

Please make sure to read the enclosed Ninja® Owner's Guide prior to using your unit.



NINJA CRISPi™

PORTABLE COOKING SYSTEM

Quick start guide

Recipes, charts, and
how-tos to get cooking



Welcome to your all-in-one portable cooking system

Now you've got the power of a full-sized air fryer in the palm of your hand.
Read on for tips, tricks, and how-tos for your Ninja CRISPi™ air fryer.



Snap it



Crisp it



Serve it



Store it

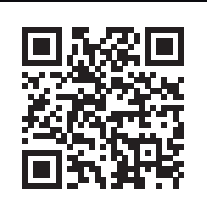
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Meal prep made easy.

Get all the containers you need to make your weekly meals a breeze.

Get yours at ninjakitchen.com/accessories



SCAN HERE
for tips and recipes,
and to add to
your container
collection.



4-qt Container



2.5-qt Container



6-cup Container

Get to know the Ninja® CRISPi™

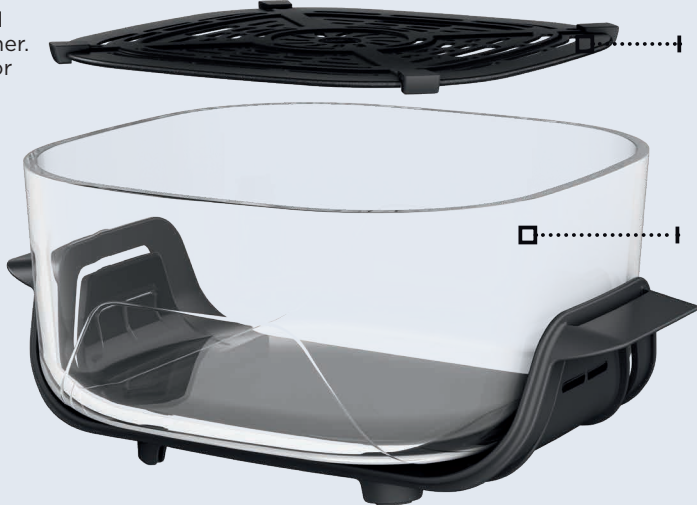
1500-watt air fryer in a lightweight PowerPod™

CRISPi PowerPod™ |
Senses which TempWare™ container you're using and adjusts cooking temperature.

NOTE: Colors and functions may vary vary by model.



Big Batch Container Adapter |
Adapts the PowerPod to fit the large container. No adapter needed for the small container.



TempWare Container |
Built exclusively for the CRISPi PowerPod, this glassware withstands high-heat cooking up to 450°F and doubles as a serving dish.

Easy-to-store design
PowerPod can be stacked on top of nested containers.



Safe on counters
The PowerPod and adapter's durable heat-safe feet allow both to be placed safely on granite, laminate, quartz, butcher block, marble, and more.

Crisper plate
Fits in container to perfectly crisp food.

ONLY NINJA® HAS TempWare™ Glassware

ONLY COMPATIBLE WITH NINJA CRISPI™ POWERPOD™

- Thermal-shock resistant**
Go from frozen to crispy textures in minutes.
- High-heat resistant glassware**
Withstands up to 450°F of superheated air.
- Dishwasher safe**
Dishwasher-safe containers and lids are BPA free.



**FEWER DISHES.
MORE OPTIONS.**
Scan the QR code to get extra containers in a range of sizes to cook any meal, any time.



Meet your TempWare™ starter set



**4-Qt
BIG BATCH**
Feed up to 4 people

- Leak-resistant lid**
for easy meal prep or taking on the go.
- Permanent easy-grip handles**
Non-removable handles stay secure and make for easy transport from kitchen to table.

Tip: The CRISPi air fryer will work with TempWare Glassware **ONLY**.



Counter-safe feet
With their durable heat-safe feet, you can set the containers down on any countertop surface.

Safe on
GRANITE | LAMINATE | QUARTZ
BUTCHER BLOCK | MARBLE



Get to know the control panel

Simplified cooking with 4 functions.



4-in-1 functionality

Go from low heat to high heat with 4 cooking functions.
See the cooking charts at the end of this book for more information.

