

# THANK YOU FOR PURCHASING THE FLEXFLAME™ OUTDOOR COOKING SYSTEM



## REGISTER YOUR PURCHASE



registryourninja.com



Scan QR code using mobile device

## TECHNICAL SPECIFICATIONS

Voltage: 120v~, 60Hz  
Power: 400W

## RECORD THIS INFORMATION

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

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

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

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

**SharkNinja Operating LLC**  
89 A Street, Suite 100  
Needham, MA 02494  
1-855-427-5125  
ninjakitchen.com

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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This product may be covered by one or more U.S. patents. See sharkninja.com/patents for more information.

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PG300\_Series\_IB\_MP\_Mv13



@ninjakitchen

# NINJA

NINJA FLEXFLAME™  
OUTDOOR COOKING SYSTEM  
PG300 Series | Owner's Guide



## IMPORTANT SAFETY INSTRUCTIONS

OUTDOOR HOUSEHOLD USE ONLY. READ ALL INSTRUCTIONS BEFORE USE

Scan for easy 3D instructions

Tap. Zoom. Rotate with official interactive instructions on the BILT app.



BILT.®



### ⚠ DANGER

If you smell gas: Shut off gas to the appliance and unplug cord from outlet. Extinguish any open flame. Open lid. If odor continues, keep away from the appliance and immediately call your gas supplier or your fire department.

### ⚠ WARNING

Do not store or use gasoline or other flammable liquids or vapors in the vicinity of this or any other appliance. A liquid propane (LP) cylinder not connected for use shall not be stored in the vicinity of this or any other appliance.

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:



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.



Indicates risk of fire or electric shock, presence of live parts, dangerous voltage.

**NOTE:** The burners may have some visible discoloration. This is a result of our normal manufacturing process. To ensure optimal performance, we test each individual grill before it gets to you.

# IMPORTANT SAFETY INSTRUCTIONS

OUTDOOR HOUSEHOLD USE ONLY. READ ALL INSTRUCTIONS BEFORE USE

For outdoor use only. Not for commercial use. Tested in accordance with ansi z21.58-2022 – Csa 1.6-2022 Standard for outdoor cooking gas appliance.

## Note to Consumer

Leave this Owner's Guide in a convenient place for future reference.

## Note to Installer

Leave this Owner's Guide with the customer after delivery and/or installation.

Read this Owner's Guide carefully.

Be sure your grill is properly assembled, installed according to the assembly instructions.

Keep any packaging materials far away from children—these are a potential source of danger (e.g., of suffocation). Remove any stickers from the appliance.

The grill is intended only for outdoor cooking and should never be used as a heater or any other purpose.

Your grill will get extremely hot. Never lean over the cooking area while using your grill. DO NOT touch cooking surfaces, grill and pellet box housing lid, or pellet box while the grill is in operation, or until the grill has cooled down after use. Use suitable heat-protection gloves, covering hands and forearms.

## ⚠ DANGER: ELECTRICAL SHOCK AND FLAME FLARE-UP

To protect against electric shock, DO NOT immerse cord or plugs in water or other liquid. DO NOT place a grill cover or anything flammable on or in the storage area under the grill while it is in use. Should a grease fire occur, turn off burners and keep lid closed until fire is extinguished.

## ⚠ WARNING

- This is a liquid propane configured grill. DO NOT attempt to reconfigure for use with natural gas.
- Keep electrical supply cord and fuel supply hose away from any heated surfaces and route the power cord in such a way that no one can trip over it.
- Connect ONLY to a GFCI grounded electrical outlet or extension cord employing a GFCI. The cord should be arranged so that it will not drape over the grill where it can be pulled on by children or tripped over unintentionally. DO NOT cut or remove the ground prong from this plug.
- DO NOT install and use portable or built-in outdoor cooking gas appliances in or on a recreational vehicle, portable trailer, boat or in any other moving installation.
- Unplug from outlet when not in use and before cleaning.
- DO NOT operate any outdoor cooking gas appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- DO NOT let the extension cord hang over the edge of a table where it can be pulled on by children or tripped over unintentionally.
- DO NOT let appliance cord or extension cord touch hot surfaces.
- Use only extension cords with a three-prong grounded plug, rated for the power of the appliance, and approved for outdoor use with a W-A marking.
- DO NOT leave the grill unattended.
- Children must not be permitted to play with the appliance, nor be permitted to carry out any cleaning or maintenance work on the appliance.
- The appliance and its power cord must always be kept far away from children under 8.
- This appliance may be used by children (at least 8 years of age) and by persons with reduced physical, sensory, or mental capabilities, or lacking experience and knowledge, provided they have been given supervision or instruction concerning the use of the appliance and fully understand all dangers and safety precautions involved.
- DO NOT line the bottom of the grill housing with aluminum foil, sand or any substance that will restrict the flow of grease into the grease tray. Failure to comply with these instructions could result in a fire or explosion which could cause serious bodily injury, death, or property damage.

# SAVE THESE INSTRUCTIONS

## BEFORE FIRST USE

### BEFORE YOUR FIRST COOK: RUN A BURN-OFF CYCLE

- Follow ignition instructions, set grill temperature to 600F and leave on for at least 20 minutes before cooking on your grill for the first time.

## ⚠ CAUTION

- Use only the gas pressure regulator supplied with this appliance. This regulator is set for an outlet pressure of 11 in w.c. (2.74 kPa).
- Turn off LP supply at cylinder when appliance is not in use.

## ⚠ CAUTION

- Make sure that the supply voltage corresponds with the voltage marked on the rating label.
- The power cord should be regularly examined for any signs of damage. In the event of such damage being found, the appliance must no longer be used.
- The minimum ambient operating temperature for safe use of the appliance shall be 15° F (9° C).
- DO NOT exceed a maximum load of 50 lb/22 kg for the side tables.
- If you need to move the grill, unplug from extension cord, unlock wheels, move to new location, lock wheels.
- DO NOT use a power washer to clean.

## INSECT AND SPIDER WEB SAFETY INSPECTION

### ⚠ CAUTION : BEWARE OF FLASHBACK

- Spiders and small insects occasionally spin webs or make nests in the grill burner tubes during transit and warehousing. These webs can lead to gas-flow obstruction that could result in a fire in and around burner tubes. This type of fire is known as flashback and can cause severe damage to your grill and create an unsafe operating condition for the user.
- Although an obstructed burner tube is not the only cause of flashback, it is the most common cause and can lead to a fire beneath the grill.
- To reduce the chance of flashback, check and clean the burner/venturi tube for insects and insect nests. We recommend cleaning the burner tubes at least once a month in late summer or early fall when spiders are most active. A clogged tube can lead to fire under the outdoor cooking gas appliance. Also perform this cleaning procedure if your grill has not been used for an extended period.
- See how to clean the burner tubes and burners according to the cleaning instructions found in this owner's guide.

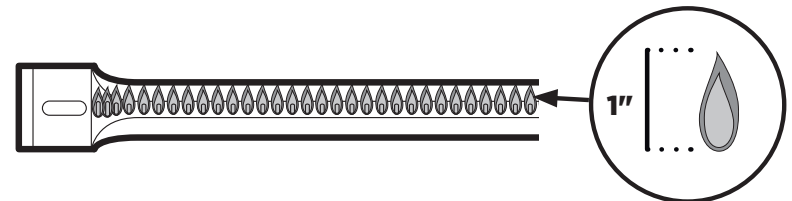
## ⚠ DANGER: FLAME AND FLARE-UP

- Close lid and keep closed.
- Turn dial to OFF.
- Unplug from outlet.
- Turn gas on tank to OFF.

# SAVE THESE INSTRUCTIONS

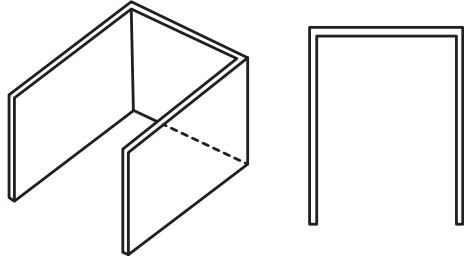
## FLAME CHECK

- Check to ensure the burner tubes are assembled before using the gas grill. The location of the burner tubes with respect to the orifice is vital for safe operation. If a burner tube does not fit over the valve orifice, lighting the burner may cause explosion and/or fire.
- After igniting, check the color of the flames. They should be blue. (Slight yellow tipping is normal for liquid propane gas.) The flames should be approximately 1" (2.5cm) high, but will be slightly higher at the far left burner ports. If they ARE NOT, refer to the Cleaning section.



## PLACEMENT & CLEARANCE

- 1 To reduce the risk of fire, electrical shock, explosion, seriously bodily injury or death to persons, or property damage when using the outdoor cooking gas appliance, follow basic precautions, including the following:
- 2 The installation must conform with local codes or, in the absence of local codes, with either ANSI Z 223.1/NFPA 54 NATIONAL FUEL GAS CODE, CSA B149.1 Natural gas and propane installation code, or CSA B149.2 Propane storage and handling code.
- 3 LP gas grill models are designed for use with a standard 20-pound (9.07-kg) liquid propane gas tank, not included with grill. Never connect your gas grill to an LP gas tank that exceeds this capacity.
- 4 **DO NOT** use charcoal or lava rocks.
- 5 This outdoor cooking gas appliance must be electrically grounded to an earthed socket in accordance with local codes and regulations or NFPA 70 National Electrical Code (NEC) or the Canadian Electrical Code, Part 1.
- 6 This outdoor cooking gas appliance shall be used only outdoors and shall not be used in a building, garage, or any other enclosed area.



