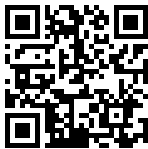


THANK YOU
for purchasing the Ninja Artisan™ Outdoor Pizza Oven



SCAN HERE for
accessories and
how-to videos.

REGISTER YOUR PURCHASE



registeryourninja.com



Scan QR code using mobile device



TECHNICAL SPECIFICATIONS

Voltage: 120V~, 60Hz

Watts: 1760W

RECORD THIS INFORMATION

Model Number: _____

Serial Number: _____

Date of Purchase: _____

(Keep receipt)

Store of Purchase: _____

TIP: You can find the model and serial numbers on the QR code label on the back of the unit.

SharkNinja Operating LLC
US: 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.

MO200Series_IB_MP_Mv8



@ninjakitchen



NINJA ARTISAN™ OUTDOOR PIZZA OVEN
MO200 Series | Owner's Guide

IMPORTANT SAFETY INSTRUCTIONS
FOR OUTDOOR USE ONLY • READ ALL INSTRUCTIONS BEFORE USE



Read and review instructions to understand operation and use of product.



Indicates the presence of a hazard that can cause personal injury, death or substantial property damage if the warning included with this symbol is ignored.



Avoid contact with hot surface. Always use hand protection to avoid burns.

⚠ WARNING

Failure to follow these instructions could result in electric shock, fire or burn hazard which could cause property damage, personal injury, or death. When using electrical appliances, basic safety precautions should always be followed, including the following:

- 1 To eliminate a choking hazard for young children, discard all packaging materials immediately upon unpacking.
- 2 This appliance is for outdoor household use only.
- 3 **DO NOT** use this appliance for anything other than its intended use. Misuse may cause injury.
- 4 This appliance should be used on a flat, level surface. **DO NOT** use on glass tables.
- 5 **DO NOT** use in moving vehicles or boats.
- 6 This appliance can be used by persons with reduced physical, sensory, or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- 7 To avoid property damage from flame or heat, maintain a minimum distance of 3 feet from rear, sides, and top to walls, rails, or other combustible constructions.
- 8 **DO NOT** touch hot surfaces. Appliance surfaces are hot during and after operation. To prevent burns or personal injury, **ALWAYS** use protective hot pads or insulated oven mitts and use available handles and knobs.
- 9 Use care when opening the oven to avoid burns. **ALWAYS** open door to detent before fully opening to check for any flare-up as some foods may cause fats, oils, or grease to splash and create flare-up or flame.
- 10 **DO NOT** use oils/fats, such as butter, olive oil, and margarine, when cooking over 500°F to avoid the risk of smoke and property damage due to smoke.
- 11 To prevent burns or personal injury **ALWAYS** use care when interfacing with product. Recommend use of long-handled utensil and protective hot pads or insulated oven mitts.
- 12 Ensure the surface is level, stable, clean, and dry. **DO NOT** place the appliance near the edge of the surface the oven is placed on during operation. **DO NOT** clean this product with a water spray or any spray like items.
- 13 Keep the appliance and its cord out of reach of children. **DO NOT** allow the appliance to be used near, cleaned, or maintained by children. Close supervision is necessary when used near children.
- 14 A short power-supply cord is provided to reduce the risk of children less than 8 years grabbing the cord or becoming entangled and to reduce the risk of people tripping over a longer cord. When using an extension cord it must be specific for use outdoors and must have a "W" marking and tag stating: SUITABLE FOR USE WITH OUTDOOR APPLIANCES.
- 15 Use only on properly grounded outlet. Connect **ONLY** to GFCI grounded electrical outlet if using an extension cord. Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use. If longer detachable power-supply cord or extension is used: The cord should be arranged so that it will not drape over the tabletop where it can be pulled on by children or tripped over unintentionally.

