand dial to set the time.
- 5 Press START/STOP to begin preheating.
- 6 While oven is preheating. Start prepping ingredients. Estimated preheat time is 15-20 minutes depending on set temperature.
- 7 When the oven is preheated, ADD FOOD PRS START will appear on the display.
- 8 Use oven gloves to pull out the frame and place ingredients on the pan.
- 9 Press START/STOP to begin cooking. The timer will begin counting down.
- 10 When cook time is complete, the oven will beep and DONE will display.
- 11 Use oven gloves to remove food from the oven. Let it rest, then serve.

NOTE: The unit will beep and display FLIP for 30 seconds. Flipping is optional, but recommended.

PIZZA

- 1 Install the Accessory Frame in the bottom of the oven, then place the Pizza Stone on top.



NOTE: If cooking Deep Pan Pizza, you will need to prepare in a deep-dish pan (not included).

- 2 Turn the left-hand dial to select PIZZA.
- 3 If you plan to use the **WOODFIRE FLAVOUR**, pull the smoke box open and use the pellet scoop to fill the smoke box to the top with Ninja Woodfire Pellets **DO NOT** overflow the smoke box. Press the **WOODFIRE FLAVOUR** button.
- 4 Use the right-hand dial to select the desired preset pizza type (Artisan, Thin, Pan, New York Style, Frozen, or Custom).
- 5 Press START/STOP to begin preheating. Estimated preheat time is 10-25 minutes depending on set temperature. If using Woodfire Flavour, the pellets will go through an ignition cycle (IGN), then the oven will begin preheating (PRE).

NOTE: Temp can only be set using MANUAL.

- 6 Use the right-hand dial to set TIME. Setting TIME is different for PIZZA. This sets the pizza cook timer (similar to an oven timer). When time has ended, the oven will stay on for up to one hour for cooking back-to-back pizzas.
- 7 Once the oven has reached temperature, ADD FOOD PRS STRT will display. Place pizza directly on the stone.
- 8 Press START/STOP again and the timer will begin counting down.

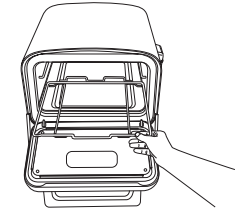
NOTE: We recommend using the Ninja Pizza Peel, sold separately. If you do not have a pizza peel, use the cutting board or underside of a bake pan with flour to place pizza on stone.

- 9 When cook time is complete, the oven will beep and GET FOOD will appear on the display. Use pizza peel to remove pizza from oven.

NOTE: COOKING BACK-TO-BACK PIZZAS - For best results, wait until READY appears on the display. This indicates the stone is back up to temperature. Then add the next pizza.

TOP HEAT

- 1 Install the Accessory Frame in top level of the oven, then place the Pro-Heat Tray on top of it. Place the Roast Rack in the pan (optional).



- 2 Turn the left-hand dial to select TOP HEAT.
- 3 Press the TEMP button, then use the right-hand dial to set the temp. Press the TIME button, then use the right-hand dial to set the time.
- 4 Place ingredients on the Roast Rack or Pro-Heat Tray.
- 5 Press START/STOP to begin cooking. There is no preheat time. The oven will begin cooking and the timer will begin counting down.
- 6 When cook time is complete, the oven will beep and DONE will display.
- 7 Use oven gloves to remove food from the oven. Let it rest, then serve.

CLEANING & MAINTENANCE

CLEANING THE OVEN

- 1 The oven should be cleaned thoroughly after each use. ALWAYS let the appliance and accessories cool before cleaning.
- 2 Unplug the grill from power source before cleaning. Keep the door open after removing food to allow the oven to cool quicker.
- 3 Use soap and water to clean the inside of oven with a nylon brush.

CLEANING THE ACCESSORIES

Smoke box

Remove smoke box and safely discard all contents after every 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.

Pizza Stone

Allow the pizza stone to cool completely before cleaning. The pizza stone can crack or break if it comes in contact with cold water while it's hot.

- 1 Scrape lightly. **DO NOT** use a metal spatula or knife, as these can scratch the pizza stone.
- 2 Wipe any remaining debris off the stone using a soft cloth.

NOTE: DO NOT get the Pizza Stone wet.

Roast Rack/Accessory Frame

- 1 Allow the oven to cool before removing the racks. The racks are dishwasher safe.
- 2 If washing by hand, use dish soap, warm water, and the rough side of a sponge to remove any baked-on food.
- 3 Rinse the racks and towel-dry.

Pro-Heat Tray

- 1 Allow the Pro-Heat Tray to cool. **DO NOT** put the Pro-Heat Tray in the dishwasher.
- 2 Use dish soap, warm water, and the rough side of a sponge to remove any remaining discoloration. **DO NOT** use steel wool or other abrasive scrubbers as this may scratch the cookware.
- 3 Rinse the tray and dry it with a towel.