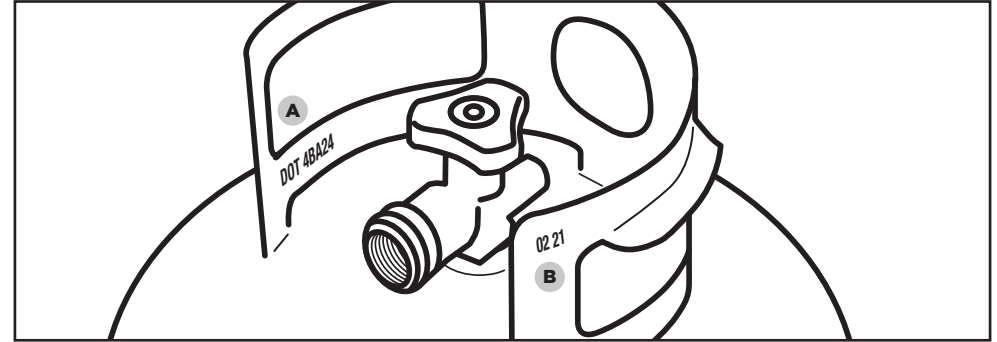
- 7 An appliance is considered to be outdoors if installed with shelter no more inclusive than with walls on three sides, but with no overhead cover. All openings must be permanently open. Sliding doors, garage doors, windows, or screened openings are not considered as permanent openings.
- 8 The grill must be placed on a level and heat-resistant surface.
- 9 The outdoor cooking gas appliance shall not be located and used under overhead unprotected combustible construction.
- 10 A minimum of 36 in (91.44 cm) clearance must be maintained between the front of the grill hood, sides, and back of the grill and any combustible construction. A minimum clearance of 36 in (91.44 cm) must also be maintained below the cooking surface, and the grill shall not be used under overhead combustible construction.
- 11 Open the cabinet door and inspect the gas cylinder supply hose before each use. If the hose shows excessive abrasion or wear, or is cut, it **MUST** be replaced before using the outdoor cooking gas appliance.

## LIQUID PROPANE (LP) GAS TANK REQUIREMENTS

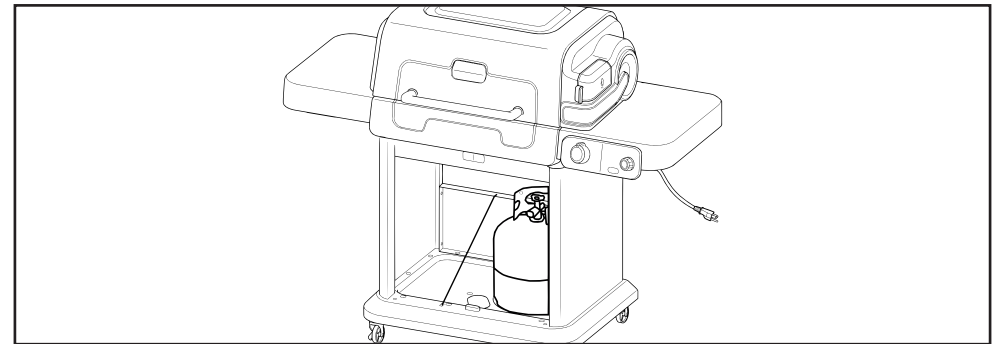
### ⚠ WARNING

This is a liquid propane configured grill. **DO NOT** attempt to reconfigure for use with natural gas.

- The LP gas tank (not included) shall be a standard 20-pound (9.07-kg) LP capacity or 47.6-pound (21.6-kg) water capacity as stated by the manufacturer and marked as such. It shall be approximately 12 in (31.1 cm) in diameter by 18-3/8 in (46.35 cm) high is the maximum size LP gas tank to use. Tanks must have a D.O.T. certification (A) and a testing date (B) that is within five years of current use. **NEVER** connect your grill to a tank that exceeds this capacity.



- Other tanks may be acceptable provided they are compatible with the grill retention means (tank scale).
- The tank used must be constructed and marked in accordance with the Specifications for LP Gas Cylinders of the U.S. Department of Transportation (D.O.T.); or the Canadian Standard for Cylinders, Spheres and Tubes for Transportation of Dangerous Goods and Commission, CAN/CSA-B339, as applicable.
- Tank must have a shutoff valve terminating in an LP valve outlet that is compatible with a Type 1.
- Tanks must be furnished with a listed OPD (Overfilling Prevention Device) and a Type 1 (CGA 791) tank connection.
- The tank must include a collar to protect the tank valve.
- Never fill the cylinder beyond 80% full.
- The tank must include a safety relief device that has a direct connection with the vapor space of the tank. This prevents the tank from being overfilled, which may cause malfunction of the LP gas tank, regulator, and/or grill.
- Turn off LP supply at cylinder when appliance is not in use.



**IMPORTANT:** If the information above is not followed exactly, a fire causing serious injury or death could occur.

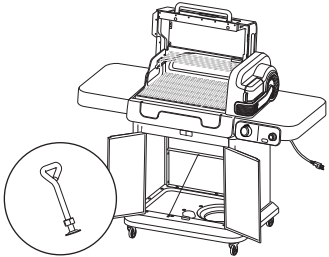
## ATTACHING LP GAS CYLINDER TANK AND REGULATOR

### Regulator assembly information

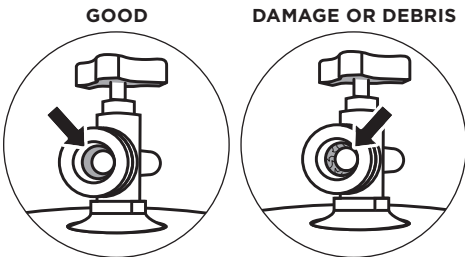
- 1 The regulator and hose assembly supplied with this grill must be used. This regulator has a flow-limiting device built into the grill that will restrict the flow of gas in the event that a leak is detected.
- 2 Regulator is designed for vapor withdrawal. Cylinder must be upright when grill is in use.
- 3 Only a replacement regulator and hose assembly specified by SharkNinja Operating LLC must be used. (UL-listed Type 1 (CGA 791) tank-connection device as described in the latest edition of ANSI Z21.81).

### LP gas CYLINDER TANK PLACEMENT

- 1 Open cabinet doors. Loosen tank clamp.

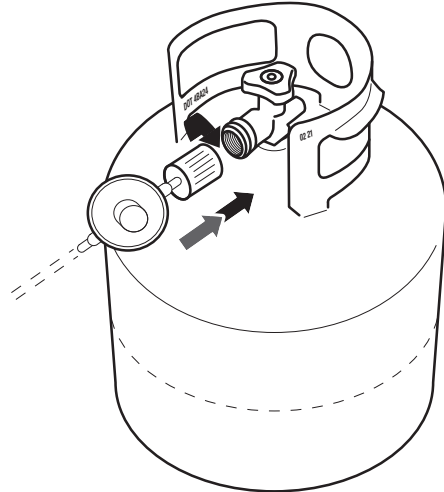


- 2 Place LP gas tank cylinder into opening slot area.
- 3 Rotate cylinder into position so the valve opening faces the front.
- 4 Hand-tighten tank clamp. **DO NOT** use any tools.
- 5 Prior to connecting regulator to LP tank, inspect rubber seal for damage. If deterioration is observed, such as visible cracks and/or pitting, the tank must be returned unused to the seller.

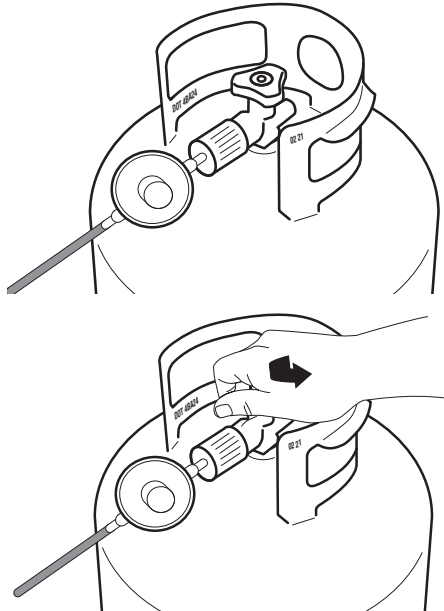


- 6 Inspect regulator valve, port, and assembly. Look for any damage or debris. Remove as necessary.
- 7 Inspect hose for damage.

- 8 Check and confirm the LP gas tank valve is closed. Turn clockwise.
- 9 Attach regulator assembly, ensuring the vent hole is facing down.
- 10 Hand-tighten regulator connector to tank valve, turning clockwise to a complete stop.



- 11 Open tank valve counterclockwise fully.

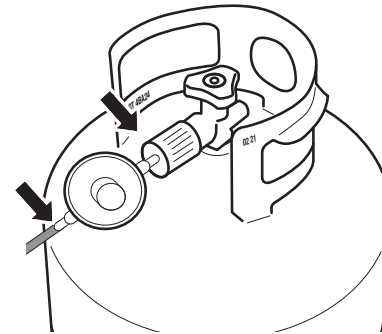


## GAS LEAK CHECK

**NOTE:** We test all gas connections before the grill gets to you, but we recommend doing a gas leak check before first use.

### Never perform leak check with an open flame. Do not smoke while performing leak check.

- 1 Before lighting the grill, test all connections. See below illustrations.
- 2 Apply an approved noncorrosive leak-detection or soap solution\* to all gas connections.
- 3 Turn on LP tank valve.
- 4 If growing bubbles appear in the solution applied, this indicates connection is not secure or a leak exists.



**\*Soap solution:** Fill spray bottle with one part water and one part liquid detergent.

- 5 Turn off tank valve.
- 6 Recheck connection or replace connection if unable to resecure on own.
- 7 Repeat gas leak check. If leak is still present, refer to the Troubleshooting Guide in your Owner's Manual.
- 8 Additionally, perform leak check on cylinder and seams. If any leaks appear, turn off tank valve and contact gas supplier or local fire department for assistance.

### DISCONNECTING LP GAS CYLINDER AND REGULATOR

- 1 Turn off burner valve.
- 2 Turn off tank valve counterclockwise fully to a stop.
- 3 Detach regulator assembly from tank valve, turning counterclockwise.

### ADDITIONAL AND IMPORTANT INFORMATION ABOUT LP GAS AND CONNECTIONS.

- 1 A dented or rusty liquid propane tank may be hazardous and should be checked by your liquid propane supplier.
- 2 **DO NOT** use a liquid propane tank with a damaged valve.
- 3 Even if your liquid propane tank may appear to be empty, gas may still be present, and the tank should be transported and stored accordingly.
- 4 The LP tank must be installed, transported, and stored in an upright, secure position. LP tanks should not be dropped or handled roughly.
- 5 **NEVER** store or transport the LP tank where temperatures can reach 125°F (51.7°C).
- 6 **DO NOT** store a spare LP gas cylinder under or near this appliance.
- 7 Place dust cap on cylinder valve outlet whenever the cylinder is not in use. Only install the type of dust cap on the cylinder valve outlet that is provided with the cylinder valve. Other types of caps or plugs may result in leakage of propane.
- 8 Use only a reputable propane gas dealer to fill, inspect, and requalify at each filling.

