

NINJA FLEXFLAME

OUTDOOR COOKING SYSTEM

Quick Start Guide

Getting set up, recipes, and cooking charts

GET FAMILIAR WITH YOUR FLEXFLAME™

INDIRECT ROAST & SMOKE RACK

Not just for toasting buns. Extend cooking space away from the flame for crispy meats, vegetables, and much more with superheated convection air.

REVERSIBLE GRILL GRATES

Insert with flat side up for full-contact searing and charring, or with the pointed side up for traditional grill marks.



GREASE TRAY

Always insert grease tray before cooking.



REQUIRED

STANDARD 20-LB LIQUID PROPANE TANK

See Owner's Guide for detailed tank requirements.

NOT INCLUDED



REQUIRED

OUTDOOR-RATED EXTENSION CORD

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



REQUIRED FOR WOODFIRE

NINJA WOODFIRE™ PELLETS

Only use Ninja Woodfire™ Pellets for best performance.



SCAN HERE BEFORE YOU GET STARTED

for how-to videos & quick tips



PELLET BOX

Comes pre-installed in the smoke box. Fill with pellets to top FILL line before using WOODFIRE FLAVOR. Remove pellet box for cleaning after use.

CONVECTION FAN

Circulates hot air and smoke around the grill cavity and food for faster cooking.*

*VS. WEBER GENESIS

PLUG

Must be plugged in with an extension cord to power your cookout.



PRECISION CONTROLS

Maintain a set temperature throughout your whole cook for easy control—no fiddling, premature flipping, or guesswork.

- A BURNER DIAL**
Used to ignite pilot and main burner and for selecting a cook function.
- B SELECTED BURNERS LED**
Shows which burners are active. Burners automatically adjust based on selected function.
- C TEMPERATURE CONTROL DIAL**
Use to select a precise temperature within the selected function.
- D WOODFIRE FLAVOR TECHNOLOGY**
Add pellets for traditional smoking or use with any cooking function to infuse smoky woodfire flavors.

STEP 1: GET SET UP

FOLLOW THESE STEPS BEFORE IGNITING BURNERS

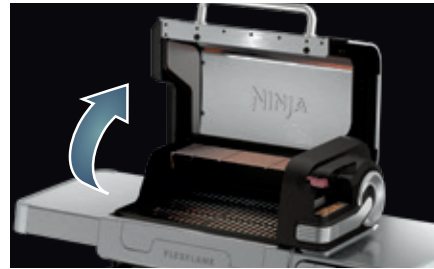


SCAN HERE for how-to videos & quick tips



PLUG IN

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



OPEN GRILL LID

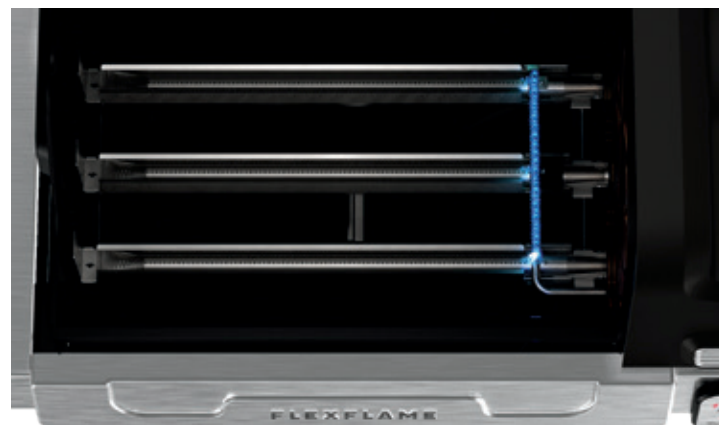
Lid must be open to ignite.



TURN ON GAS SUPPLY

Open tank valve completely.

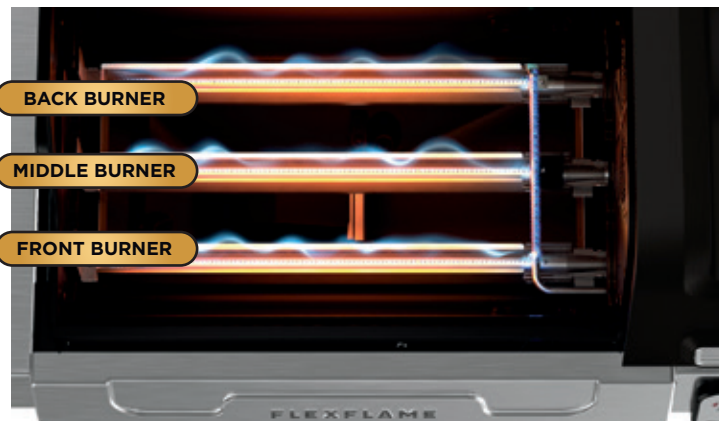
Pilot burner allow for seamless ignition of main burners and burner control, removing the need to ignite each individual burner.



PILOT BURNER

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. Active burners are shown in the SELECTED BURNERS LEDs on the control panel.

STEP 2: IGNITE PILOT BURNER



SCAN HERE for step-by-step ignition video



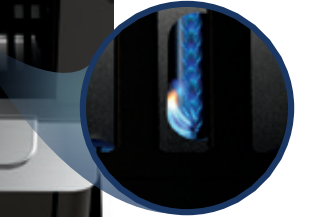
Push in BURNER dial and turn to IGNITE PILOT. Hold in for up to 10 seconds.

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



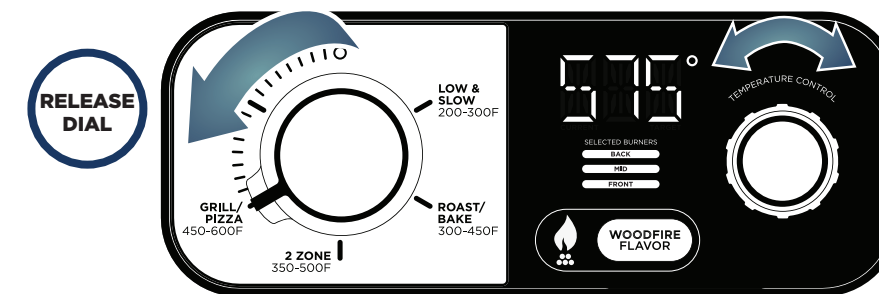
Look through peephole to see if the pilot burner is ignited.

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



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 3: TURN ON MAIN BURNERS & SET TEMPERATURE



Once pilot burner is lit, release dial and turn counterclockwise to select a cooking function and turn on the main burners.

Make sure dial is not placed in between two functions.

Burners will automatically adjust based on your selected function, and the active burners will illuminate on the LED screen.

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.



Close grill lid to begin preheating. The LED display will alternate between current and target temperature until target is reached.

Optional STEP 4: ACTIVATING WOODFIRE FLAVOR



ADD PELLETS

Use a scoop to add Ninja Woodfire™ pellets to the top fill line of the box. Use only Ninja Woodfire™ Pellets for best results, performance, and flavor.