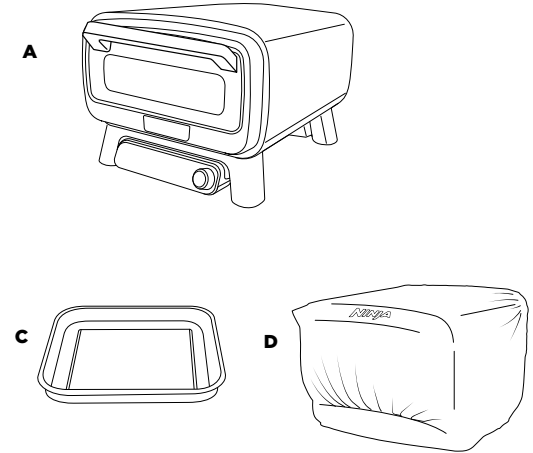
IMPORTANT SAFETY INSTRUCTIONS

FOR OUTDOOR USE ONLY • READ ALL INSTRUCTIONS BEFORE USE

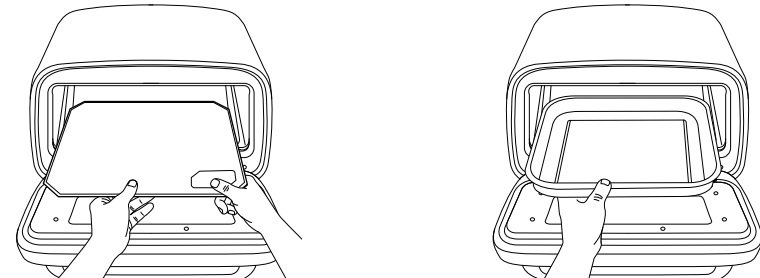
- 16 To protect against electrical shock, keep the cord connection dry and off the ground. **DO NOT** immerse cord, plugs, or main unit housing in water or other liquid.
- 17 Regularly inspect the appliance and power cord. **DO NOT** use the appliance if there is damage to the power cord or plug. If the appliance malfunctions or has been damaged in any way, immediately stop use and call Customer Service.
- 18 **NEVER** use outlet below countertop surface.
- 19 **ALWAYS** ensure the appliance is properly assembled before use.
- 20 **NEVER** connect this appliance to an external timer switch or separate remote-control system.
- 21 **DO NOT** place appliance where the cord may hang over edges of tables or counters or touch hot surfaces.
- 22 Only use recommended accessories included with this appliance or authorized by SharkNinja. The use of accessories or attachments not recommended by SharkNinja may cause a risk of fire or injury.
- 23 Before placing any accessory into the cooker, ensure they are clean and dry.
- 24 **DO NOT** move the appliance when in use.
- 25 **DO NOT** cover the air intake vent or air outlet vent while unit is operating. Doing so will prevent even cooking and may damage the oven or cause it to overheat.
- 26 Ensure all accessories are correctly inserted and securely locked into position.
- 27 **DO NOT** use this appliance for deep frying.
- 28 Should a grease fire occur, or the oven emits black smoke, unplug immediately. Wait for smoking to stop before removing any cooking accessories.
- 29 Socket voltages can vary, affecting the performance of the product. To prevent possible illness, **ALWAYS** use an external food thermometer to check that the food is cooked to the recommended temperatures.
- 30 **ALWAYS** keep a fire extinguisher accessible while operating the oven.
- 31 To disconnect, press the power button to turn the oven off, then unplug from socket when not in use and before cleaning.
- 32 Please refer to the Cleaning & Maintenance section for regular maintenance of the appliance.
- 33 To avoid personal injury and burns, allow oven to cool before cleaning, disassembly, putting in or taking off parts, and storage.
- 34 **DO NOT** clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating a risk of electric shock.
- 35 **DO NOT** place appliance on hot surfaces, near hot gas or electric burner, in a heated oven, or on a stovetop.
- 36 **DO NOT** store outdoors uncovered in severe weather conditions.
- 37 This oven has a tempered glass door and is more resistant to breakage. Avoid scratching door surface or nicking edges.
- 38 **DO NOT** touch hot surfaces. Oven surfaces and glass door are hot during and after operation. To prevent burns or personal injury, **ALWAYS** use protective hot pads or insulated oven mitts and use available handles.
- 39 **DO NOT** rest anything on the door once open. Avoid dropping cold food onto the inside of the door.
- 40 **DO NOT** place the bake pan in the oven at temperatures above 500°F.
- 41 **DO NOT** attempt to remove the stone while hot. Wait until unit has cooled.
- 42 **ALWAYS** ensure the oven is completely cool before removing the cooking plates or moving the oven to avoid burns or personal injury.