### HANDLING AND STORAGE

- 1 When grill is not in use, turn off gas at LP gas tank.
- 2 Indoor storage is acceptable **ONLY** if the LP cylinder is disconnected and removed from the grill.
- 3 Tank shall be stored outdoors, out of the reach of children, and shall not be stored in a building, garage, or any other enclosed area.
- 4 **DO NOT** store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

# HOW TO IGNITE BURNERS AND SET TEMPERATURE

**BE SURE TO FOLLOW THESE STEPS BEFORE IGNITING BURNERS:**

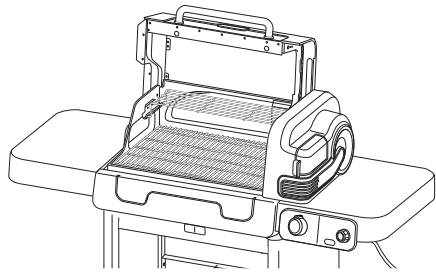


**SCAN HERE**  
for step-by-step  
ignition  
video

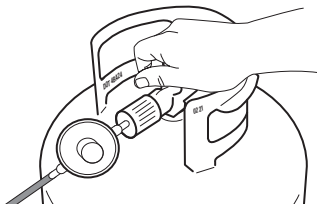
**Plug In Grill:** Plug in using a 3-prong grounded extension cord, rated for outdoor use.



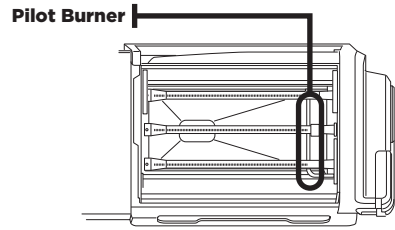
**Open Grill Lid** before igniting.



**Turn On Gas Supply** by opening tank valve completely.



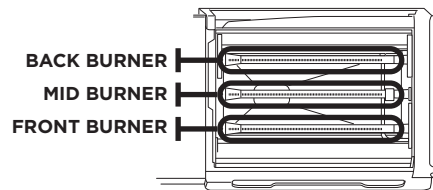
## GET TO KNOW YOUR BURNERS:



The pilot burner is the small vertical burner located on the right-hand side of the grill. The pilot burner needs to be lit for the main burners to ignite.

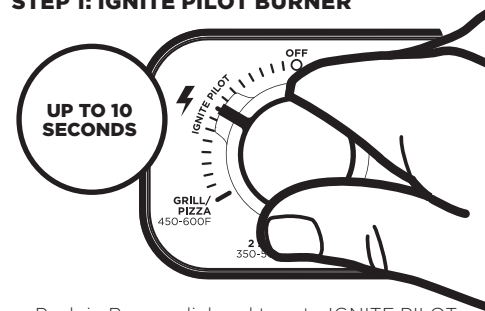
During the ignition process, the pilot burner will be the only burner that ignites before selecting a function.

## Main Burners



After the pilot burner is lit, turn the dial to select a function and ignite the main burners. The 3 main horizontal burners automatically adjust depending on your function and temperature selection.

## STEP 1: IGNITE PILOT BURNER

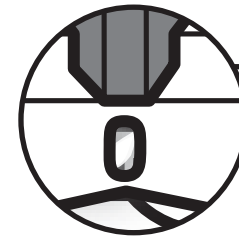
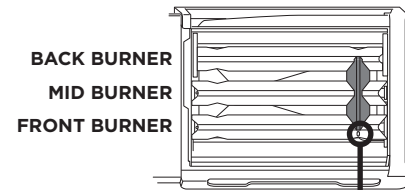


Push in Burner dial and turn to **IGNITE PILOT**. Hold in for up to 10 seconds.

You will hear a ticking noise, indicating the pilot burner is igniting.

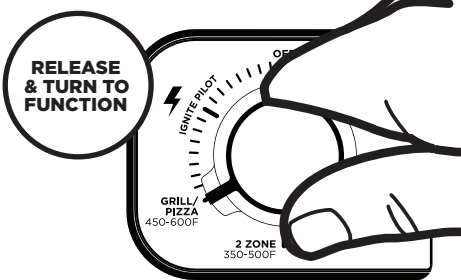
Look through the peep hole to see if the pilot burner is ignited.

If ignition was unsuccessful, turn dial to OFF and try again.



**NOTE:** Pilot burner flames are small and may be difficult to see in direct sunlight. Flames will become more visible when the main burners are lit.

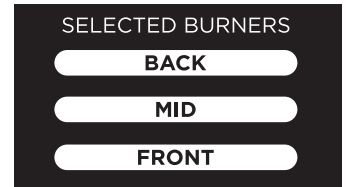
## STEP 2: TURN ON MAIN BURNERS & SET TEMPERATURE



## Turn on the Main Burners:

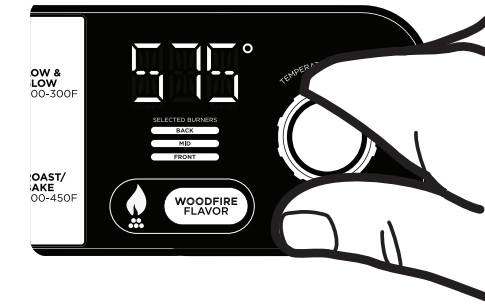
Release dial and turn counterclockwise to select a cooking function to turn on the main burners.

Main burners will automatically adjust based on the function/temperature selected, and the active burners will illuminate on the LED screen.



Ensure dial is set directly on a function and lined up with its respective tick mark.

## Set a Temperature:



Turn the TEMPERATURE CONTROL dial to set a precise temperature within the temperature range of your selected function.

Switch functions to access different temperature ranges.

The display screen will flash between the set temperature and current temperature during preheat and will show the set temperature when the grill is preheated.

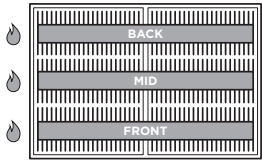
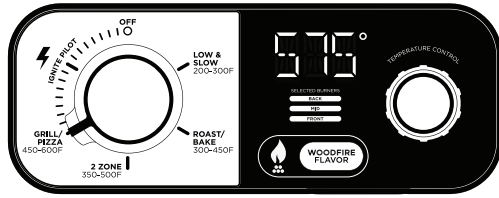
**TIP:** Reference cooking charts in the charts section for chef-recommended temperatures and cook times for different food loads for each cooking function.

## BEFORE YOUR FIRST COOK: RUN A BURN-OFF CYCLE

Follow ignition instructions, set grill temperature to 600°F and leave on for at least 20 minutes before cooking on your grill for the first time.

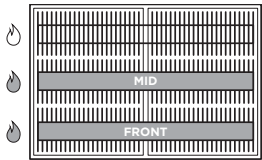


# GETTING TO KNOW THE NINJA FLEXFLAME™ OUTDOOR COOKING SYSTEM

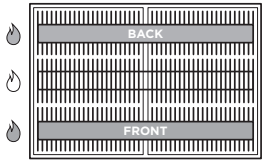


## FUNCTIONS

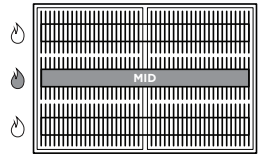
**GRILL/PIZZA (450°F-600°F):** High-heat searing and char-grilling for steaks, burgers, pizza and more. All 3 burners are on, use the Temperature Control dial to set an exact temp between 450°F-600°F.



**2-ZONE (350°F-500°F):** Cook with direct heat on the two front burners while using the back burner to indirectly cook food using our convection technology. Use the Temperature Control dial to set an exact temp between 350°F-500°F.



**ROAST/BAKE (300°F-450°F):** Even, surround browning and crisping on large proteins and veggies. The back and front burners are on, combined with the fan, creates even heat distribution for optimal surround color. Use the Temperature Control dial to set an exact temp between 300°F-450°F.



**LOW & SLOW (200°F-300°F):** Low and slow smoking for BBQ classics like ribs and pulled pork. Use the Temperature Control dial to set an exact temp between 200°F-300°F.



**WOODFIRE FLAVOR:** Add pellets and press after selecting your cooking function to add authentic smoky flavors. When pressed, flame icon will pulse and progress bar will begin flashing, indicating pellets are igniting. When flame icon turns solid and progress bar stops flashing, pellet ignition is complete. Grill lid must be closed when using Woodfire™ Flavor.



**TEMPERATURE CONTROL:** Turn dial to manually set an exact temp within the range determined by your function selection.

# CLEANING AND MAINTAINING YOUR NINJA FLEXFLAME™ OUTDOOR COOKING SYSTEM

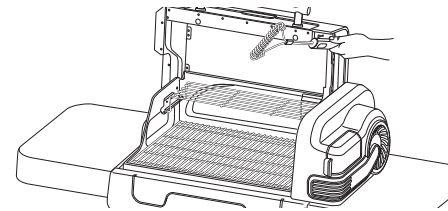
- ALWAYS ensure gas flow is OFF, Burner Dial is in OFF position, and grill is unplugged before cleaning or maintenance.
- ALWAYS allow grill, accessories, and pellet box to cool before any cleaning or maintenance.
- We recommend you thoroughly clean the grill regularly. Especially after every 20 hours of cooking, 12 cooks, or completing a cook using Low & Slow or Bake/Roast functions.

## Inside of Firebox

Regularly check and clean the firebox to ensure safe operation. Excessive grease accumulation is a fire hazard. Use a plastic scraper to move any debris buildup inside the firebox to the opening that funnels down to the grease tray and ensure grease tray is always emptied before each use.

## Firebox Lid

Use a stainless steel grill brush to scrape away any colored flakes that resemble paint on the inside of the lid. These flakes result from carbonized grease and smoke and are harmless. We recommend cleaning them as you notice them to avoid them peeling off and falling into food.



For regular maintenance, use a sponge with liquid dish soap and water to clean any grease and smoke residue. Ensure all parts are clean of soap residue when done cleaning.

## Pellet Box and Smoke Box Housing

Remove pellet box and safely discard all contents after every use. It is not required to clean the pellet box and smoke box housing after each use—we recommend using a wire brush to remove extra creosote after every 10 uses.

**NOTE:** Only use soap and water. **DO NOT** use over the counter cleaning solutions on pellet box. This may cause combustive or flare-up event.

## Grease Tray

Carefully remove cooled grease tray and safely discard grease contents after each use. Hand-wash grease tray in warm, soapy water. Grease tray liners are available for purchase for easy, hassle-free cleanup. Check grease tray and dump any water or other contents after a rain or snowstorm.