Low Heat 380°F-400°F		375°F-400°F		400°F-425°F		High Heat 425°F-450°F	
Recrisp		Bake		Air Fry		Max Crisp	
Revive leftovers with an even, crispy texture.		Bake desserts and breads to a perfect golden brown. <i>Best for prepared or scratch bread and cookie doughs.</i> <i>NOTE: Thin liquid batters (such as cakes and cheesecakes) are not recommended. Thicker batters (such as muffins and brownies) MUST be baked using standard-sized silicone or foil muffin liners placed on the crisper plate. Also, reduce recommended cook time by 50%.</i> DO NOT POUR BATTERS DIRECTLY INTO CONTAINERS.		Crisp your favorite foods to perfection with little to no oil.		Get an extra-crispy crunch with rapid high heat. <i>Best for prepackaged frozen foods.</i>	

Getting started

1

Power

Press to turn the CRISPi PowerPod™ on/off, pause/start cooking, or hold for 2 seconds to turn off while cooking.

2

Select mode

Press the mode button to select the desired cook function.

3

Adjust time

The mode will start with a suggested time. Press - or + to adjust the cook time before or during cooking.

How to pause cooking

To pause a cook, remove CRISPi PowerPod. To resume cooking, place power bod back on container and press START.

When paired with the Ninja CRISPi*, unlock your all-in-one portable cooking system

Now you've got the power of a full-sized air fryer in the palm of your hand.
Read on for tips, tricks, and how-tos for your Ninja CRISPi™ air fryer.



Snap it



Crisp it



Serve it



Store it

Crisping dishes

Air fry fresh or frozen food to perfection.

How to Crisp

Recrisp
380°F–400°F

Air Fry
400°F–425°F

Max Crisp
425°F–450°F

Bake
375°F–400°F

1 Add crisper plate

2 Add food

Prep with seasoning or marinade if needed.

Tip: You can marinate directly in the glassware container.

3 Attach PowerPod™ and select mode

Insert PowerPod in the adapter until the front and back click into place, then place assembled PowerPod and adapter on container. Select mode and adjust time as needed.

4 Toss occasionally

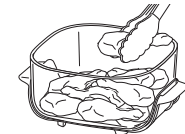
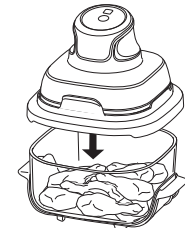
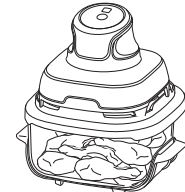
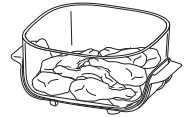
Lift the PowerPod to turn or toss ingredients using silicone-tipped tongs once or twice during cooking.

Safe sense: Cooking will automatically pause when you remove the PowerPod from the container. To resume cooking, place PowerPod on container and press START.

5 Serve

TempWare containers can be placed directly on any countertop surface.

Note: With its durable, heat-safe prongs, PowerPod can be set down on any countertop surface.



Meal prep made easy.

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SCAN HERE
for tips and recipes,
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Fewer dishes. More options.

Get extra containers in
a range of sizes to cook
any size meal, any time.



4-qt Container



2.5-qt Container



6-cup Container

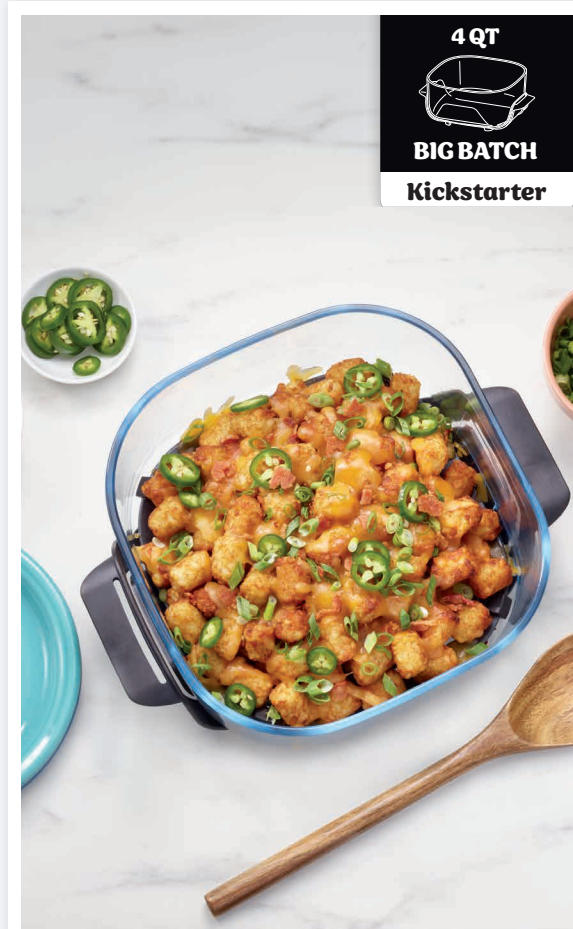
Ready to start crisping?