PARTS & ACCESSORIES

- A Assembled Main Unit
(power cord not shown)
- B Pizza Stone
- C Bake Pan
- D Cover
(not included with all models)



ACCESSORIES INSTALLED



Pizza Stone: Place the pizza stone in the oven, ensuring it sits flat and within the grooves. No other accessories should ever be placed below the stone.

Bake Pan: Before placing the bake pan, ensure the pizza stone is clean and properly positioned within the grooves. Then, set the bake pan on top of the pizza stone.

SAVE THESE INSTRUCTIONS.

BEFORE FIRST USE

IMPORTANT: Remove all packaging, tape, and silica packets from the oven.

- 1 Remove all accessories from the package and read this manual carefully. Please pay particular attention to operational instructions, warnings, and important safeguards to avoid any injury or property damage.
- 2 Wash the bake pan in warm soapy water. Rinse and dry thoroughly.
- 3 **DO NOT** use abrasive brushes or sponges on the cooking surface. Damage to the coating can occur.

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

NOTE: We recommend placing all accessories inside the oven and running it on BAKE at 450°F for 20 minutes without adding food. This removes any residues. This is completely safe and not detrimental to the performance of the oven or accessories.

PREHEAT TEMPERATURES & TIMES

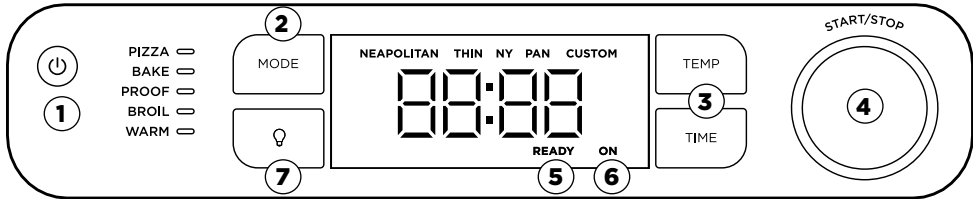
NOTE: Opening the door and using extension cords can extend preheat times. Please make sure to use an extension cord rated for outdoor use.

TEMP	TIME
300°F–400°F	5–7 mins
400°F–500°F	7–10 mins
500°F–600°F	10–15 mins
600°F–700°F	15–20 mins

EXTENSION CORD

- 1 Connect to proper 3-prong grounded GFCI outlets only.
- 2 Use only outdoor extension cords marked as “SJOW” and “suitable for use with outdoor appliances.” For cords up to 25 feet, use 14 gauge. For 25- to 50-foot cords, use 12 gauge. Cords longer than 50 feet are not recommended. Using the incorrect cord could lead to the cord overheating/ melting and/or a drop in voltage that can increase preheat times and impact cooking performance/cook times.

GETTING TO KNOW THE NINJA ARTISAN™ OUTDOOR PIZZA OVEN



NOTE: Functions may vary by model.

FUNCTIONS

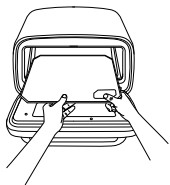
- PIZZA:** Make your favorite pizza styles at home from fresh to frozen
- Neapolitan** – A chewy, puffy crust that’s spotted with crispy bubbles.
 - Thin** – Thin, stretched pizza with a crispy crust. A pizzeria staple.
 - New York Style** – Large, hand-tossed pizza with light browning and a foldable, chewy crust.
 - Pan** – Baked in a deep dish or pan with a thick, chewy crust. Think Sicilian or Chicago Deep Dish.
 - Custom** – Use your favorite style crust and add your favorite ingredients to create your own custom pizza. For an 11”x6” calzone, set temp to 400°F and cook 10–14 mins. When cooking frozen pizzas, use CUSTOM to match the time and temperature directions from the box.
- BAKE:** Create baked goods with crispy crusts and fluffy centers.
- PROOF:** Create the perfect environment for dough to rest and rise, enhancing flavor development and improving dough workability before baking. Ideal for achieving rich, well-developed flavors and a smoother texture in your baked goods.
- BROIL:** Quickly melt toppings or create beautifully browned exteriors.
- WARM:** Keep meals warm and ready to eat after cooking.