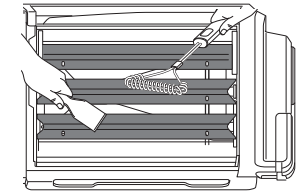
## Grill Grates

We recommend cleaning the grates after every few uses. Preheat the grill, use a stainless steel grill brush to clean off any residue on the grates from your previous cook, then oil the grates before adding food.

## Flame Tamers

The flame tamers catch any grease or other dripping residue during grilling and protect the burners to prevent clogging and flare-ups. Remove the grill grates and set aside before cleaning flame tamers.

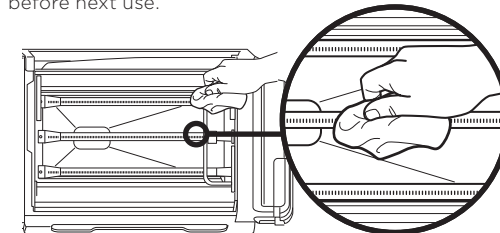
Use a plastic scraper to clean any residue/debris from the flame tamers. If necessary, a stainless-steel grill brush may also be used.



## Burners

Remove the grill grates and flame tamers before cleaning burners. It is essential to keep both the burner ports and mesh spider screens clean to ensure safe operation.

Use a damp sponge to clean the top of the burners and make sure they are fully air dried before next use.



## Mesh Spider Screens

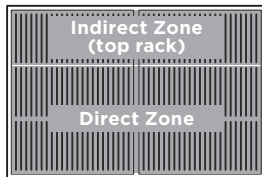
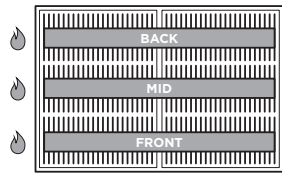
Use a non-abrasive, soft bristle brush to clean the mesh spider screens.



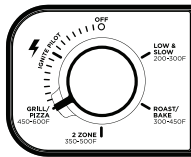
## DIRECT AND INDIRECT COOKING: HOW TO SET UP

**IMPORTANT:** Review all warnings at the beginning of this Owner's Guide before proceeding.

### GRILL/PIZZA



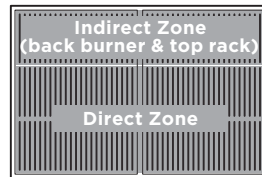
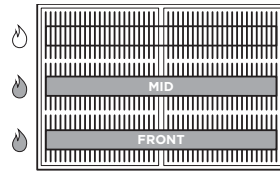
SET FUNCTION DIAL TO  
GRILL/PIZZA



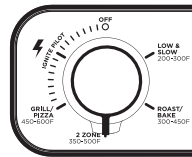
**DIRECT COOKING** is when food is cooked directly over the heat source. Best for quick cooks and foods that need less than 20 minutes of cooking. Consider this method for your every day food items such as steak, burgers, chicken breasts, and smaller veggies. Direct cooking is used to create direct charring and caramelization.

**TWO-ZONE** unlocks the ability to cook with both direct heat and indirect heat. Cook with direct heat using the two front burners to sear your food over direct flame, for quick, hot contact. Use the back burner and top rack as a place to move your food so it's not cooking over a direct flame, or as a space to cook smaller, more delicate food loads to avoid overcooking.

### 2-ZONE



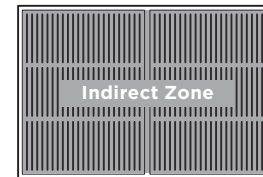
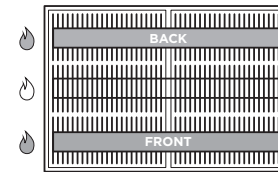
SET FUNCTION DIAL TO  
2-ZONE



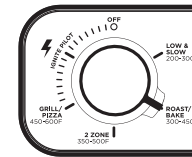
**INDIRECT COOKING** is when food is cooked indirectly over the heat source. Best for longer cooks and foods that need longer than 25 minutes of cooking. Consider this method for your larger items such as roasts, dense vegetables, whole chickens, etc., or for delicate items that are too fragile for direct heat, such as fish and small vegetables.

**IMPORTANT:** Review all warnings at the beginning of this Owner's Guide before proceeding.

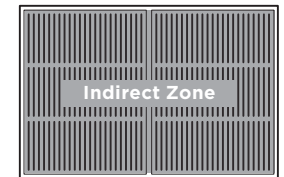
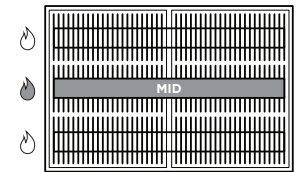
### ROAST/BAKE



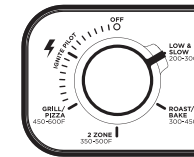
SET FUNCTION DIAL TO  
ROAST/BAKE



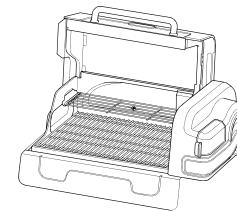
### LOW & SLOW



SET FUNCTION DIAL TO  
LOW & SLOW



## WHEN TO COOK WITH THE HOOD UP OR DOWN

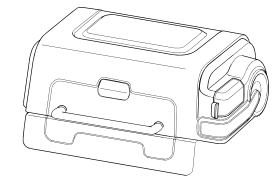


### HOOD UP

Best for griddling and shorter, more interactive cooks.

If grilling with hood up, you will not have the benefits of the convection fan which may cause cook times to vary.

VS



### HOOD DOWN

Enables the convection fan for even, surround cooking, faster preheat and temperature recovery, and better fat rendering.

Convection fan is only on when hood is down. When using Woodfire Flavor, hood **MUST** be down.

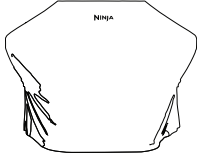
## NINJA FLEXFLAME™ UPGRADES - SOLD SEPARATELY



EXPLORE  
NINJA FLEXFLAME™  
UPGRADES

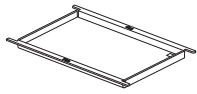
**SOLD SEPARATELY**

Scan QR code to view  
the full assortment.



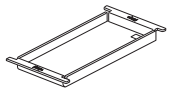
### Premium Grill Cover

Helps protect your grill from the elements year-round.



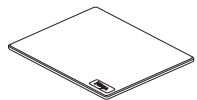
### Premium Full Griddle

Transform your grill into a griddle to unlock more creations like pancakes, hibachi-style fried rice, and more.



### Premium Half Griddle

Transform half your grill into a griddle so you can grill and griddle at the same time.



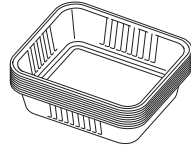
### 16" Artisan Pizza Stone

Create handcrafted artisan-style pizzas to feed a crowd.



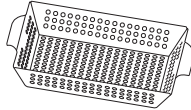
### Ninja Woodfire™ Pellets

Available in Robust and All Purpose blend, both flavor blends can be used with anything you make.



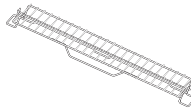
### Grease Tray Liners

Make cleanup a breeze with this 10-pack of liners. Simply place in provided grease tray and dispose when full.



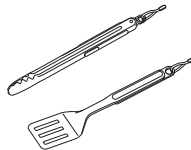
### Grill Basket

Ideal for cooking more delicate foods such as vegetables and seafood.



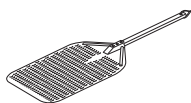
### Expandable Roast & Smoke Rack

Double your top-rack cooking space. Swap out the included top rack for this folding rack for increased capacity.



### Deluxe Tool Set

Includes premium stainless steel tongs and spatula. A must-have set for easy food interaction.



### 16" Artisan Pizza Peel

Easily add and remove pizza from the pizza stone for hassle-free pizza making.

## TROUBLESHOOTING GUIDE

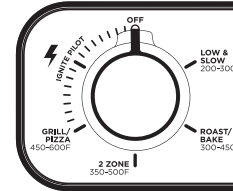
### GRILL WILL NOT IGNITE.

Before troubleshooting, reference how to ignite burners and set temperature to ensure proper ignition instructions were followed.

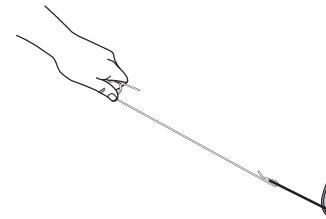
#### CHECK GAS FLOW:

Follow instructions to use a match to manually light the burners:

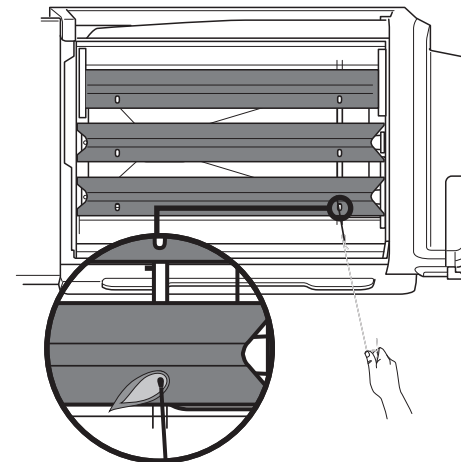
- 1 Unplug the grill, open lid and ensure burner dial is turned to OFF.



- 2 Turn on gas supply by following the instructions designated by your propane tank.
- 3 Place an unlit match in the provided matchstick holder, then light match.



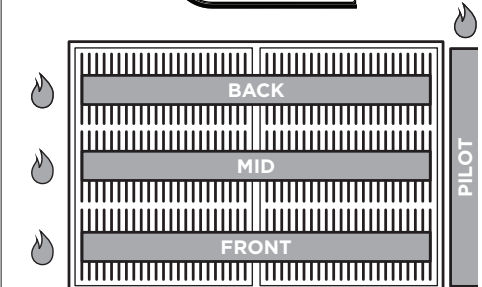
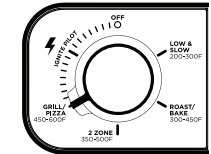
- 4 Position the lit match over the pilot burner peep hole to light the pilot burner. Position match towards the right to ensure match flame is directly over pilot burner.



- 5 Push burner dial in and turn to IGNITE PILOT, remove matchstick once flame is visible, continue to hold dial in for 5 seconds after flame is lit.

**NOTE:** This will ignite only the burner all the way to the right, the pilot burner. It's important to ensure the pilot burner is lit before turning on the main burners. You may check if the pilot burner is lit by looking through the peep hole on the pilot burner flame tamer. If ignition does not occur in 5 seconds, turn the burner dial to OFF, and try again.