If grill has been running, only touch red smoke box handle when adding pellets.



CLOSE GRILL LID

Convection fan is only on when lid is down. When using Woodfire™ Technology, lid MUST be down.



IGNITE PELLETS

Press the WOODFIRE FLAVOR button. Ignition will take approximately 10-12 minutes.

IGN and a progress bar will display on the control panel, indicating pellets are igniting.



SCAN HERE
to see
CyclonicHeat-iQ™
in action

UNDERSTANDING CyclonicHeat-iQ™

We combined electricity and propane to change the way you cook outdoors. Designed to simplify your experience, the **cyclonic fan** circulates superheated air around your food while the **precision propane dials** give you total control over your settings. And with built-in Ninja Woodfire™ Technology, you can add **smoky flavor** to any meal.



EVEN HEAT AND FASTER COOKING*

Better & faster* charring, roasting, and smoking with our cyclonic fan!

REAL SMOKY FLAVOR

Create crisp BBQ bark and an authentic smoke ring with just 2 cups of pellets.

PRECISION PROPANE FLAMES

Burners auto-adjust to maintain a set temperature while using up to 25% less propane.*

*VS. WEBER GENESIS
*VS. TRAEGER PRO 780

RED COLOR IN GRILL IMAGERY FOR VISUAL REPRESENTATION ONLY, FLAME TAMERS WILL NOT GLOW

NINJA WOODFIRE™ TECHNOLOGY

Powered by electricity, flavored by real burning wood pellets for rich, fully developed smokiness you can see and taste.

Our high-power convection fan, integrated smoke box, and specially designed Ninja Woodfire™ Pellets work together to create rich, fully developed smoky flavors.



Rich, classic BBQ

Balanced, mild, bright, sweet

100% REAL WOOD, NO FILLERS

Each pellet is a combination of premium hardwoods at the perfect ratio for optimal flavor.

PREMIUM QUALITY FOR BEST SMOKE

Our wood pellets are high density and low moisture—the perfect combo to create professional-grade smoke.

CONSISTENT FLAVOR

The size and shape of our pellets provide optimal air flow and consistent smoky flavor.

PURCHASE PELLETS



NINJA WOODFIRE FLAVOR SCALE



Smoke large proteins using the Low & Slow function, or add a hint of smoky flavor to anything with just 2 cups of pellets.

Woodfire flavor is dependent on cooking time; shorter cooks (less than 45 min) will have lighter flavor than longer cooks.

Grill/Pizza



2-Zone



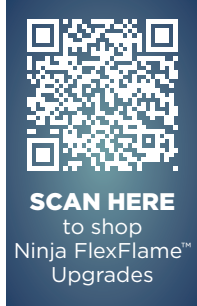
Roast/Bake



Low & Slow



Get to know each function & temperature range



ADD SMOKY FLAVORS TO ANY DISH WITH

NINJA WOODFIRE™ TECHNOLOGY

GRILL/PIZZA



450°F-600°F

High-heat searing and char-grilling for steaks, burgers, and more.

2-ZONE



350°F-500°F

Cook with direct heat on the 2 front burners while using the back burner to indirectly cook food using our convection technology.

ROAST/BAKE



300°F-450°F

Even, surround browning and crisping on large proteins and veggies. Bake your favorite sweet treats, too.

LOW & SLOW



200°F-300°F

Low-and-slow smoking for BBQ classics like ribs and pulled pork. Add pellets and press the WOODFIRE FLAVOR button for smoky flavor.

NINJA FLEXFLAME™ UPGRADES

COMPLETE YOUR COOKING SYSTEM

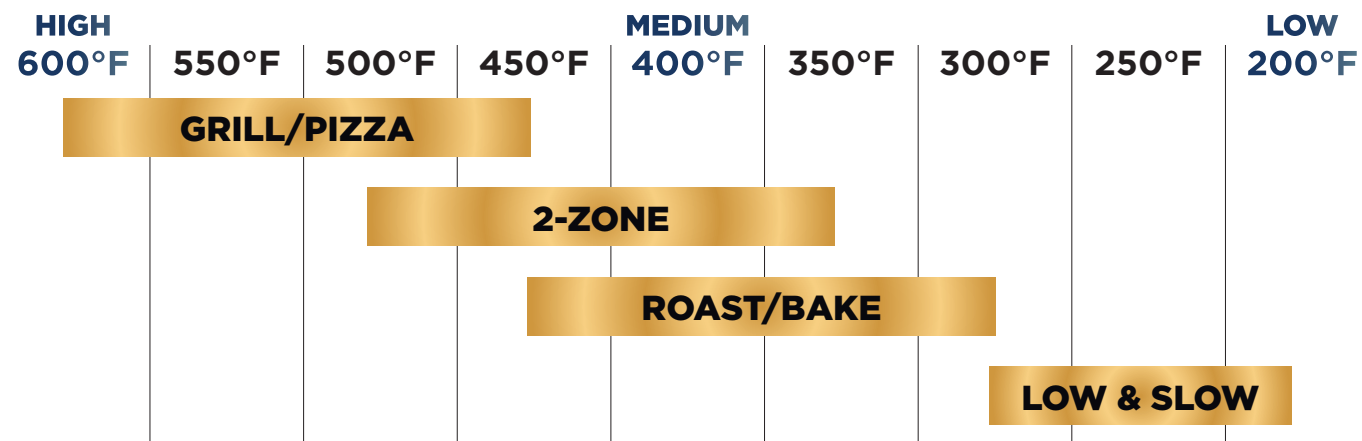
Full & Half Griddle

Pizza Stone*

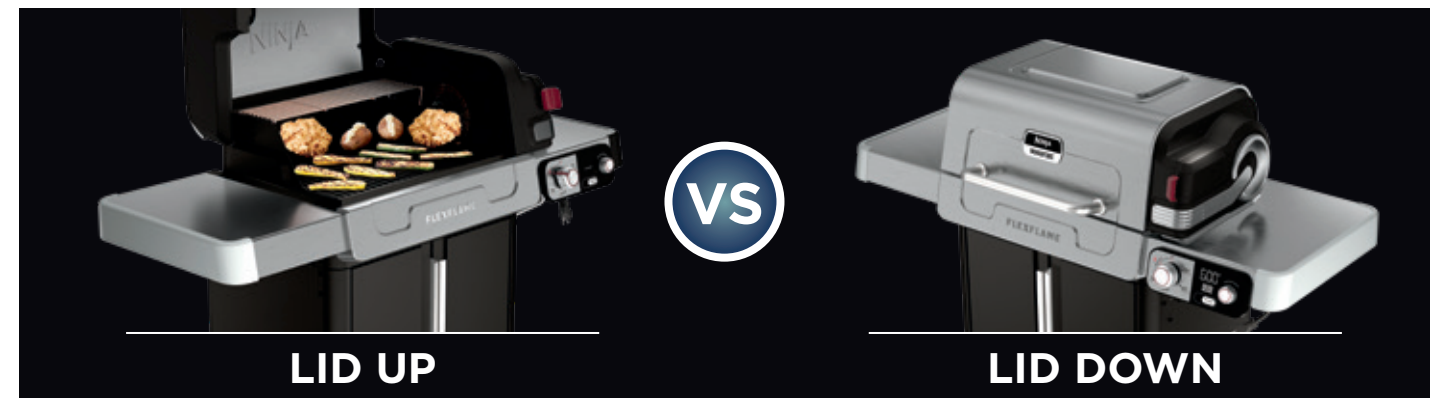
SOLD SEPARATELY | *NOT INCLUDED WITH EVERY MODEL

SELECT A FUNCTION TO ACCESS A TEMPERATURE BAND

Use the Temperature Control Dial to customize and maintain desired cooking temperature.