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). 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 Food" appears on the control panel display.

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

• "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 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 smoke box with pellets?

Yes, always fill the smoke 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.

• When do I press the Woodfire Flavour button?

Press the Woodfire Flavour button before pressing start when wanting to add smoke using the Dehydrate, Hi/LQ, Sear, Grill, Roast, Bake and Pizza functions. You do not need to press the Woodfire Flavour button when using the Smoker function. Woodfire cannot be used with WARM.

• 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.

• 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 smoke box until the grill has stopped smoking, pellets have completely burnt out and the smoke box has cooled. Then, remove the smoke box and safely discard

cooled ash contents.

• Can I use oils to cook in my oven at high temperatures?

Use the recommended fats/oils below sparingly, only use the "Not Recommended fat/oils" when called out in Ninja recipe (refer to "Best Practices when Cooking Above 260°C" for approved fats/oils included in packaging).

• How do I avoid fire in my oven while batch cooking at high temperatures?

Remember to empty the fat/oil from the roasting tin preventing spill over. Ensure tin is washed thoroughly before each use. This will prevent grease from burning and causing smoke.

• How do I avoid flare-up from opening the oven?

When cooking at high heat temperatures, specifically when searing foods, open the door slowly and at an arm's length distance. Remember to empty the fat/oil from the bake tray preventing spillover. This will help prevent billowing smoke and flare-ups.

• Why is preheat taking so long?

Preheat times vary by function and unit temperature. SMOKER, DEHYDRATE, WARM No preheat.

If adding Woodfire Flavour, ignition time will add an additional 3-4 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?

If you pressed Woodfire Flavour and already started your cooking function by pressing START, you can press the Woodfire Flavour 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 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 button for 4 seconds to ignite new full box of pellets. If running back-to-back smoking sessions, we recommend refilling the smoke box using the pellet scoop when half the pellets have burned. **DO NOT** refill more than 2 times. **DO NOT** re-ignite pellets.

MANUFACTURER'S GUARANTEE

The Ninja 2 Year Guarantee

When a consumer buys a product in the UK, they get the benefit of legal rights relating to the quality of the product (your "legal rights"). You can enforce your legal rights against your retailer, including Ninja if you bought your Ninja kitchen appliance from ninjakitchen.co.uk. However, at Ninja we are so confident about the quality of our products that we give the owner an additional, free parts and labour manufacturer's guarantee of up to 2 years.

The guarantee it comes with is an important consideration - and reflects how much confidence the manufacturer has in its product and manufacturing quality.

The manufacturer's guarantee does not affect your legal rights.

How long are new Ninja machines guaranteed for?

Our manufacturer's guarantee lasts for one year from the date of purchase as standard, or for two years if you register your purchase with us within 28 days.

How do I register my Ninja guarantee?

If you have purchased your Ninja kitchen appliance directly from ninjakitchen.co.uk your guarantee is registered automatically. If you bought it from anywhere else in the UK, you can register your guarantee online within 28 days of purchase.

- To register online, please visit www.ninjakitchen.co.uk/register-guarantee or scan the QR code on the back cover.
- Keep a note of the date you purchased the machine.

IMPORTANT:

- Keep your receipt if you bought your Ninja kitchen appliance from anywhere except ninjakitchen.co.uk. You will need it to claim under your guarantee.
- The free Ninja guarantee only applies in the UK.

What are the benefits of registering my free Ninja guarantee?

When you register your guarantee, you will get an extra year of cover. We'll also have your details to hand if we ever need to get in touch. If you further agree to receive communications from us, you can also receive tips and advice on how to get the best out of your Ninja kitchen appliance and hear the latest news about new Ninja technology and launches.

What is covered by the free Ninja guarantee?

Repair or replacement (at Ninja's discretion) of your Ninja machine, including all parts and labour.

What is not covered by the free Ninja guarantee?

- Normal wear and tear.
- Accidental damage or faults caused by negligent use or care, misuse, neglect, careless operation or handling of the Ninja kitchen appliance which is not in accordance with the Ninja Operating Manual supplied with your machine.
- Damage caused by use of the Ninja kitchen appliance for anything other than normal domestic household purposes.
- Damage caused by use of parts not assembled or installed in accordance with the operating instructions.
- Damage caused by 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.

How can I claim under the free Ninja guarantee?

Contact our customer service helpline on 0800 862 0453. For service hours please visit our website under 'Contact Us'. It's free to call, and you'll be put straight through to a Ninja representative. You'll also find online support at <https://support.ninjakitchen.co.uk/>. The Ninja representative will go through some **troubleshooting with you, and if we conclude that the item has failed, we will send you a replacement part or a returns label to send the defective item back to us free of charge. When you have delivered the defective product to us, we will send you a replacement.**

Please remember that the item will need to be boxed when you return it to us. It can be any suitable box, it does not have to be the original packaging.

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