- 6 Release dial and turn counterclockwise to select a cooking function and turn on the main burners.



- 7 If all burners successfully ignite manually, there may be an issue with your igniter or ignition system. Refer to the next page for further troubleshooting.



## TROUBLESHOOTING GUIDE - CONT'D

### CHECK IGNITION SYSTEM:

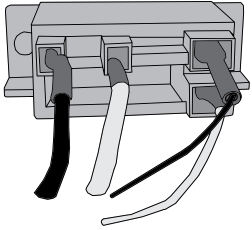
When you press and turn the BURNER DIAL, you should hear a "ticking" sound. If you do not hear the ticking sound, follow the below steps.

### CONFIRM YOUR GRILL IS PLUGGED IN:

The grill needs to be plugged in to ignite. After you have confirmed grill is plugged in, retry igniting. If ignition is still unsuccessful, unplug the grill and proceed to check the wire connections.

### CHECK WIRES:

Ensure grill is unplugged, gas is off, and Burner dial is in OFF position. Check ignition module wires are properly connected and have no visible damage. These connectors should be damage free and fully installed to ensure proper connectivity. If connectors are loose, fix connection and retry igniting.



**IMPORTANT:** If wires are damaged, call customer service 1-855-427-5125.

### GAS FLOW ISSUES

#### SYMPTOMS

- Uneven heating, or grill will not reach set temperature.
- Pilot burner doesn't ignite.
- Pilot burner is lit but main burners are not or will not ignite.
- Flame height is low during preheat, or when grill is set to 600°F and lid is open.
- Flames don't spread fully across entire length of burner.
- Improper flame pattern across burners.
- Flame color appears yellow and behavior is irregular.

#### SOAPY WATER TEST

- Combine 1 tsp. soap with 1 cup of water in a spray bottle.
- Spray mixture on all of gas lines and connection points.
- If you see expanding large bubbles, then you have a gas leak.
- If you have a gas leak, shut off gas and call customer service at 1-855-427-5125.

PROBLEM	RESOLUTION
Gas flow issue	Ensure gas flow is off.
	Unscrew regulator hose.
	Screw regulator hose back on, ensuring connection is not cross-threaded. Propane tanks often have a fail-safe mechanism to restrict flow of gas in the case of abnormal flow. This can happen if the regulator hose is not screwed on properly.
Low or empty propane tank	Refill or replace tank.
Bent or kinked regulator hose	Ensure gas flow is off.
	Straighten bent or kinked regulator hose.
	Perform a soapy water test.
	If soapy water test passes, problem has been resolved.
	If soapy water test fails, replace regulator hose.
Bent or kinked corrugated gas line	Ensure gas flow is off.
	Straighten bent or kinked regulator hose.
	Perform a soapy water test.
	If soapy water test passes, problem has been resolved.
	If soapy water test fails, call customer service 1-855-427-5125 and do not use your grill.
Burner ports are dirty	Ensure gas flow is off, and burner dial is in OFF position.
	Clean burner ports (Refer to Cleaning & Maintenance section.)
"TRN GAS OFF" error message appears	Grill is plugged in while ignition dial is not in the <b>OFF</b> position. Turn dial to <b>OFF</b> position.
Grill is running but temperature is not responding to set point and is dropping unexpectedly.	This could be caused by burner blowout or low gas level. Turn ignition dial to <b>OFF</b> , then attempt to reignite flame. If reignition is unsuccessful, check tank fuel level.

## TROUBLESHOOTING GUIDE - CONT'D

- **There is an "E" error on my control panel.**

If you see any "E" error on the control panel, call customer service 1-855-427-5125.

- **Black specks are peeling from the inside of grill's lid.**

These flakes result from carbonized grease and smoke and are harmless. We recommend cleaning them as you notice them to avoid them peeling off and falling into food.

- **Where can I store my grill?**

The grill is weather-resistant and may be stored outdoors. We recommend keeping the grill covered when not in use.

- **How do I adjust which burners are on vs. off?**

Use the Burner dial to adjust burners. Burner configuration varies based on what function/temperature range is selected. Temperature range determines which burners are on/off. We've paired temperature ranges with cooking functions to take the guesswork out of knowing what temperature to set for your food.

- **What temperature ranges correlate to high, medium, and low?**

High: 600°F  
Medium: 400°F  
Low: 200°F–300°F

- **My grill does not have power.**

Make sure the grill is plugged in using a 3-prong grounded extension cord, rated for outdoor use.

- **How do I shut the grill off?**

Turn the Burner dial to the OFF position. Check to make sure the burners are all off. Shut off the gas supply (follow all instructions on propane tank.) Unplug the power cord if desired.

- **The grill is experiencing flare-ups.**

The grill should be thoroughly cleaned after each use. See the Cleaning section.

- **I am not seeing grill marks or charring on my food.**

If you are not seeing grill marks or charring on your food, try adjusting the temperature in your selected cooking function, or changing cooking functions to access a higher temperature range. The grill grates are reversible. Keep the flat side of the grates facing up for better direct contact with food.

- **How do I cook directly and indirectly?**

Direct cooking: You can cook directly by using the Grill/Pizza or 2-Zone function. Indirect Cooking: You can cook indirectly with any function by placing food on the top rack, using the back zone with the 2-Zone function, or using the Roast/Bake or Low & Slow function. See the Direct and Indirect Cooking section for more information.

- **Grill noises observed.**

You may notice some noises coming from your grill. The following noises are normal and are part of the standard grill operation: During burner ignition, you may hear a ticking (like igniting a gas stove), a whoosh from the visible flames, minor rattling from the fan, or creaking due to material expansion from weather.

- **Why are my burners discolored?**

The burners may have some visible discoloration. This is a result of our normal manufacturing process. To ensure optimal performance, we test each individual grill before it gets to you.

**NOTE:** If troubleshooting is unsuccessful, call customer service 1-855-427-5125.

## REPLACEMENT PARTS

To order additional parts and accessories, visit [ninjaccessories.com](http://ninjaccessories.com) or contact Customer Service at **1-855-427-5125**. We ask that you register your product online at [registeryourninja.com](http://registeryourninja.com) and have the product on hand when you call, so we may better assist you.

# Shark NINJA

## TEN (10) YEAR LIMITED WARRANTY

SHK\_10\_YR\_LMTD\_WRNTY\_US\_ENG

The Ten (10) Year Limited Warranty ("Warranty") applies to purchases made from **SharkNinja Operating LLC** ("SharkNinja") and authorized retailers of SharkNinja. Warranty coverage applies to the original owner and to the original product only and is not transferable. The Warranty period starts from the date of original purchase from SharkNinja or an authorized SharkNinja retailer.

SharkNinja warrants that the product shall be free from defects in material and workmanship for a period of ten (10) years from the date of purchase when it is used under normal household conditions and maintained according to the requirements outlined in the Owner's Guide. SharkNinja will determine, at its sole discretion, whether your Warranty claim is eligible for coverage under this Warranty policy. The Warranty period, coverage and exclusions for the product are outlined below:

Coverage Period	Warranty Includes	Exclusions
10 years	Burners	Excludes rust and burn, except if they go all the way through
3 years	Lids, Grill grates, Firebox, Flame tamers, Baffle, Electrical components	Excludes rust and burn, except if they go all the way through; excludes fading or discoloration on external coated parts; excludes discoloration caused by heat on interior components
1 year	All other parts not listed above	All other parts not listed above

\***CALIFORNIA RESIDENTS ONLY:** The Warranty period begins on the original date of delivery or pick-up.

### What is covered by this warranty?

The original unit and/or non-wearable parts deemed defective, in SharkNinja's sole discretion, will be repaired or replaced up to ten (10) years from the original purchase date.

If you purchase a replacement part directly from SharkNinja's website at [ninjaccessories.com](http://ninjaccessories.com), or in the event a replacement unit or part is issued by SharkNinja, the Warranty coverage will not restart. Instead, it will end six (6) months following the receipt date of the replacement unit or part or at the end of the remaining Warranty for the original unit, whichever is later. SharkNinja reserves the right to replace the unit with one of equal or greater value.

### What else is not covered by this Warranty?

1. Normal wear and tear (including of wearable parts such as knobs, hoses, handles, etc., which require regular maintenance and/or replacement to ensure the proper functioning of your product), UV exposure and paint damage from grease fires are not covered by this Warranty. Replacement parts are available for purchase at [ninjaccessories.com](http://ninjaccessories.com). You are not required to use authorized SharkNinja parts to maintain your warranty. However, SharkNinja is not obligated to pay for repairs of non-genuine SharkNinja parts or repairs due to damage or defects caused by non-genuine SharkNinja parts.
2. Any product that has been tampered with (any changes or alterations to the original product that affect its performance or cause damage or defects) or used for commercial or food service purposes beyond normal household use.
3. Damage caused by misuse, abuse, negligent handling, rodents, pets, or wild animals, failure to perform required maintenance (e.g., failure to upkeep burner maintenance, neglecting to keep the drip tray clean), or damage due to mishandling in transit.
4. Consequential, incidental, indirect, special, exemplary and punitive damages.
5. Damage or defects caused by persons other than SharkNinja, including damage or defects caused in the process of shipping, altering, or repairing the SharkNinja product (or any of its parts) when the alteration or repair is performed by persons other than SharkNinja. However, SharkNinja is not obligated to pay for damage or defects caused by persons other than SharkNinja.
6. Defects or damage resulting from failure to assemble or operate the product in accordance with SharkNinja's Owner's Guide.
7. Products purchased, used, or operated outside North America.

### How to get service

If your propane grill fails to operate properly under normal household conditions within the Warranty period, visit [ninjakitchen.com/support](http://ninjakitchen.com/support) for product care and maintenance self-help. Our Customer Service Specialists are also available at **1-855-427-5125** to assist with product support and Warranty service options. So we may better assist you, please register your product online at [registeryourninja.com](http://registeryourninja.com) and have the product on hand when you call.

SharkNinja will cover the cost for the customer to send in the unit to us for repair or replacement. A fee will be charged when SharkNinja ships the repaired or replacement product.

### How to initiate a Warranty claim

You must call **1-855-427-5125** to initiate a Warranty claim. You will need the receipt as proof of purchase. We also ask that you register your product online at [registeryourninja.com](http://registeryourninja.com) and have the product on hand when you call, so we may better assist you. A Customer Service Specialist will provide you with return and packing instruction information.