WHEN TO COOK WITH THE LID UP OR DOWN



LID UP

Best for griddling and shorter, more interactive cooks.

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

LID DOWN

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

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

NINJA WOODFIRE™ TECHNOLOGY

ADDING SMOKY FLAVOR WITH ANY FUNCTION

STEP 1: DETERMINE DESIRED SMOKE FLAVOR

GRILL/PIZZA, 2-ZONE, ROAST/BAKE
best for infusing a hint of smoky flavor

High cook temperatures with fast cook times less than 30 min



LOW & SLOW
best for BBQ smoking classics

Low cook temperatures with long cook times more than 1 hour

STEP 2

- Ignite burners.
- Select function & set temperature.
- Fill pellet box to top FILL tab.
- Press WOODFIRE FLAVOR to ignite pellets.

Pellet ignition will take 10-12 minutes.

- Add food to the cold grill.

STEP 3

- When preheat and pellet ignition are complete, add food to the grill.

- Ignite burners.
- Select LOW & SLOW & set temperature.
- Fill pellet box to top FILL tab.
- Press WOODFIRE FLAVOR to ignite pellets.

Pellet ignition will take 10-12 minutes.

ADD MORE PELLETS FOR EXTRA SMOKY FLAVOR:

Top off pellets if there is still a burning ember.

DO NOT re-ignite pellets.

If the first batch has fully burned and there is no longer a burning ember, refill the pellet box, then **press the WOODFIRE FLAVOR button to ignite pellets.**

PELLET DISPOSAL

Pellets will smoke for approximately 45 minutes, but embers will remain hot for approximately 90 minutes.

Allow grill and pellet box to completely cool, then remove the pellet box and safely discard contents after each use.

Use ash in your garden as an excellent source of nutrients for plants. Lightly scatter on the soil, or add it to your existing compost.

COLD SMOKING



Cold smoking is a technique used to add smoky flavor to food without cooking it. Best for raw meats, fish, nuts, cheese, or glassware for smoky beverages.

Cold smoking should be used in cooler months or when temperature conditions are below 85°F.

STEP 1

WOODFIRE FLAVOR to ignite pellets. Propane should remain shut and burners **SHOULD NOT** be on.

Pellet ignition will take 10-12 minutes.

STEP 2

Add food to the grill after pellet ignition is complete and close grill lid.

NOTE: PER USDA, WHEN COLD SMOKING MEAT, POULTRY, OR FISH, ALWAYS UTILIZE A COOKING STEP TO BRING FOOD UP TO SAFE INTERNAL TEMPERATURES.

STEP 3

Add more pellets depending on desired smoke time.

Top off pellets if there is still a burning ember. **DO NOT** re-ignite pellets.

If the first batch has fully burned and there is no longer a burning ember, refill the pellet box, then press the WOODFIRE FLAVOR button to ignite pellets.

COLD SMOKED MEATS REQUIRE ACTIVELY BURNING PELLETS

AFTER COLD SMOKING

If you cold smoked raw meats, either refrigerate until use, or cook immediately to bring to a food safe internal temperature.

Other items are ready to enjoy once desired smoke time is complete.

TIPS & TRICKS

KEEP INGREDIENTS COLD

before placing on the grill to help smoke flavor adhere to the food for optimal flavor.

ADD SAUCE AFTER COOKING

If using sauce, add it when cooking is complete, unless you're wrapping the protein, in which case, add the sauce before wrapping.

USE A BINDER WITH DRY RUBS

If using a dry rub, we recommend applying a binder such as an apple cider vinegar or mustard on the protein before applying the dry rub.

ALWAYS FILL PELLET BOX TO TOP FILL TAB,

to ensure proper pellet ignition. Adding fewer pellets will not change smoke intensity and will cause ignition issues.

AVOID FROZEN FOODS

Smoking frozen foods can leave food with a bitter taste.

NO NEED FOR OILS

We do not recommend using oils or nonstick sprays when smoking as smoke will not adhere to the food as well.

LIMIT PEEKING

For optimal smoky flavor, minimize the time the lid is open when adding or flipping food.

FOR LONGER COOKS,

meat can be wrapped in butcher paper or aluminum foil about halfway through the cook after smoke flavor and bark has developed. Wrapping helps to retain moisture and prevent meat from drying out.

FOR SHORTER COOKS,

add food to grill after pellet ignition is complete to infuse the most smoky flavor.

MAINTENANCE & CLEANING

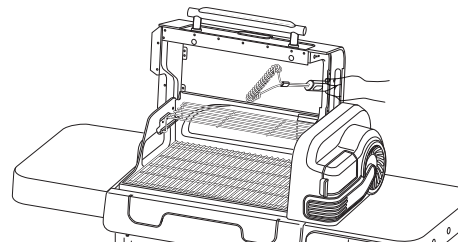
IMPORTANT: Always ensure gas flow is OFF, Burner dial is in OFF position, and grill is unplugged before cleaning or maintenance. Always allow grill, accessories, and pellet box to cool before any cleaning or maintenance.

To help minimize flare-ups, we recommend that you thoroughly clean the grill regularly, especially after every **20 hours of cooking, 12 cooks, or after completing a cook using the Low & Slow or Bake/Roast functions**

1

LID INTERIOR

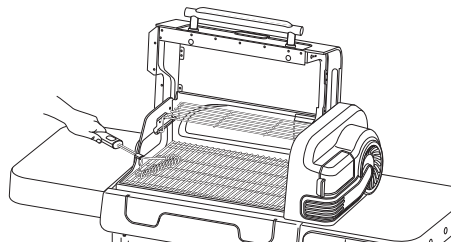
Use a stainless steel grill brush to carefully scrape away any colored flakes on the inside of the lid. Though harmless, we recommend cleaning them to avoid flakes falling into food.