- OPERATING BUTTONS/DIALS/INDICATOR LIGHTS**
- 1 **POWER BUTTON:** Press to turn the unit on or off. Ensure unit is off when not in use.
 - 2 **MODE BUTTON:** Press to select the desired function.
 - 3 **TEMP/TIME BUTTONS:** Press the TEMP button, then use the dial to select desired temperature. Press the TIME button, then use the dial to select desired time.
 - 4 **START/STOP DIAL:** Use the dial to control your TEMP and TIME or select pizza presets. Press dial in to start or stop the current cook function.
- NOTE:** While not recommended, preheating can be skipped by pressing and holding the START/STOP dial for 4 seconds.
- 5 **READY:** When cooking multiple pizzas, the READY indicator will illuminate, indicating the pizza stone is at temperature to cook the next pizza.
- NOTE:** If you don’t wait for the READY indicator to appear before starting your next cook, the pizzas may come out underdone.
- 6 **ON:** If the oven is on and running, this indicator will illuminate, indicating the oven is still on and hot. When the oven is not in use, press the power button to turn the unit off.
 - 7 **LIGHT:** Press to illuminate oven’s interior for 10 minutes. Light will always turn on for last 30 seconds of a cook.

USING THE NINJA ARTISAN™ OUTDOOR PIZZA OVEN

COOKING FUNCTIONS

Pizza



- 1 Place the pizza stone in the oven.
- 2 Press the mode button to select PIZZA.

NOTE: If cooking Pan Pizza, you will need to prepare in a deep-dish pan (not included). Pan must be placed on pizza stone during cooking.

- 3 Use the dial to select the desired preset pizza type Neapolitan, Thin, New York, Pan, or Custom.

NOTE: Temp can only be set using CUSTOM.

- 4 Each pizza preset automatically sets a specific cook time. To adjust the time, simply press TIME and turn the dial to your preferred setting. When cooking time is complete, the oven will remain on for up to one hour, allowing you to bake multiple pizzas back-to-back.
- 5 Press the START/STOP dial to begin preheating. Estimated preheat time is 10-20 minutes, depending on set temperature (refer to Preheat Temperatures & Times section and chart).
- 6 Once the oven has reached temperature, ADD FOOD, PUSH START will display. Place pizza directly on the stone.
- 7 Press the START/STOP dial again and the timer will begin counting down.
- 8 When cook time is complete, the oven will beep and GET FOOD will appear on the display. Use pizza peel to remove pizza from oven.

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

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

Bake, Proof, Warm (not included on all models)

- 1 Place the pizza stone in the oven.
- 2 Press the mode button to select BAKE, PROOF, or WARM.
- 3 Press the TEMP button, then use the dial to set the temp. Press the TIME button, then use the dial to set the time.

NOTE: The WARM setting is automatically set to 170°F, and the PROOF setting to 90°F.

- 4 Press the START/STOP dial to begin preheating. Estimated preheat time is 5 to 25 minutes depending on set temperature (refer to Preheat Times section and chart).

NOTE: There is no preheat time for the Warm and Proof functions.

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

Broil (not included on all models)

- 1 Place the pizza stone and bake pan in the oven, with the stone underneath.



- 2 Press the mode button to select BROIL.
- 3 Press the TEMP button, then use the dial to set the temp. Press the TIME button, then use the dial to set the time.
- 4 Place ingredients on the bake pan.
- 5 Press the START/STOP dial to begin cooking. There is no preheat time. The oven will begin cooking and the timer will begin counting down.
- 6 When cook time is complete, the oven will beep and DONE will display.
- 7 Use oven mitts to remove food from the oven. Let it rest, then serve.

CLEANING & MAINTENANCE

CLEANING THE OVEN

- 1 The oven should be cleaned thoroughly after each use. ALWAYS let the appliance and accessories cool before cleaning.
- 2 Unplug the oven from power source before cleaning. Keep the door open after removing food to allow the oven to cool quicker.
- 3 Use soap and water with a nylon brush to clean the interior of the oven and the inside of the glass door. **DO NOT** use abrasive or chemical cleaners, as they will damage the oven.
- 4 After every use, wipe away any food splatter on the interior walls and glass door of the unit with a soft, damp sponge.

Glass Door

Wait until the oven is completely cool before cleaning the glass door. You can remove grease using dry paper towels or a dry cloth. For more thorough cleaning, use warm, soapy water, but make sure the oven is completely dry before turning it on again.

NOTE: The unit is tested to withstand the outdoor elements. We recommend buying the cover for extra protection, and keeping the unit clean.