### How state law applies

This Warranty gives you specific legal rights, and you also may have other rights that vary from state to state. Some states do not permit the exclusion or limitation of incidental or consequential damages, so the above may not apply to you. Both you and SharkNinja agree that this Warranty is intended to be your sole remedy for any defects in the product.

**TIP:** Want to add smoke? Reference the Ninja Woodfire™ Flavor Technology interaction section.

INGREDIENT	AMOUNT	PREPARATION	COOK TEMPERATURE	APPROX. COOK TIME	INTERACTION
<b>POULTRY</b>					
Chicken breasts, boneless	2-8 ea. (approx. 1-4 lbs total)	Season as desired	500°F	10-25 mins	Flip halfway through cooking
Chicken breasts, bone in, skin on	2-8 ea. (approx. 2-8 lbs total)	Season as desired	500°F	20-30 mins	Flip halfway through cooking
Chicken leg quarters	2-8 ea. (approx. 2-8 lbs total)	Season as desired	500°F	25-35 mins	Flip halfway through cooking
Chicken sausages	2-15 ea.	Season as desired	500°F	10-25 mins	Flip halfway through cooking
Chicken tenderloins	2-12 ea.	Season as desired	500°F	10-20 mins	Flip halfway through cooking
Chicken thighs, boneless	2-10 ea. (approx. 1-5 lbs total)	Season as desired	500°F	10-20 mins	Flip halfway through cooking
Chicken thighs, bone in, skin-on	2-10 ea. (approx. 2-8 lbs total)	Season as desired	500°F	15-30 mins	Flip halfway through cooking
Chicken wings	10-30 ea. (approx. 1-3 lbs total)	Season as desired	500°F	10-20 mins	Flip halfway through cooking
Turkey burgers	2-10 patties (approx. 1/4-1/2 lb each, approx. 5" in diameter)	Season as desired	500°F	10-20 mins	Flip halfway through cooking
<b>BEEF</b>					
Burgers	2-10 patties (approx. 1/4-1/2 lb each, approx. 5" in diameter)	Season as desired	500°F	8-15 mins	Flip halfway through cooking
Filet mignon	2-8 (approx. 1/2-1 lb each)	Season as desired	500°F	10-20 mins	Flip halfway through cooking
Flank steak	1-6 (approx. 1-2 lbs each)	Season as desired	500°F	10-25 mins	Flip halfway through cooking
Hot dogs	2-15 ea.	Season as desired	600°F	5-15 mins	Flip halfway through cooking
New York strip	2-8 (approx. 1/2-1 lb each)	Season as desired	600°F	10-20 mins	Flip halfway through cooking
Ribeye	2-6 (approx. 1/2-1 lb each)	Season as desired	500°F	10-20 mins	Flip halfway through cooking
Skirt steak	2-6 (approx. 1/2-1 lb each)	Season as desired	500°F	5-10 mins	Flip halfway through cooking
Steak tips	1-8 lbs total	Season as desired	500°F	5-15 mins	Flip halfway through cooking
<b>PORK/LAMB</b>					
Lamb rack	1-4 (approx. 1/2-1 lb each)	Season as desired	500°F	10-20 mins	Flip halfway through cooking
Pork chops, boneless	2-8 (approx. 1/2-1 lb each)	Season as desired	500°F	10-20 mins	Flip halfway through cooking
Pork chops, bone in	2-8 (approx. 1-2 lbs each)	Season as desired	500°F	10-20 mins	Flip halfway through cooking
Pork tenderloins	1-4 (approx. 1-6 lbs total)	Season as desired	500°F	20-35 mins	Flip halfway through cooking
Sausages	2-15 ea.	Season as desired	600°F	10-15 mins	Flip halfway through cooking

**NOTE:** Cook times shown are based on cooking with **LID DOWN**. Cook times with lid up will vary.

**NOTE:** Cook times will vary depending on food amounts and desired doneness. Keep an eye on food while cooking.

**NOTE:** When cooking smaller or larger quantities of foods than what is specified in this chart, be mindful that the cook time will need to be decreased or increased accordingly. Check food regularly with an external instant-read thermometer and adjust the cook time accordingly to achieve desired doneness.

## CHARTS | GRILL - CONT'D

**TIP:** Want to add smoke? Reference the Ninja Woodfire™ Flavor Technology interaction section.

INGREDIENT	AMOUNT	PREPARATION	COOK TEMPERATURE	APPROX. COOK TIME	INTERACTION
<b>SEAFOOD</b>					
Flounder	2-8 filets (approx. 1-4 lbs total)	Coat lightly with oil, season as desired	500°F	5-15 mins	Flip halfway through cooking
Halibut	2-8 fillets (approx. 1-4 lbs total)	Coat lightly with oil, season as desired	500°F	5-15 mins	Flip halfway through cooking
Salmon	2-8 fillets (approx. 1-4 lbs total)	Coat lightly with oil, season as desired	500°F	10-20 mins	Flip halfway through cooking
Scallops 20/30	6-24 ea. (approx. 1-4 lbs total)	Coat lightly with oil, season as desired	500°F	5-10 mins	Flip halfway through cooking
Shrimp (large)	6-24 ea. (approx. 1-4 lbs total)	Coat lightly with oil, season as desired	500°F	5-10 mins	Flip halfway through cooking
Swordfish	2-8 ea. (approx. 1-4 lbs total)	Coat lightly with oil, season as desired	500°F	5-15 mins	Flip halfway through cooking
Tuna	2-8 ea. (approx. 1-4 lbs total)	Coat lightly with oil, season as desired	500°F	5-15 mins	Flip halfway through cooking
<b>VEGGIES</b>					
Asparagus	1-4 bunches	Trim ends, coat lightly with oil, season as desired	600°F	5-15 mins	Turn every 3 minutes
Bell peppers	1-6 ea.	Cored, cut in quarters, coat with oil, season as desired	600°F	10-15 mins	Flip halfway through cooking
Broccoli	1-4 heads	Coat lightly with oil, season as desired	600°F	10-20 mins	Turn every 3 minutes
Carrots	1-10 ea.	Peel, trim, coat lightly with oil, season as desired	600°F	10-20 mins	Flip halfway through cooking
Corn on the cob	1-8 ears	Remove husks, coat lightly with oil, season as desired	600°F	10-20 mins	Turn every 3 minutes
Cauliflower	1-4 heads	Coat lightly with oil, season as desired	600°F	10-20 mins	Flip halfway through cooking
Eggplant	1-6 ea.	Trim, peel, cut in 1/2-inch slices, coat lightly with oil, season as desired	600°F	10-20 mins	Flip halfway through cooking
Onions, white or red	1-4 ea.	Trim, peel, cut in 1/2-inch slices, coat lightly with oil, season as desired	600°F	10-20 mins	Flip halfway through cooking
Portabella mushrooms	1-8 ea.	Coat lightly with oil, season as desired	600°F	10-20 mins	Flip halfway through cooking
Squash or zucchini	1-6 ea.	Trim, peel, cut in 1/2-inch slices, coat lightly with oil, season as desired	600°F	5-15 mins	Flip halfway through cooking

**NOTE:** Cook times shown are based on convection cooking with **LID DOWN**. Cook times will vary if cooking with lid up.

**NOTE:** Cook times will vary depending on food amounts and desired doneness. Keep an eye on food while cooking.

**NOTE:** When cooking smaller or larger quantities of foods than what is specified in this chart, be mindful that the cook time will need to be decreased or increased accordingly. Check food regularly with an external instant-read thermometer and adjust the cook time accordingly to achieve desired doneness.

## CHARTS | GRIDDLE

INGREDIENT	AMOUNT	PREPARATION	FUNCTION	COOK TEMPERATURE	APPROX. COOK TIME	INTERACTION
<b>GRIDDLE CLASSICS</b>						
Bacon	8-16 strips	None	Roast/Bake	425°F	5-10 mins	Flip at least once during cooking
Eggs	2-8 large eggs	As desired (fried, scrambled, sunny side up, etc.), 1 Tbsp oil on griddle	Roast/Bake	425°F	3-4 mins	(depends on preparation)
French toast	2-12 slices	Dipped in egg batter	Roast/Bake	375°F	8-10 mins	Flip halfway through cooking
Grilled cheese	2-8 sandwiches	As desired	Roast/Bake	400°F	4 mins	Flip halfway through cooking
Pancakes	4-8 (1/4 cup batter each, approx. 4" diameter)	Follow package's instructions	Roast/Bake	425°F	4 mins	Flip halfway through cooking
<b>SEAFOOD</b>						
Scallops	12-24 ea. (approx. 2-4 lbs total)	1 Tbsp oil on griddle	Grill/Pizza	450°F	5-10 mins	Flip halfway through cooking
Shrimp (large or jumbo)	12-24 ea. (approx. 2-4 lbs total)	1 Tbsp oil on griddle	Roast/Bake	400°F	3-5 mins	Flip halfway through cooking
Tilapia	4-8 fillets (approx. 2-4 lbs total)	1 Tbsp oil on griddle	Roast/Bake	400°F	10 mins	Flip halfway through cooking
<b>POULTRY</b>						
Chicken cutlets	4-8 (approx. 1/2 -1 lb each)	1 Tbsp oil on griddle	Roast/Bake	400°F	15-20 mins	Flip halfway through cooking
Chicken/turkey burgers	4-8 (approx. 1/4 -1/2 lb each, approx. 5" diameter)	None	Roast/Bake	400°F	10-15 mins	Flip halfway through cooking
Chicken/turkey, ground	2-4 lbs total	None	Roast/Bake	400°F	5-10 mins	Toss frequently during cooking
Turkey bacon	8-16 strips	None	Roast/Bake	400°F	4-8 mins	Flip halfway through cooking
<b>BEEF/PORK</b>						
Beef burgers	4-8 (approx. 1/4 -1/2 lb each, approx. 5" diameter)	None	Roast/Bake	425°F	5-10 mins	Flip halfway through cooking
Bratwursts	4-12 ea.	None	Roast/Bake	375°F	20-25 mins	Flip 2 or 3 times during cooking
Ground beef	2-4 lbs	1 Tbsp oil on griddle	Roast/Bake	400°F	5-10 mins	Toss frequently during cooking
Ground pork	2-4 lbs	1 Tbsp oil on griddle	Roast/Bake	400°F	7-10 mins	Toss frequently during cooking
Ham steaks	2-4 (approx. 1/2-1 lb each)	None	Roast/Bake	400°F	7-10 mins	Flip halfway through cooking
Sausages, precooked	4-12 ea.	None	Roast/Bake	350°F	7-10 mins	Flip 2 or 3 times during cooking
Shaved steak	2-4 lbs	1 Tbsp oil on griddle	Roast/Bake	400°F	8-10 mins	Toss frequently during cooking

**NOTE:** Cook times shown are based on cooking with **LID UP**. Cook times with convection cooking, lid down, will vary.