2

GRILL GRATES

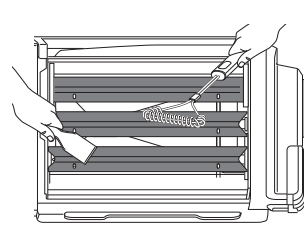
Leave the grates in place. Preheat the grill, use a stainless-steel grill brush to clean off any residue on the grates from your previous cook.



3

FLAME TAMERS

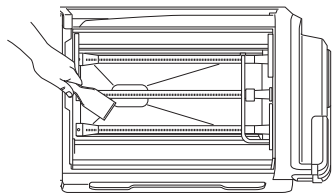
Remove the grill grates and set aside. Use a plastic scraper to clean any residue/debris from the flame tamers. If necessary, a stainless-steel grill brush may also be used.



4

GREASE FUNNEL

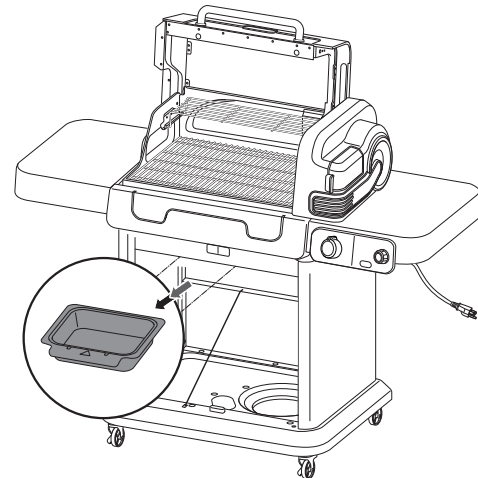
Brush or scrape debris into the grease tray with a stainless-steel grill brush or scraper. Be careful not to scratch the funnel.



5

GREASE TRAY

Carefully remove the grease tray after it has cooled completely, and safely discard contents after each use. Hand-wash grease tray in warm, soapy water. Grease tray liners are available for purchase for hassle-free cleanup. After rain or snow, always check the grease tray and dump out any water or other contents.



IF GREASE FIRE OCCURS, DO NOT POUR WATER ON YOUR GRILL

1

TURN BURNER DIAL TO OFF.

2

UNPLUG GRILL.

3

LEAVE GRILL LID CLOSED, WAIT FOR THE FIRE TO GO OUT.

4

IF SAFE TO DO SO, SHUT OFF GAS AT PROPANE TANK, MOVE THE UNIT AWAY FROM ANY STRUCTURES, AND DO NOT LEAVE THE GRILL UNATTENDED.

5

IF THE FIRE IS UNCONTROLLABLE, IMMEDIATELY CALL THE FIRE DEPARTMENT.

NINJA FLEXFLAME UPGRADES



SCAN HERE to shop Ninja FlexFlame™ Upgrades

COMPLETE YOUR COOKING SYSTEM

SOLD SEPARATELY



Premium Full Griddle



Premium Half Griddle



Ninja Woodfire™ Pellets



16" Artisan Pizza Stone



16" Perforated Pizza Peel



Grill Basket

COMPLETE YOUR SETUP WITH ACCESSORIES



Premium Grill Cover



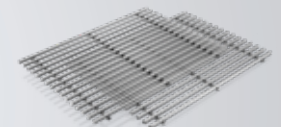
Expandable Roast & Smoke Rack



Griddle Spatula



Grease Tray Liners



Stainless Steel Grill Grates



Grill Tool Set

ALL UPGRADES & ACCESSORIES SOLD SEPARATELY

Questions? ninjakitchen.com

GRILLED BURGER TRIO

FUNCTION: GRILL/PIZZA | EQUIPMENT: GRILL GRATES, FLAT-SIDE UP | PREP: 5 MINUTES | COOK: 12 MINUTES | MAKES: 12 SERVINGS



INGREDIENTS

- 4 premade beef burger patties (¼ pound each, ½ inch thick)
- 4 premade turkey burger patties (¼ pound each, ½ inch thick)
- Kosher salt, as desired
- Ground black pepper, as desired
- 4 frozen veggie burger patties (2½ ounces each)
- 12 slices deli cheese of choice

FOR SERVING

- Burger buns
- Ketchup
- Mustard
- Mayonnaise
- Lettuce
- Sliced tomato
- Sliced onion
- Pickles

DIRECTIONS

- 1 Follow ignition instructions on unit, then select GRILL/PIZZA function and use the TEMPERATURE CONTROL dial to set the temperature to 450°F. Close the lid to begin preheating. (The unit will flash the current temperature and set temperature until preheated.) Unit is preheated when set temperature displays (after approx. 10-15 minutes).
- 2 Season beef and turkey burgers generously with salt and pepper on both sides.
- 3 When unit is preheated, lift the lid and place the beef, turkey, and veggie burgers on the grill grates. Close the lid.
- 4 Cook for 12 minutes, flipping halfway through cooking. Use an instant-read thermometer to ensure desired doneness is achieved (if some burgers reach desired doneness before others, move them to the top rack to keep warm). Place cheese slices on desired burgers and close lid to melt cheese (approx. 1 minute).
- 5 When cooking is complete, remove burgers and serve as desired with condiments and toppings on buns.

TIP: Reduce servings as desired and keep an eye on burgers for desired doneness.

SMOKED BUFFALO CHICKEN MAC & CHEESE

FUNCTION: ROAST/BAKE | EQUIPMENT: GRILL GRATES, 9" X 13" METAL BAKING PAN | PREP: 15 MINUTES | COOK: 1 HOUR 5 MINUTES
MAKES: 6-8 SERVINGS



INGREDIENTS

- 10 ounces prepared processed cheese product, cut in ½-inch cubes
- 1 box (16 ounces) elbow macaroni
- 4 cups whole milk
- 2 cups shredded cheddar cheese, divided
- Kosher salt, as desired
- Ground black pepper, as desired
- 2 cups frozen popcorn chicken
- ¼ cup Buffalo sauce, plus additional for serving
- ½ cup panko bread crumbs
- 2 tablespoons salted butter, melted
- ½ cup blue cheese crumbles

DIRECTIONS

- 1 In the metal baking pan, add processed cheese product, macaroni, milk, 1 cup shredded cheddar cheese, salt, and pepper, and stir to combine.
- 2 Fill the smoke box with pellets up to the top fill line. Close box lid.
- 3 Follow ignition instructions on unit, then select ROAST/BAKE function and use the TEMPERATURE CONTROL dial to set the temperature to 325°F. Select WOODFIRE FLAVOR, then close the lid to begin preheating. (The unit will display progress bars while it prepares the smoke function, then flash the current temperature and set temperature until preheated.) Unit is preheated when set temperature displays (after approx. 15-20 minutes).
- 4 When unit is preheated, lift lid and place pan on the center of the grill grates. Close lid and bake for 15 minutes. After 15 minutes, lift lid and cover baking dish tightly with aluminum foil. Cook for another 15 minutes.
- 5 Lift lid, remove foil from pan, add ½ cup shredded cheddar cheese, and stir mac & cheese until all ingredients are incorporated. Re-cover pan with foil, close lid, and cook for another 20 minutes.
- 6 In a medium bowl, toss popcorn chicken with Buffalo sauce. Remove foil from pan and place chicken on top of mac & cheese. Re-cover pan with foil, close lid, and bake for another 15 minutes.
- 7 In a small bowl, combine remaining ½ cup cheddar cheese, bread crumbs, butter, and blue cheese. In the last 5 minutes of cooking, open lid and sprinkle mixture over chicken and mac & cheese. Close lid and finish cooking until topping is melted and browned.
- 8 When cooking is complete, remove pan from unit and serve mac & cheese while hot.