Learn how to make crispy snacks
and full meals in minutes.

FLIP TO FIND:

Your easy guide to weekly meal planning	12
Kickstarter recipes	14
Recipes	18
Cooking charts	30

CRISPi™ Kickstarter Recipes



Cheesy Loaded Tots

Page 14 | Beginner recipe



Teriyaki-Glazed Wings

Page 16 | Beginner recipe

Dinners made easy

SIDES

MONDAY

Spicy Black Bean Nachos



See page 18 for recipe.

TUESDAY

Bacon Brussels Sprouts



See page 21 for recipe.

WEDNESDAY

Stuffed Mushrooms



See page 19 for recipe.

THURSDAY

Garlicky Green Beans



See page 22 for recipe.

FRIDAY

French Fries



See pages 32–33
for Air Fry Chart.

DINNER

Teriyaki-Glazed Wings
(4-qt container) served
with prepared white rice
or fresh salad



See pages 16–17
for recipe.

Classic Meatloaf
(4-qt container) served
with sides of choice



See page 25
for recipe.

Crispy Whole Chicken
(4-qt container) served
with roasted potatoes



See pages 26 for recipe,
add baby potatoes or
vegetable of choice.

Meatballs (4-qt container)
with marinara sauce & pasta



See pages 32–33
for Air Fry Chart. Serve
with freshly cooked pasta.

Philly Cheesesteaks
(4-qt container)



See page 28
for recipe.

NINJA TEST KITCHEN

For more recipes,
be sure to check out
ninjatestkitchen.com

Have leftovers?

Use the included storage
lid to store leftovers in
the fridge to recrisp for
tomorrow's lunch



Cheesy Loaded Tots

Prep: 5 minutes | **Cook:** 20-25 minutes | **Makes:** 4 servings

Ingredients

2 pounds frozen tater tots
2 cups shredded cheddar cheese

Toppings (optional)

Sliced scallions
Sliced jalapeño peppers
Bacon bits
Sour cream

Directions



Place crisper plate in the Big Batch Container, then place tater tots on top.



Attach adapter to CRISPi PowerPod and place on the container. Press MODE to select MAX CRISP function, set time to 20 minutes, and press START to begin cooking.



When 10 minutes remain on the timer, remove PowerPod and use silicone-tipped tongs to gently toss tots to ensure even cooking. Replace PowerPod and press START to resume cooking.



Big Batch | 4 qt

Max Crisp

BEGINNER RECIPE



Ensure tater tots are golden and crispy, adding additional time if needed. When 1 minute remains on the timer, remove PowerPod and sprinkle cheese evenly over tots. Replace PowerPod and press START to resume cooking.



When cooking is complete, top tots as desired with sliced scallions, sliced jalapeños, bacon bits, sour cream and serve.

Teriyaki-Glazed Wings

Prep: 5 minutes | **Marinate:** 30 minutes-16 hours | **Cook:** 40 minutes | **Makes:** 4-6 servings

Ingredients

- 2 pounds chicken wings (drumettes and flats)
- Kosher salt, as desired
- Ground black pepper, as desired
- $\frac{3}{4}$ cup teriyaki sauce, plus extra for serving
- 2 tablespoons scallions, thinly sliced (optional)

Directions



Place crisper plate in the Big Batch Container then place wings on top. Add salt, pepper, and teriyaki sauce to wings and toss to coat.



Cover container with lid and place in refrigerator to marinate for 30 minutes up to 16 hours.



When ready to cook, attach adapter to CRISPi PowerPod and place on the container. Press MODE to select AIR FRY function, set time to 40 minutes, and press START to begin cooking.

TIP: Prefer a different glaze? Swap in barbecue sauce for the teriyaki.