**NOTE:** Cook times will vary depending on food amounts and desired doneness. Keep an eye on food while cooking.

**NOTE:** When cooking smaller or larger quantities of foods than what is specified in this chart, be mindful that the cook time will need to be decreased or increased accordingly. Check food regularly with an external instant-read thermometer and adjust the cook time accordingly to achieve desired doneness.

## CHARTS | GRIDDLE - CONT'D

INGREDIENT	AMOUNT	PREPARATION	FUNCTION	COOK TEMPERATURE	APPROX. COOK TIME	INTERACTION
<b>VEGETABLES</b>						
Asparagus	2-4 bunches	Trim ends, 1 Tbsp oil on griddle	Roast/Bake	400°F	15-20 mins	Flip 2 or 3 times during cooking
Bell peppers	2-8 ea.	Cored, cut in quarters, coat with oil, season as desired	Roast/Bake	400°F	10-15 mins	Toss frequently during cooking
Onions	2-8 ea.	Trim, peel, cut in 1/2-inch slices, coat lightly with oil, season as desired	Roast/Bake	400°F	5-10 mins	Toss frequently during cooking
Hash brown potatoes, fresh	4-6 cups	Cut in 1/2-inch pieces, 2 Tbsp oil on griddle, season as desired	Roast/Bake	400°F	20-25 mins	Toss frequently during cooking
Shredded potatoes, fresh	4-6 cups	3 Tbsp oil or butter on griddle, season as desired	Roast/Bake	400°F	20-25 mins	Toss frequently during cooking
Shredded potatoes, frozen	30 oz (1 bag)	2 Tbsp oil or butter on griddle, season as desired	Roast/Bake	400°F	20-25 mins	Toss frequently during cooking
Sweet potatoes, fresh, diced	4-6 cups	Cut in 1/2-inch pieces, 2 Tbsp oil on griddle, season as desired	Roast/Bake	400°F	20-25 mins	Toss frequently during cooking
Zucchini or squash	2-8 ea.	Trim ends, cut in 1/2-inch slices, coat lightly with oil, season as desired	Roast/Bake	400°F	15-20 mins	Flip 2 or 3 times during cooking

**NOTE:** Cook times shown are based on cooking with **LID UP**. Cook times with convection cooking, lid down, will vary.

**NOTE:** Cook times will vary depending on food amounts and desired doneness. Keep an eye on food while cooking.

**NOTE:** When cooking smaller or larger quantities of foods than what is specified in this chart, be mindful that the cook time will need to be decreased or increased accordingly. Check food regularly with an external instant-read thermometer and adjust the cook time accordingly to achieve desired doneness.



## CHARTS | SMOKE

INGREDIENT	AMOUNT	PREPARATION	FUNCTION	COOK TEMPERATURE	APPROX. COOK TIME	TARGET INTERNAL TEMPERATURE
<b>BEEF</b>						
Chuck roast	5-8 lbs	Season as desired	Low & Slow	250F	3-4 hrs	203°F
Brisket	9-12 lbs	Season as desired/flip halfway through cooking	Low & Slow	250°F	3-6 hrs	206-210°F
Short ribs, boneless	1-2 lbs	Season as desired	Low & Slow	250°F	2-3 hrs	205-210°F
Short ribs, bone in	2-3 lbs	Season as desired	Low & Slow	250°F	2-3 hrs	205-210°F
Tri tip	2-3 lbs	Season as desired	Low & Slow	250°F	2-3 hrs	120-150°F
<b>PORK</b>						
Ribs, baby back	1-2 racks	Season as desired	Low & Slow	250°F	3-4 hrs	190-203°F
Ribs, St. Louis style	1-2 racks	Season as desired	Low & Slow	250°F	3-5 hrs	190-203°F
Shoulder	7-8 lbs	Season as desired	Low & Slow	250°F	6-9 hrs	203°F
Tenderloin	1-4 (1-2 lbs each)	Season as desired	Low & Slow	250°F	30 mins-1 hr	145°F
<b>POULTRY</b>						
Chicken thighs, boneless or bone in	6-7 ea. (approx. 1-2 lbs total)	Season as desired	Low & Slow	250°F	30 mins-1 hr	165°F
Chicken, whole	3-4 lbs	Season as desired	Low & Slow	250°F	3-4 hrs	165°F
Duck breasts	6-8 ea. (14-16 oz each)	Season as desired, skin side up	Low & Slow	350°F	50 mins-1 1/2 hrs	140°F
Duck legs	8-10 ea. (4-6 oz each)	Season as desired	Low & Slow	350°F	30 mins-1 hr	165°F
Turkey breasts	2-3 ea. (3-4 lbs total)	Season as desired/flip halfway through cooking	Low & Slow	350°F	1-2 hrs	165°F
Turkey legs	1-2 lbs	Season as desired	Low & Slow	250°F	1-2 hrs	165°F
<b>LAMB/VEAL</b>						
Lamb leg, boneless	1-2 lbs	Season as desired	Low & Slow	250°F	5-6 hrs	145°F
Lamb shanks	6-8 ea.	Season as desired	Low & Slow	250°F	1 1/2-3 hrs	203°F
Veal shanks	5-8 lbs (1 1/2 lbs each)	Season as desired	Low & Slow	250°F	2-3 hrs	203°F

**NOTE:** Keep lid down while cooking.

**NOTE:** Cook times will vary depending on food amounts and desired doneness. Keep an eye on food while cooking.

**NOTE:** When cooking smaller or larger quantities of foods than what is specified in this chart, be mindful that the cook time will need to be decreased or increased accordingly. Check food regularly with an external instant-read thermometer and adjust the cook time accordingly to achieve desired doneness.

## CHARTS | ROAST

**TIP:** Want to add smoke? Reference the Ninja Woodfire™ Flavor Technology interaction section.

INGREDIENT	AMOUNT	PREPARATION	FUNCTION	COOK TEMPERATURE	APPROX. COOK TIME	TARGET INTERNAL TEMPERATURE
<b>POULTRY</b>						
Whole chicken	1-2 ea.	Season as desired	Roast/Bake	350°F	1 hr 30 mins-2 hrs	165°F
Whole turkey	5-6 lbs	Season as desired	Roast/Bake	350°F	1 hr 30 mins-2 hrs	165°F
<b>BEEF</b>						
Beef rib roast, bone in	4-5 lbs	Season as desired	Roast/Bake	400°F	1 hr 30 mins-2 hrs 30 mins	125-145°F
Beef roast, boneless	4-5 lbs	Season as desired	Roast/Bake	400°F	1 hr 30 mins-2 hrs 30 mins	125-145°F
Prime rib, bone in or boneless	8-9 lbs	Season as desired	Roast/Bake	450°F/350°F	First 20 mins at 450°F, then turn down to 350°F for 2-3 hrs	125-145°F
Top round beef	4-5 lbs	Season as desired	Roast/Bake	400°F	1 hr 30 mins-2 hrs 30 mins	125-145°F

**NOTE:** Keep lid down while cooking.

**NOTE:** Cook times will vary depending on food amounts and desired doneness. Keep an eye on food while cooking.

**NOTE:** When cooking smaller or larger quantities of foods than what is specified in this chart, be mindful that the cook time will need to be decreased or increased accordingly. Check food regularly with an external instant-read thermometer and adjust the cook time accordingly to achieve desired doneness.

## CHARTS | 2-ZONE GRILL

Create a complete, multi-textured meal using the power of direct and indirect heat with the 2-Zone Grill function (the front 2 burners will be on, while the back burner will be off, creating both direct and indirect cooking zones).

### STEP 1: PICK YOUR PROTEIN

Coat with oil and season/marinate as desired.

PROTEIN	THICKNESS	AMOUNT (UP TO)	TEMPERATURE	TIME
<b>PORK</b>				
Boneless pork chops	1 ½ inches	4 chops (8 oz each)	500°F	10-15 mins
Sausages	Standard	6 sausages	500°F	10-15 mins
<b>BEEF</b>				
Filet mignon	1-1 ½ inches	2-4 pieces (6-8 oz each)	500°F	8-12 mins
New York strip steak	1-1 ½ inches	2 steaks (16 oz each)	500°F	8-12 mins (for med rare to med)
Porterhouse	1-1 ½ inches	1-2 steaks (16 oz each)	500°F	8-12 mins (for med rare to med)
Rib eye	1-1 ½ inches	1 steak (10 oz)	500°F	8-12 mins (for med rare to med)
Steak tips	½ inch	8-12 pieces (1-1 ½ lbs total)	500°F	8-12 mins (for med rare to med)
<b>FISH</b>				
Salmon	1-2 inches	2-4 fillets (4-6 oz each)	500°F	10-20 mins
Halibut	2 inches	2-4 fillets (4-6 oz each)	500°F	10-15 mins
<b>POULTRY</b>				
Boneless chicken breasts	1-2 inches	2-4 breasts (6-8 oz each)	450°F	12-16 mins

**IMPORTANT:** Internal doneness will vary if cuts of meat are thicker/thinner or a different weight than recommended in chart. Adjust time as needed, and use an external thermometer to check for desired doneness.

### STEP 2: PICK YOUR VEGETABLES

Coat with oil and season/marinate as desired.

VEGETABLE	AMOUNT (UP TO)	PREPARATION	TEMPERATURE	TIME
Bell peppers	2-3 peppers	Whole	500°F	10-15 mins
Broccoli	1-2 heads	Cut in half	500°F	10-20 mins
Cauliflower	1-2 heads	Cut in half	500°F	10-20 mins
Corn	2-4 ears	Husks removed	500°F	10-20 mins
Green beans	10-16 oz	Whole	500°F	10-20 mins
Onions	2-3 onions	Sliced in ½-inch rounds	500°F	10-20 mins
Portabella mushrooms	4-6 mushrooms	Whole	500°F	10-20 mins
Russet potatoes	2-4 potatoes	Whole	500°F	30-40 mins
Shishito peppers	16 oz	Whole	500°F	10-15 mins
Zucchini	2-3 zucchini	Cut in half lengthwise	500°F	10-15 mins




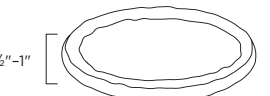
### DIRECTIONS:

- 1 Preheat grill on 2-Zone Grill function at recommended temperature.
- 2 When grill is preheated, sear proteins and vegetables on the front 2 burners to achieve desired char.
- 3 Move proteins and vegetables to the back burner to cook through to desired doneness. (Use an instant-read thermometer to check doneness of proteins.)