BEER CAN CHICKEN WITH ROASTED VEGETABLES

FUNCTION: ROAST/BAKE | **EQUIPMENT:** GRILL GRATES, 9" X 13" METAL BAKING PAN | **PREP:** 15 MINUTES | **COOK:** APPROX. 1 HOUR 55 MINS
MAKES: 4-6 SERVINGS



INGREDIENTS

- 1 can (12 ounces) beer or root beer
- 1 whole chicken (about 6-7 pounds), giblets removed
- ¼ cup olive oil, divided
- Kosher salt, as desired
- Ground black pepper, as desired
- 3-4 tablespoons barbecue seasoning
- 2 cups baby carrots
- 1 medium yellow onion, peeled, trimmed, cut in quarters
- 2 cups Brussels sprouts, trimmed, cut in half
- 1 bag (24 ounces) baby potatoes, cut in half

DIRECTIONS

- 1 Pour half the beer/soda into the metal baking pan, then place the can with remaining contents in the center of the pan.
- 2 Coat the chicken with 2 tablespoons olive oil, then season liberally with salt, pepper, and barbecue seasoning. Place the chicken (cavity side down) onto the beer/soda can so the chicken is standing upright with the can at least halfway into the cavity. Position the chicken legs forward, towards the breast, to form a tripod.
- 3 In a large bowl, toss carrots, onion, Brussels sprouts, and baby potatoes with the remaining oil and season with salt and pepper. Add vegetables to the pan around the chicken.
- 4 Follow ignition instructions on unit, then select ROAST/BAKE function and use the TEMPERATURE CONTROL dial to set the temperature to 375°F. Close the lid to begin preheating (unit will flash the current temperature and set temperature until preheated.) Unit is preheated when set temperature displays.
- 5 When unit is preheated, lift lid and place pan in the center of the grill grates. Close lid and cook for 1 hour 30 minutes.
- 6 After 1 hour 30 minutes, check temperature of the chicken using an instant-read thermometer. If needed, continue cooking chicken until internal temperature reaches at least 165°F (approx. 15 more minutes).
- 7 When chicken has reached 165°F, remove pan from unit and allow to rest for 10-15 minutes before slicing chicken and serving with roasted vegetables.

TIP: If using a smaller chicken, adjust cook time as needed.

SMOKED PORK SHOULDER

FUNCTION: LOW & SLOW | **EQUIPMENT:** GRILL GRATES, POINTED SIDE UP | **PREP:** 5 MINUTES | **COOK:** 6-9 HOURS | **MAKES:** 6-8 SERVINGS



INGREDIENTS

- 7-8 pounds bone-in pork shoulder, trimmed
- ½-1 cup seasoning rub of choice
- Kosher salt, as desired
- Ground black pepper, as desired

DIRECTIONS

- 1 Liberally season pork on all sides with desired rub, salt, and pepper.
- 2 Fill the smoke box with pellets up to the top fill line. Close box lid.
- 3 Lift the grill lid and place the pork shoulder in the center of the grill grates. Close the lid.
- 4 Follow ignition instructions on the grill, then select the LOW & SLOW function and use the TEMPERATURE CONTROL dial to set the temperature to 250°F. Press WOODFIRE FLAVOR to ignite pellets. (IGN and a progress bar will display on the control panel, indicating pellets are igniting).
- 5 After 4 hours, use an instant-read thermometer to check the internal temperature of the thickest part of the pork (cooking is complete when probe tender and internal temperature reaches 207°F). If additional time is needed, close lid and continue cooking.
- 6 When cooking is complete, remove pork from the unit and allow it to rest for 15 minutes uncovered then loosely cover with aluminum foil and allow it to rest for an additional 45 minutes. Shred pork and serve as desired.

FOR TACOS OR NACHOS:

Before cooking, season pork with a rub of ground cumin, chili powder, garlic powder, onion powder, salt, and pepper.

FOR PULLED PORK SANDWICHES OR SLIDERS:

Before cooking, season pork with your rub of choice. After cooking, shred pork and toss with barbecue sauce.

GRILLED HALIBUT WITH CHARRED CITRUS & ASPARAGUS

FUNCTION: 2-ZONE | EQUIPMENT: GRILL GRATES, FLAT-SIDE UP | PREP: 10 MINUTES | COOK: 10 MINUTES | MAKES: 4 SERVINGS



INGREDIENTS

- 3 tablespoons olive oil, divided
- 2 teaspoons minced garlic
- 2 teaspoons lemon zest
- 1 teaspoon fresh thyme, stems removed
- Kosher salt, as desired
- Ground black pepper, as desired
- 4 fresh halibut fillets (6–8 ounces each)
- 1 bunch (approx. 1 pound) asparagus, trimmed
- 2 lemons, cut in half

DIRECTIONS

- 1** On a plate or in a shallow baking dish, combine 2 tablespoons olive oil, garlic, lemon zest, thyme, salt, and pepper and evenly coat halibut fillets in the mixture.
- 2** In a separate medium bowl, toss the asparagus with remaining oil and season with salt and pepper.
- 3** Follow ignition instructions on unit, then select 2-ZONE function and use the TEMPERATURE CONTROL dial to set the temperature to 375°F. Close the lid to begin preheating. (The unit will flash the current temperature and set temperature until preheated.) Unit is preheated when set temperature displays.
- 4** When unit is preheated, lift lid and place fillets, asparagus, and lemons (flesh side down) on the grill grates, over the 2 front burners. Close the lid.
- 5** After 5 minutes, lift lid and flip fillets. Turn asparagus and move to the back burner to finish cooking. Check lemons. If they have reached desired level of char, move them to the back grate to keep warm; if not, continue cooking them on the front grate.
- 6** Close lid and cook fillets for another 5 minutes, moving to the back burner if desired. Cooking is complete when the internal temperature reaches 145°F in the thickest part of the filet on an instant-read thermometer.
- 7** When cooking is complete, remove halibut fillets and asparagus from the unit, squeeze the grilled lemons over them, and serve.

TIP: Can't find halibut? Substitute for another meatier fish, such as salmon.