Big Batch | 4 qt

Air Fry

BEGINNER RECIPE

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When 30 minutes remain on the timer, remove PowerPod and use silicone-tipped tongs to gently toss wings. Replace PowerPod and press START to resume cooking. Toss again 2 more times, once when 15 minutes remain on the timer and again when 5 minutes remain on the timer.



When cooking is complete, add additional sauce if desired and toss to coat. Garnish as desired and serve warm.

Spicy Black Bean Nachos

Prep: 5 minutes | **Cook:** 8 minutes | **Makes:** 4 servings

Ingredients

- 2 cups tortilla chips, divided
- 1 cup shredded cheddar cheese, divided
- ¼ cup + 2 tablespoons canned black beans, drained, rinsed, divided
- ¼ cup pickled jalapeño peppers, chopped, divided

Toppings (optional)

- Sour cream
- Salsa
- Cilantro

Directions

- 1 In the Big Batch Container, layer ingredients in the following order: ½ cup of chips, ¼ cup of cheese, approx. 2 tablespoons beans, and 1 tablespoon of jalapeños. Repeat 3 additional times for a total of 4 layers. Make sure to leave 3 inches of room between top layer of nachos and top lip of container.
- 2 Place the adapter on the container, then install the CRISPi PowerPod in the adapter. Press MODE until AIR FRY illuminates, set time to 8 minutes, and press START to begin cooking.
- 3 Cook until cheese is melted, adding additional time if needed.
- 4 When cooking is complete, top nachos with additional toppings like sour cream, salsa, and cilantro, as desired and serve hot.



Big Batch | 4 qt

Air Fry

BEGINNER RECIPE

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○

Stuffed Mushrooms

Prep: 15 minutes | **Cook:** 12 minutes | **Makes:** 4 servings

Ingredients

- ¼ cup panko bread crumbs
- ¼ cup grated Parmesan cheese
- ½ cup ricotta cheese
- 1 tablespoon extra virgin olive oil
- ¼ teaspoon crushed pepper (optional)
- ¼ teaspoon garlic powder
- Kosher salt, as desired
- Ground black pepper, as desired
- 1 ½ tablespoons chopped parsley
- 1 pound cremini mushrooms, whole, stems removed

Directions

- 1 Add all ingredients, except mushrooms, to a medium bowl and mix until smooth and combined. Then, evenly distribute the filling amongst the mushroom caps.
- 2 Place crisper plate in the Big Batch Container, then carefully place mushrooms, filling side up, on top, layering as necessary.
- 3 Place the adapter on the container, then install the CRISPi PowerPod in the adapter. Press MODE until AIR FRY illuminates, set time to 12 minutes, and press START to begin cooking.
- 4 When 4 minutes remain on the timer, or when top mushrooms are golden brown, remove PowerPod and use silicone-tipped tongs to carefully remove top mushrooms from container and set aside. Replace PowerPod and press START to allow remaining mushrooms to cook.
- 5 When cooking is complete, serve stuffed mushrooms while hot.



Big Batch | 4 qt

Air Fry

INTERMEDIATE RECIPE

●

●

○

TIP: Swap for any canned bean you have on hand!

SNACKS/SIDES

SNACKS/SIDES

Lemon-Pepper Chicken Tenders

Prep: 2 minutes | **Cook:** 15 minutes | **Makes:** 4 servings

Ingredients

1 pound frozen breaded chicken breast tenders
1 ½ teaspoons lemon-pepper seasoning

For serving

Ketchup
Blue cheese
Barbecue sauce
Honey mustard sauce
Other sauces of choice

Directions

- 1 Place crisper plate in the Big Batch Container, then place chicken tenders on top.
- 2 Place the adapter on the container, then install the CRISPi PowerPod in the adapter. Press MODE until MAX CRISP illuminates, set time to 15 minutes, and press START to begin cooking.
- 3 When 7 minutes remain on the timer, remove PowerPod and use silicone-tipped tongs to gently toss tenders to ensure even cooking. Replace PowerPod and press START to resume cooking.
- 4 When cooking is complete, add lemon-pepper seasoning and toss to coat. Serve tenders immediately with dipping sauce as desired.