# CHARTS | PIZZA

USING THE GRILL/PIZZA FUNCTION, CREATE RESTAURANT STYLE PIZZAS AT HOME WITH THE 16" PIZZA STONE ACCESSORY

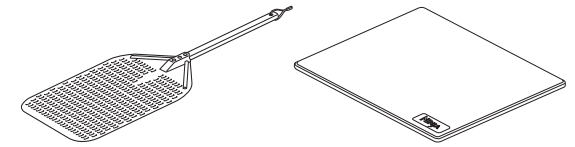
**NOTE:** Put pizza stone in the grill during preheat. After grill alerts you it has come to temperature, allow an additional **10 minutes** for pizza stone to thoroughly preheat.

PICK YOUR DOUGH STYLE & PREHEAT GRILL/PIZZA STONE	PICK YOUR SAUCE	PICK YOUR TOPPINGS
<p><b>TIP:</b> Use room-temperature dough for easy stretching.</p>	<p><b>TIP:</b> We recommend <math>\frac{1}{4}</math>-<math>\frac{1}{2}</math> cup for each pizza.</p>	<p><b>TIP:</b> We recommend approx. 1 cup of each for each pizza.</p>
<p><b>New York Style</b> Dough weight/diameter: 14 oz, 16" Temperature: 475°F</p> 	<p><b>Marinara</b></p> <hr/> <p><b>Alfredo</b></p> <hr/>	<p><b>Shredded cheese</b></p> <hr/> <p><b>Fresh mozzarella</b></p> <hr/> <p><b>Ricotta cheese</b></p> <hr/> <p><b>Chicken</b></p> <hr/>
<p><b>Thin Crust</b> Dough weight/diameter: 10 oz, 16" Temperature: 550°F</p> 	<p><b>Pesto</b></p> <hr/> <p><b>Barbecue</b></p> <hr/>	<p><b>Sausage</b></p> <hr/> <p><b>Meatballs</b></p> <hr/> <p><b>Peppers</b></p> <hr/> <p><b>Onions</b></p> <hr/>
<p><b>Artisan Style</b> Dough weight/diameter: 8 oz, 12" Temperature: 600°F</p> 	<p><b>Buffalo</b></p> <hr/> <p><b>Spicy marinara</b></p> <hr/>	<p><b>Broccoli</b></p> <hr/> <p><b>Pepperoni</b></p> <hr/> <p><b>Eggplant</b></p> <hr/> <p><b>Prosciutto</b></p> <hr/>
<p><b>Pan Pizza (Deep Dish/ Chicago Style)</b> Dough weight/diameter: 12 oz, 10-12" Temperature: 450°F</p> 	<p><b>Vodka</b></p> <hr/> <p><b>Bechamel</b></p>	<p><b>Ham</b></p> <hr/> <p><b>Olives</b></p> <hr/> <p><b>Spinach</b></p> <hr/> <p><b>Pineapple</b></p>

**NOTE:** Avoid overloading the pizza, which will make it difficult to cook evenly.

Visit [ninjakitchen.com](http://ninjakitchen.com) for dough recipes and inspiration.

## For the best results, get THE NINJA FLEXFLAME™ UPGRADES PIZZA STONE AND PEEL



**SCAN HERE**  
to view and purchase accessories

### COOK TIMES (ADJUST TO PREFERENCE)

**New York Style**  
8-10 mins

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**Thin Crust**  
5-7 mins

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**Artisan Style**  
5-8 mins

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**Pan Pizza (Deep Dish/ Chicago Style)**  
10-15 mins

## DOS AND DOUGH-N'TS

While unit is preheating, flour a clean, dry, flat surface (such as a countertop), then use your hands or a rolling pin to stretch out the dough. As you stretch or roll out the dough, add more flour as needed to prevent sticking.

Make sure dough is not stuck to the countertop. If dough sticks, add more flour under it. Then top it in this order: sauce (spread evenly, leaving a border), cheese, meats and/or veggies (don't overdo it—use a moderate amount of toppings to prevent a soggy, undercooked pizza).

Flour the pizza peel, then gently slide it under the pizza and give it a couple hearty shakes. Bring it directly to the oven.

## PIZZA PEEL TIPS

The pizza peel, dough, and toppings should be at room temperature. Dough is easiest to stretch and slide off the peel at room temperature.

Ensure there are no holes in the dough, as the sauce can leak through and cause the pizza to stick to the peel.

If the dough sticks to the pizza peel, use a quick back and forth motion to release it. The pizza's momentum will help it move forward so you can slide it off the peel onto the pizza stone.

**TIP:** Wait until the pizza stone is preheated before adding toppings. The pizza may be stickier if it sits with wet toppings for an extended period before cooking.

**NOTE:** Do not leave your dough on the peel for an extended time before cooking.

## GLUTEN-FREE PIZZA TIPS

When working with gluten-free dough, use cornmeal to help prevent sticking to the counter or pizza peel.

If your dough is too crumbly, add about 1 Tbsp water and work it into the dough until it comes together.

If your dough is too wet or batter-like, add about 1 Tbsp flour until it turns into a more workable dough.

If cooking pizza below 500°F, bake the dough separately for about 5 minutes, then add toppings and finish baking.

To enhance crust browning, brush the dough lightly with olive oil before cooking.

## DON'T GET STUCK

- The pizza peel, dough, and toppings should be at room temperature. Dough is easiest to stretch and slide off the peel when at room temperature.
- If the dough is too wet and sticky, add a generous sprinkling of flour to both it and the peel before stretching out the dough.
- Ensure there are no holes in the dough, as the sauce can leak through and cause the pizza to stick to the peel.

- Before adding toppings, give the peel a shake to ensure the dough moves freely. If not, pick up the dough and add more flour to the peel.
- Do not leave the dough on the peel for a long time before cooking.
- If the dough sticks to the peel, use a quick back-and-forth motion to release it. The pizza's momentum will help it move forward so you can slide it off the peel onto the pizza stone.

**TIP:** Make sure to add flour to the pizza peel, the dough, and your workspace

## TIPS & TRICKS

- When working with raw dough, lightly flour the work surface to prevent sticking. **NOTE:** If using a Ninja Pizza Peel, adding flour to the peel will also help prevent sticking when transferring your pizza to the stone.
- Make sure the stone is in the unit while preheating.

- If storing premade, store-bought dough, place it in an air-tight container or sealed bag and freeze within one day. Be sure to bring the dough to room temperature before using. This is just to make sure your dough won't stick. Prep the pizza off the peel on another surface.
- If buying dough from your local pizzeria, make sure to use the same day or freeze.

## PIZZA DIDNT COME OUT AS EXPECTED?

Possible Reason	Solution
<b>Pizza stone was too hot.</b>	Reduce the cook temperature if the dough is thicker than recommended above.
<b>Pizza stone wasn't hot enough.</b>	Be sure to preheat the stone. If it isn't preheated to the correct temperature, the top of the pizza can burn while the underside doesn't fully cook.
<b>Dough was too thick.</b>	Roll out the dough to an even thickness according to the recommendations above.
<b>Too many toppings, or the toppings were too wet.</b>	Use fewer toppings, make sure they're as dry as possible, and distribute them evenly.
<b>Dough had too much sugar or oil in it.</b>	Sugar burns more quickly than the rest of the dough, and oil speeds up the baking process, so use less—or none—of these additives to help avoid burning.
<b>Too much flour on the Pizza stone or dough.</b>	Keep the stone clean, and use the Ninja Pizza Peel when transferring uncooked pizza to the oven—the perforations will allow excess flour to fall through before cooking.

# PARTS & ACCESSORIES



<b>A</b>	Main burner
<b>B</b>	Pilot burner
<b>C</b>	Burner set (includes 3 main and pilot)
<b>G</b>	Regulator hose
<b>H</b>	Gas train
<b>I</b>	Top rack bracket
<b>J</b>	Igniter
<b>L</b>	Lid switch module
<b>M</b>	Tank clamp
<b>N</b>	Smoke box handle
<b>O</b>	Pellet box
<b>P</b>	Grease tray rails
<b>Q</b>	Firebox base (no lid & handle)
<b>R</b>	Firebox lid with handle
<b>S</b>	Screw and nut set
<b>T</b>	Pilot flame tamer
<b>U</b>	Main burner flame tamer
<b>V</b>	Flame tamer set (includes 3 main and pilot)
<b>W</b>	Locking Caster
<b>X</b>	Non-locking Caster
<b>Y</b>	Base panel
<b>Z</b>	Left side panel
<b>A2</b>	Right side panel
<b>B2</b>	Back panel
<b>C2</b>	Front cross bar
<b>D2</b>	Propane heat shield
<b>E2</b>	Tank divider
<b>F2</b>	Left side table
<b>G2</b>	Right side table
<b>H2</b>	Control panel
<b>I2</b>	Control panel dials (comes as set of 2)
<b>J2</b>	Burner baffle
<b>K2</b>	Burner baffle set (includes 3)
<b>L2</b>	Grill grate
<b>M2</b>	Indirect Roast & Smoke Rack
<b>N2</b>	Left cabinet door
<b>O2</b>	Right cabinet door
<b>P2</b>	Grease tray
<b>Q2</b>	Doorstop

**SIDE TABLES:** Use side tables to hold platters, cooking tools, and seasonings for easy access during grilling.

**INDIRECT ROAST & SMOKE RACK:** Extends your indirect cooking space. Use with any function. Cook extra meats, more delicate foods, or a tender side dish on the elevated rack, away from the flames.

**SMOKE BOX:** Removable pellet box is inserted here. Always insert it in place before adding Ninja Woodfire™ Pellets.

**CONVECTION FAN:** No hot or cold spots, the fan evenly circulates heat for faster cooking and better char, no matter what function you choose.

**CONTROL PANEL:** Use to ignite the burners, select a cooking function, and set and control the cooking temperature.

**STORAGE CABINET:** The storage cabinet provides enclosed storage space for the LP gas tank, electronic components, grease tray, and accessories.

**GRILL GRATES:** Grates are reversible. Use with the flat side facing up for more direct contact for better grill marks and charring.

**GREASE TRAY:** Always insert grease tray and liner before cooking for no mess and easy cleanup.