GRILLED RIBEYE STEAKS WITH ONIONS & PORTOBELLO MUSHROOMS

FUNCTION: 2-ZONE | EQUIPMENT: GRILL GRATES, FLAT-SIDE UP | PREP: 15 MINUTES | COOK: APPROX. 10 MINUTES* | MAKES: 2-4 SERVINGS



INGREDIENTS

- 2 ribeye steaks (approx. 1 pound each)
- 2 tablespoons Montreal steak seasoning
- 1 large Vidalia onion, peeled, ends trimmed, sliced in ½-inch-thick discs
- 2 large portobello mushroom caps, stems removed
- 3 tablespoons olive oil
- 2 tablespoons balsamic vinegar
- Kosher salt, as desired
- Ground black pepper, as desired
- 1 teaspoon fresh thyme, stems removed
- 1 teaspoon minced garlic
- 2 tablespoons chopped parsley, for serving
- Lemon slices, as desired, for serving

DIRECTIONS

- 1** Season both sides of the steaks with Montreal steak seasoning and set aside.
- 2** In a large bowl, add onion discs, mushrooms, olive oil, balsamic vinegar, salt, pepper, thyme, and garlic, and gently toss to combine (try to keep onion discs intact for easy grilling and flipping).
- 3** Follow ignition instructions on unit, then select 2-ZONE function and use the TEMPERATURE CONTROL dial to set the temperature to 500°F. Close the lid to begin preheating. (The unit will flash the current temperature and set temperature until preheated.) Unit is preheated when set temperature displays.
- 4** When unit is preheated, lift lid and place steaks, onions, and mushrooms on the grill grates, over the 2 front burners. Close the lid.
- 5** Cook the steaks for 4–5 minutes, then open lid, flip steaks, and close lid. Cook for another 4–5 minutes.
- 6** Move the steaks to the back burner. Use an instant-read thermometer to pull steaks when they have reached about 10 degrees prior your desired doneness. If further cooking is desired, close grill lid.
- 7** Meanwhile, grill the onions and mushrooms, flipping occasionally until charred (about 5–10 minutes). Place them on the top rack to keep warm after desired doneness is reached.
- 8** Remove steaks prior to reaching desired doneness and allow to rest for 5–10 minutes. Internal temperature of the steaks will continue to rise due to carry-over cooking. Garnish onions and mushrooms with parsley and lemon slices if desired.

ARTISAN-STYLE MARGHERITA PIZZA

FUNCTION: GRILL/PIZZA | **EQUIPMENT:** GRILL GRATES, PIZZA STONE* | **PREP:** 10 MINUTES
COOK: APPROX. 5-8 MINUTES | **MAKES:** APPROX. 4 SERVINGS



SCAN HERE
to shop Pizza Stone and other Ninja FlexFlame™ Upgrades*

INGREDIENTS

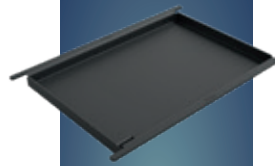
12-ounce ball store-bought pizza dough, room temperature
¼ cup marinara or pizza sauce
4 ounces fresh mozzarella cheese, sliced
3-4 large fresh basil leaves, torn

DIRECTIONS

- 1 Place pizza stone on top of grill grates. Follow ignition instructions on unit, then select GRILL/PIZZA function and use the TEMPERATURE CONTROL dial to set the temperature to 600°F. Close the lid to begin preheating. (The unit will flash the current temperature and set temperature until preheated.) Unit is preheated when set temperature displays.
- 2 When unit is preheated, keep lid closed and allow pizza stone to preheat for an additional 10 minutes.
- 3 Meanwhile, on a lightly floured work surface, stretch dough and toss by hand into a 12-inch circle.
- 4 Evenly cover dough with pizza sauce, leaving a ½-inch edge for the crust. Top evenly with sliced mozzarella.
- 5 When pizza stone is preheated, slide a floured pizza peel under the pizza, open lid, and slide pizza onto the stone. Close lid and cook for 5-8 minutes or until desired doneness is achieved.
- 6 When cooking is complete, remove pizza with peel and allow it to rest for 5 minutes before topping with basil, slicing, and serving.

BREAKFAST SMASHBURGERS

FUNCTION: ROAST/BAKE | **EQUIPMENT:** FULL OR HALF GRIDDLE PLATE*
PREP: 5 MINUTES | **COOK:** APPROX. 25 MINUTES | **MAKES:** 4 SERVINGS



SCAN HERE
to shop Griddles and other Ninja FlexFlame™ Upgrades*

INGREDIENTS

1 tablespoon canola oil
1½ cups prepared pancake batter of choice, divided
8 slices bacon
1 pound ground beef, divided into 4 formed balls
Kosher salt, as desired
Ground black pepper, as desired
4 large eggs
4 slices cheddar cheese
Mayonnaise or aioli, as desired
Maple syrup, as desired

DIRECTIONS

- 1 Install griddle plate in unit. Follow ignition instructions on unit, then select ROAST/BAKE function and use the TEMPERATURE CONTROL dial to set the temperature to 425°F. Close the lid to begin preheating. (The unit will flash the current temperature and set temperature until preheated.) Unit is preheated when set temperature displays.
- 2 When unit is preheated, keep lid closed and allow griddle to preheat for an additional 10 minutes.
- 3 When griddle is preheated, lift the lid and evenly add canola oil to the griddle plate. Use a ¼-cup measuring cup to scoop batter onto griddle to make 8 pancakes, working in batches if necessary. Cook for about 2 minutes, flipping once halfway through cooking, then remove from griddle and set aside.
- 4 Place bacon strips on griddle and close lid. Cook for 8-10 minutes or until desired doneness is achieved, flipping once halfway through cooking. Remove bacon from griddle and place on a paper towel-lined plate and set aside.
- 5 Add formed burger balls to the griddle one at a time, placing parchment paper over the meat and firmly smashing down using the back of a spatula to form a thin patty. Peel back the parchment paper and discard and season with salt and pepper. Cook for 6-8 minutes, flipping halfway through cooking. Place a cheese slice on each burger and close lid to melt cheese (approx. 1 minute). Place each burger on a pancake.
- 6 Crack eggs onto griddle and cook for 3-4 minutes or until desired doneness is achieved, flipping halfway through cooking if desired.
- 7 Place an egg and 2 bacon slices on each burger. Add mayonnaise (or aioli) and maple syrup as desired and top each burger with another pancake. Serve immediately.