Bacon Brussels Sprouts

Prep: 10 minutes | **Cook:** 17 minutes | **Makes:** 4 servings

Ingredients

1 ½ pounds Brussels sprouts, trimmed, cut in half
1 tablespoon extra virgin olive oil
1 teaspoon kosher salt
Ground black pepper, as desired
4 strips uncooked bacon, cut in ¼-inch pieces
2 tablespoons grated Parmesan cheese

Directions

- 1 Place crisper plate in the Big Batch Container, then place Brussels sprouts on top.
- 2 Add oil, salt, pepper, and bacon, then use silicone-tipped tongs to gently toss to combine.
- 3 Place the adapter on the container, then install the CRISPi PowerPod in the adapter. Press MODE until AIR FRY illuminates, set time to 17 minutes, and press START to begin cooking.
- 4 When 9 minutes remain on the timer, remove PowerPod and use silicone-tipped tongs to gently toss sprouts to ensure even cooking. Replace PowerPod and press START to resume cooking.
- 5 When 4 minutes remain on the timer, remove PowerPod and sprinkle sprouts with Parmesan. Gently toss sprouts with silicone-tipped tongs to combine. Replace PowerPod and press START to resume cooking.
- 6 When cooking is complete, serve immediately.



TIP: Swap out lemon-pepper seasoning for your favorite spice blend.

Garlicky Green Beans

Prep: 10 minutes | **Cook:** 20 minutes | **Makes:** 4–6 servings

Ingredients

- 2 pounds green beans, ends trimmed
- 3 tablespoons extra virgin olive oil
- 4 large cloves garlic, peeled, minced
- Kosher salt, as desired
- Ground black pepper, as desired

Directions

- 1 Place crisper plate in the Big Batch Container. Add green beans, oil, garlic, salt, and pepper, and toss with silicone-tipped tongs to coat.
- 2 Place the adapter on the container, then install the CRISPi PowerPod in the adapter. Press MODE until AIR FRY illuminates, set time to 20 minutes, and press START to begin cooking.
- 3 When 10 minutes remain on the timer, remove PowerPod and use silicone-tipped tongs to gently toss green beans to ensure even cooking. Replace PowerPod and press START to resume cooking.
- 4 When cooking is complete, serve immediately.



TIP: Serve with chili oil for a little kick.

Coconut Shrimp

Prep: 2 minutes | **Cook:** 15 minutes | **Makes:** 4 servings

Ingredients

- 1 pound frozen breaded coconut shrimp
- Sweet chili sauce, for serving

Directions

- 1 Place crisper plate in the Big Batch Container, then place shrimp on top.
- 2 Place the adapter on the container, then install the CRISPi PowerPod in the adapter. Press MODE until MAX CRISP illuminates, set time to 15 minutes, and press START to begin cooking.
- 3 When 8 minutes remain on the timer, remove PowerPod and use silicone-tipped tongs to gently toss shrimp to ensure even cooking. Replace PowerPod and press START to resume cooking.
- 4 When 3 minutes remain on the timer, gently toss shrimp once more. Resume cooking.
- 5 When cooking is complete, serve immediately with sweet chili sauce or as desired.



TIP: Make it a meal by serving with leftover or quick-cooking/instant rice.

Herbed Chicken & Potatoes

Prep: 15 minutes | **Cook:** 40 minutes | **Makes:** 6 servings

Ingredients

- 2 pounds baby potatoes
- 1 small yellow onion, peeled, sliced ½ inch thick
- ¼ cup extra virgin olive oil, divided
- 1 teaspoon dried parsley
- 1 teaspoon garlic powder
- 1 tablespoon herbs de Provence
- 6 boneless, skinless chicken breasts (5–6 ounces each)
- Kosher salt, as desired
- Ground black pepper, as desired
- Fresh chopped parsley, for garnish, as desired

Directions

- 1 Place potatoes, onions, 2 tablespoons oil, dried parsley, garlic powder, salt, and pepper in the Big Batch Container and toss to combine.
- 2 Place the adapter on the container, then install the CRISPi PowerPod in the adapter. Press MODE until AIR FRY illuminates, set time to 40 minutes, and press START to begin cooking.
- 3 Place chicken breasts on plate or cutting board. Rub with remaining 2 tablespoons oil and season with herbs de Provence, salt, and pepper to taste.
- 4 When 25 minutes remain on the timer, remove PowerPod and use silicone-tipped tongs to gently toss potatoes. Then, place chicken over potatoes. Replace PowerPod and press START to resume cooking.
- 5 Cooking is complete when the internal temperature of chicken reaches at least 165°F on an instant-read thermometer. Add additional cooking time if needed.
- 6 Serve hot with fresh chopped parsley, as desired.