Pizza Stone

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

- 1 Scrape lightly. **DO NOT** use a metal spatula or knife, as these can scratch the pizza stone.
- 2 Wipe any remaining debris off the stone using a soft cloth.
- 3 **DO NOT** wash the pizza stone. Water can stay in the stone for a long time; if it gets wet, allow it to dry completely before using again.
- 4 Expect your pizza stone to become discolored over time - a seasoned stone is a good thing (like a cast-iron pan).

Bake Pan

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

REPLACEMENT PARTS

To order additional parts and accessories, visit ninjaaccessories.com or contact Customer Service at **1-877-646-5288**. So we may better assist you, please register the product online at registeryourninja.com and have the product on hand when you call.

TROUBLESHOOTING & FAQ

WARNING: To reduce the risk of shock and unintended operation, turn power off and unplug unit before troubleshooting.

- **Why does “ADD FOOD PUSH STRT” appear on the control panel display?**
The oven has completed preheating, and it is now time to add the ingredients.
- **Why does “E” appear on the control panel display?**
The oven is not functioning properly. Contact Customer Service at **1-877-646-5288** so we may assist you. Please register the product online at registeryourninja.com and have the product on hand when you call.
- **Should I add my ingredients before or after preheating?**
For best results, let the oven preheat before adding ingredients.
- **Why did a circuit breaker trip while using the oven?**
The oven uses 1800 watts of power, so it must be plugged into an outlet on a 15-amp circuit breaker. Using an outlet on a 10-amp breaker will cause the breaker to trip. It is also important that the oven be the only appliance plugged into an outlet when in use. To avoid tripping a breaker, make sure the oven is the only appliance plugged into an outlet on a 15-amp breaker.
- **Why is my unit not powering on?**
To turn on the oven press the power button on the left side of the control panel. If the oven is still not powering on, make sure it is plugged in, or try a different outlet. If the oven is still not powering on, please contact Customer Service at **1-877-646-5288**.
- **Can I plug the oven into an RV outlet?**
Only if the RV outlet can provide up to 15 amps of 120-volt power.
- **Can I plug the oven into a car, SUV, or truck outlet?**
Only if the car, SUV, or truck outlet can provide up to 15 amps of 120-volt power.
- **Can I use an extension cord?**
Yes, connect to a proper 3-prong grounded GFI outlet only and ensure you are using the correct recommended cord. Use only outdoor extension cords marked as “SJOW” and “suitable for use with outdoor appliances.” For cords up to 25 feet, use 14 gauge. For 25- to 50-foot cords, use 12 gauge. Cords longer than 50 feet are not recommended. Using the incorrect cord could lead to the cord overheating/melting and/or a drop in voltage that can increase preheat times and impact cooking performance/cook times.
- **Can I use the oven when it's raining or snowing?**
Yes, but make sure you read through all safety instructions in the owner's guide before use. Preheat times could be impacted depending on severity of weather.
- **Can I use the oven inside?**
No, this unit is for outdoor use only.
- **Can I use oils to cook in my oven at high temperatures?**
When cooking at 500°F, be sure to use fats or oils with high smoke points. For the best results, follow the recommended options listed in the Ninja recipes.
- **How do I avoid a fire in my oven while batch cooking at high temperatures?**
Remember to empty the fat/oil from the bake pan to help prevent spillover. Ensure bake pan is washed thoroughly before each use. This will prevent grease from burning and causing smoke.
- **How do I avoid flare-ups when I open the oven?**
When cooking at high temperatures, specifically when roasting foods, open the door slowly and at an arm's length. Remember to empty the fat/oil from the bake pan to help prevent spillover. This will help prevent smoke and flare-ups.
- **What does the READY light mean?**
READY indicates the pizza stone is at temperature and ready to cook.
- **What does the ON light mean?**
If the unit is on, this light will illuminate, indicating the unit is still on and hot. When the unit is not in use, press the power button to turn the unit off.
- **Can I use my own bake pan?**
Yes. Place your bake pan (or deep-dish pizza pan if you're using the preset Pizza “Pan” setting) on the bake pan. **DO NOT** place any accessories not intended for the Outdoor Pizza & High-Heat Oven directly on the heating elements.

NJA_1_YR_IB_LMTD_WRNTY_US_ENG

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.

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