SMOKY REVERSE SEARED TRI-TIP WITH CHIPOTLE CHIMICHURRI



FUNCTION: LOW & SLOW AND GRILL/PIZZA | **EQUIPMENT:** GRILL GRATES, FLAT-SIDE UP | **PREP:** 1 HOUR
COOK: APPROX. 45 MINUTES | **MAKES:** 4-6 SERVINGS



STEAK INGREDIENTS

- 1 (2.5 lbs) tri-tip, silver skin removed
- Kosher salt, as desired
- Fresh ground black pepper, as desired
- 1 tablespoon garlic powder
- 1 tablespoon ancho chile powder

CHIPOTLE CHIMICHURRI SAUCE INGREDIENTS

- 2 canned chipotle pepper in adobo sauce
- ½ scup parsley, roughly chopped
- ½ cup cilantro, roughly chopped
- ¼ cup fresh oregano leaves
- 4 cloves garlic, smashed
- ¼ cup red wine vinegar
- Juice of 1 fresh lime
- ¼ cup olive oil
- 1 teaspoon ancho chile powder
- ½ teaspoon Kosher salt
- Pinch of crushed red pepper flakes

DIRECTIONS

- 1 Season tri-tip liberally with salt and pepper, then the garlic powder and ancho chile powder, and allow it to sit at room temperature for an hour.
- 2 While the tri-tip tempers, combine all the chimichurri ingredients in a food processor or blender. Pulse until the ingredients are finely chopped and the sauce has thickened slightly. Once finished, set aside.
- 3 Lift the grill lid and place the tri-tip in the center of the grill grates. Close the lid.
- 4 Follow ignition instructions on the grill, then select the LOW & SLOW function and use the TEMPERATURE CONTROL dial to set the temperature to 250°F. Press WOODFIRE FLAVOR to ignite pellets. (IGN and a progress bar will display on the control panel, indicating pellets are igniting).
- 5 Cook until instant-read thermometer reads 128°F (medium rare) to 135°F (medium), approx. 45 minutes, flipping the steak halfway through.
- 6 When cooking is complete, remove tri-tip from grill and allow it to rest for 15 minutes.
- 7 While it's resting, follow ignition instructions on unit, then select GRILL/PIZZA function and use the TEMPERATURE CONTROL dial to set the temperature to 600°F. Close the lid to begin preheating (unit will flash the current temperature and set temperature until preheated). Unit is preheated when set temperature displays and (after approx. 10-15 minutes).
- 8 When unit is preheated, lift lid and place tri-tip on the grill grates. Close the lid.
- 9 Cook for 4-6 minutes, flipping halfway through cooking.
- 10 When cooking is complete, remove the tri-tip, slice it, and serve, topped with reserved chipotle chimichurri sauce.

MEXICAN-INSPIRED STREET CORN SALAD

FUNCTION: GRILL/PIZZA | **EQUIPMENT:** GRILL GRATES | **PREP:** 10 MINUTES
COOK: 10 MINUTES | **MAKES:** 4-6 SERVINGS



CORN SALAD INGREDIENTS

- 4 corn cobs, husks removed
- 2 tablespoons olive oil
- Kosher salt, as desired
- 1 small red onion, peeled, diced
- 1 cup cotija cheese, crumbled
- 2 cups cherry tomatoes, halved, salted
- Green onions, thinly sliced, for garnish

ANCHO CHILE & CILANTRO LIME VINAIGRETTE INGREDIENTS

- ½ cup olive oil
- ¼ cup champagne vinegar
- 2 tablespoons red wine vinegar
- Juice and zest of 2 limes
- Juice of half a lemon
- 1 tablespoon ancho chile powder
- 2 tablespoons honey
- 1 cup fresh cilantro, stems removed
- Kosher salt, as desired
- Fresh ground black pepper, as desired

DIRECTIONS

- 1 Place corn on a sheet tray and coat each corn cob evenly with oil and salt.
- 2 Follow ignition instructions on unit, then select GRILL/PIZZA function and use the TEMPERATURE CONTROL dial to set the temperature to 600°F. Close the lid to begin preheating. (The unit will flash the current temperature and set temperature until preheated.) Unit is preheated when set temperature displays.
- 3 When unit is preheated, lift lid and place corn on the grill grates. Close the lid.
- 4 Cook for 10 minutes, turning every 2-3 minutes to ensure even cooking.
- 5 When cooking is complete, remove corn from the grill and allow it to cool.
- 6 While corn is cooling prepare the vinaigrette by combining all the ingredients in a food processor or a blender, then pulse to combine.
- 7 Pour half the vinaigrette in a large bowl, add onions, and set aside to marinate.
- 8 Cut the corn kernels off the cob and add to the bowl with the vinaigrette mixture, along with the cotija cheese and cherry tomatoes. Toss to combine. Taste and adjust seasonings or add additional vinaigrette as needed. Any remaining vinaigrette can be stored in the fridge in an airtight container for up to 3 days.
- 9 Garnish with green onions and serve.

TIP: Infuse with WOODFIRE FLAVOR if you desire a smoky flavor.

CHARTS | GRILL

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

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

NOTE: Cook times shown are based on cooking with **LID DOWN**. If cooking lid open set cook temperature 600°F for optimal results.

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 to achieve desired doneness.

CHARTS | GRILL - CONT'D

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

INGREDIENT	AMOUNT	PREPARATION	FUNCTION	COOK TEMPERATURE	APPROX. COOK TIME	INTERACTION
SEAFOOD						
Flounder	2-8 filets (approx. 1-4 lbs total)	Coat lightly with oil, season as desired	GRILL/PIZZA	500°F	5-15 mins	Flip halfway through cooking
Halibut	2-8 filets (approx. 1-4 lbs total)	Coat lightly with oil, season as desired	GRILL/PIZZA	500°F	5-15 mins	Flip halfway through cooking
Salmon	2-8 filets (approx. 1-4 lbs total)	Coat lightly with oil, season as desired	GRILL/PIZZA	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	GRILL/PIZZA	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	GRILL/PIZZA	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	GRILL/PIZZA	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	GRILL/PIZZA	500°F	5-15 mins	Flip halfway through cooking
VEGGIES						
Asparagus	1-4 bunches	Trim ends, coat lightly with oil, season as desired	GRILL/PIZZA	600°F	5-15 mins	Turn every 3 minutes
Bell peppers	1-6 ea.	Cored, cut in quarters, coat with oil, season as desired	GRILL/PIZZA	600°F	10-15 mins	Flip halfway through cooking
Broccoli	1-4 heads	Coat lightly with oil, season as desired	GRILL/PIZZA	600°F	10-20 mins	Turn every 3 minutes
Carrots	1-10 ea.	Peel, trim, coat lightly with oil, season as desired	GRILL/PIZZA	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	GRILL/PIZZA	600°F	10-20 mins	Turn every 3 minutes
Cauliflower	1-4 heads	Coat lightly with oil, season as desired	GRILL/PIZZA	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	GRILL/PIZZA	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	GRILL/PIZZA	600°F	10-20 mins	Flip halfway through cooking
Portabella mushrooms	1-8 ea.	Coat lightly with oil, season as desired	GRILL/PIZZA	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	GRILL/PIZZA	600°F	5-15 mins	Flip halfway through cooking

NOTE: Cook times shown are based on cooking with **LID DOWN**. If cooking lid open set cook temperature 600°F for optimal results.

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 to achieve desired doneness.

CHARTS | LOW & SLOW

INGREDIENT	AMOUNT	PREPARATION	FUNCTION	COOK TEMPERATURE	APPROX. COOK TIME	TARGET INTERNAL TEMPERATURE
BEEF						
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
PORK						
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
POULTRY						
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
LAMB/VEAL						
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 to achieve desired doneness.

CHARTS | ROAST

INGREDIENT	AMOUNT	PREPARATION	FUNCTION	COOK TEMPERATURE	APPROX. COOK TIME	TARGET INTERNAL TEMPERATURE
POULTRY						
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
BEEF						
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 to achieve desired doneness.

CHARTS | 2-ZONE

Create a complete, multi-textured meal using the power of direct and indirect heat with the 2-Zone 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)	FUNCTION	TEMPERATURE	TIME
PORK					
Boneless pork chops	1 ½ inches	4 chops (8 oz each)	2-Zone	500°F	10-15 mins
Sausages	Standard	6 sausages	2-Zone	500°F	10-15 mins
BEEF					
Filet mignon	1-1 ½ inches	2-4 pieces (6-8 oz each)	2-Zone	500°F	8-12 mins
New York strip steak	1-1 ½ inches	2 steaks (16 oz each)	2-Zone	500°F	8-12 mins (for med rare to med)
Porterhouse	1-1 ½ inches	1-2 steaks (16 oz each)	2-Zone	500°F	8-12 mins (for med rare to med)
Rib eye	1-1 ½ inches	1 steak (10 oz)	2-Zone	500°F	8-12 mins (for med rare to med)
Steak tips	½ inch	8-12 pieces (1-1 ½ lbs total)	2-Zone	500°F	8-12 mins (for med rare to med)
FISH					
Salmon	1-2 inches	2-4 fillets (4-6 oz each)	2-Zone	500°F	10-20 mins
Halibut	2 inches	2-4 fillets (4-6 oz each)	2-Zone	500°F	10-15 mins
POULTRY					
Boneless chicken breasts	1-2 inches	2-4 breasts (6-8 oz each)	2-Zone	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	FUNCTION	TIME
Bell peppers	2-3 peppers	Whole	500°F	2-Zone	10-15 mins
Broccoli	1-2 heads	Cut in half	500°F	2-Zone	10-20 mins
Cauliflower	1-2 heads	Cut in half	500°F	2-Zone	10-20 mins
Corn	2-4 ears	Husks removed	500°F	2-Zone	10-20 mins
Green beans	10-16 oz	Whole	500°F	2-Zone	10-20 mins
Onions	2-3 onions	Sliced in ½-inch rounds	500°F	2-Zone	10-20 mins
Portabella mushrooms	4-6 mushrooms	Whole	500°F	2-Zone	10-20 mins
Russet potatoes	2-4 potatoes	Whole	500°F	2-Zone	30-40 mins
Shishito peppers	16 oz	Whole	500°F	2-Zone	10-15 mins
Zucchini	2-3 zucchini	Cut in half lengthwise	500°F	2-Zone	10-15 mins

DIRECTIONS:

- 1 Preheat grill on 2-Zone 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

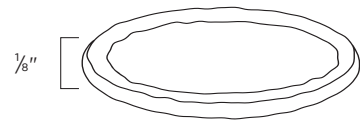
USING THE GRILL/PIZZA FUNCTION, CREATE RESTAURANT STYLE PIZZAS AT HOME WITH THE 16" PIZZA STONE ACCESSORY

Visit ninjakitchen.com for dough recipes and inspiration.

PREHEAT GRILL & PIZZA STONE, & PREP YOUR DOUGH

Use room-temperature dough for easy stretching.

NEW YORK STYLE
Dough weight/diameter:
14 oz, 16"
Temperature:
475°F



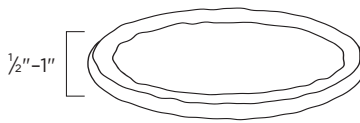
THIN CRUST
Dough weight/diameter:
10 oz, 16"
Temperature:
550°F



ARTISAN STYLE
Dough weight/diameter:
8 oz, 12"
Temperature:
600°F



PAN PIZZA (Deep Dish/Chicago Style)
Dough weight/diameter:
12 oz, 10-12"
Temperature:
450°F



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 SAUCE

We recommend 1/4-1/2 cup for each pizza.

Marinara

Alfredo

Pesto

Barbecue

Buffalo

Spicy marinara

Vodka

Bechamel

PICK YOUR TOPPINGS

We recommend approx. 1 cup of each for each pizza.

Shredded cheese

Fresh mozzarella

Ricotta cheese

Chicken

Sausage

Meatballs

Peppers

Onions

Broccoli

Pepperoni

Eggplant

Prosciutto

Ham

Olives

Spinach

Pineapple

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

COOK TIMES

Adjust to preference

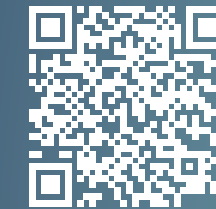
NEW YORK STYLE
8-12 mins, rotate halfway through cooking

THIN CRUST
5-7 mins, rotate halfway through cooking

ARTISAN STYLE
5-8 mins

PAN PIZZA (Deep Dish/Chicago Style)
10-15 mins

NINJA
FLEXFLAME
UPGRADES



COMPLETE YOUR COOKING SYSTEM FOR THE BEST RESULTS



16" ARTISAN PIZZA STONE

DOS AND DOUGH-N'TS

- Make sure the stone is in the unit while preheating.
- 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.

DON'T GET STUCK

- Do not leave the dough on the peel for a long time before cooking.
- 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.
- 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.
- 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.

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.

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.
- If buying dough from your local pizzeria, make sure to check the expiration date.
- For best results when cooking a pizza larger than 12", rotate halfway through cooking.

PIZZA DIDN'T COME OUT AS EXPECTED?

Possible Reason	Solution
Pizza stone was too hot.	Reduce the cook temperature if the dough is thicker than recommended above.
Pizza stone wasn't hot enough.	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.
Dough was too thick.	Roll out the dough to an even thickness according to the recommendations above.
Too many toppings, or the toppings were too wet.	Use fewer toppings, make sure they're as dry as possible, and distribute them evenly.
Dough had too much sugar or oil in it.	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.
Too much flour on the Pizza stone or dough.	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.

INGREDIENT	AMOUNT	PREPARATION	FUNCTION	COOK TEMPERATURE	APPROX. COOK TIME	INTERACTION
GRIDDLE CLASSICS						
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
SEAFOOD						
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
POULTRY						
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 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
BEEF/PORK						
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 to achieve desired doneness.

CHARTS | GRIDDLE - CONT'D

INGREDIENT	AMOUNT	PREPARATION	FUNCTION	COOK TEMPERATURE	APPROX. COOK TIME	INTERACTION
VEGETABLES						
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 to achieve desired doneness.

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