Classic Meatloaf

Prep: 15 minutes | **Cook:** 40 minutes | **Makes:** 4–6 servings

Ingredients

- ¼ cup whole milk
- 2 large eggs
- 2 tablespoons Worcestershire sauce
- ½ cup seasoned bread crumbs
- 1 cup crispy fried onions
- 1 teaspoon Italian seasoning
- 1 teaspoon garlic powder
- Kosher salt, as desired
- Ground black pepper, as desired
- 2 pounds 90/10 lean ground beef

Glaze

- 1 cup ketchup
- ¼ cup apple cider vinegar
- 3 tablespoons light brown sugar

Directions

- 1 In a large bowl, combine milk, egg, Worcestershire sauce, bread crumbs, fried onions, and seasonings. Mix until completely combined with a paste-like consistency. Add ground beef and mix to combine. Shape mixture into a 2-inch-thick loaf.
- 2 Place crisper plate in the Big Batch Container, then place meatloaf on top.
- 3 Place the adapter on the container, then install the CRISPi PowerPod in the adapter. Press MODE until AIR FRY illuminates, set time to 40 minutes, and press START to begin cooking.
- 4 Prepare glaze by combining all glaze ingredients in a small bowl. Mix until brown sugar has completely dissolved.
- 5 When 5 minutes remain on the timer, remove PowerPod and brush half the glaze over the meatloaf. Replace PowerPod and press START resume cooking.
- 6 Cooking is complete when internal temperature of the meatloaf reaches at least 155°F on an instant-read thermometer. Add additional time as needed.
- 7 When cooking is complete, allow meatloaf to rest for 5 minutes before slicing and serving with remaining glaze.



Crispy Whole Chicken

Prep: 5 minutes | **Cook:** 60 minutes | **Makes:** 4 servings

Ingredients

3–4 pound whole roaster chicken, patted dry, giblets removed

2 tablespoons extra virgin olive oil

Kosher salt, as desired

Ground black pepper, as desired

Lemon wedges, for garnish

Directions

- 1** Rub entire chicken with olive oil and season generously with salt and pepper.
- 2** Place crisper plate in the Big Batch Container, then place the chicken on top.
- 3** Place the adapter on the container, then install the CRISPi PowerPod in the adapter. Press MODE until AIR FRY illuminates, set time to 60 minutes, and press START to begin cooking.
- 4** Cooking is complete when internal temperature of chicken reaches at least 165°F on an instant-read thermometer. Add additional cooking time if needed.
- 5** Transfer chicken to a cutting board and let rest for 5–10 minutes before slicing. Serve hot with lemon wedges.



Big Batch | 4 qt

Air Fry

BEGINNER RECIPE



Philly Cheesesteaks

Prep: 10 minutes | **Cook:** 30 minutes | **Makes:** 4 servings

Ingredients

2 small bell peppers, thinly sliced
1 white onion, trimmed, peeled, thinly sliced
2 tablespoons extra virgin olive oil
Kosher salt, as desired
Ground black pepper, as desired
2 pounds sirloin steak, thinly sliced
5 slices American or provolone cheese
4 sub rolls, toasted

Directions

- 1 Place bell peppers, onions, oil, salt, and pepper in the Big Batch Container, then toss gently to combine.
- 2 Place the adapter on the container, then install the CRISPi PowerPod in the adapter. Press MODE until AIR FRY illuminates, set time to 30 minutes, and press START to begin cooking.
- 3 Season steak with salt and pepper as desired.
- 4 When 23 minutes remain on the timer, remove PowerPod and place steak over peppers and onions. Replace PowerPod and press START to resume cooking.
- 5 Every 3–4 minutes, remove PowerPod and toss steak, peppers, and onions to ensure even cooking.
- 6 When 1 minute remains on the timer, remove PowerPod and place cheese slices in a single layer over steak mixture, then replace PowerPod and press START to resume cooking.
- 7 When cooking is complete, serve cheesesteaks on toasted sub rolls.



Big Batch | 4 qt

Air Fry

BEGINNER RECIPE



Big Batch Air Fry Chart

NOTE: If cooking smaller amounts of food, use the recommended function, but reduce the time. For best results, check food periodically and shake or toss it often until it reaches the desired doneness.

NOTE: Install crisper plate before cooking.

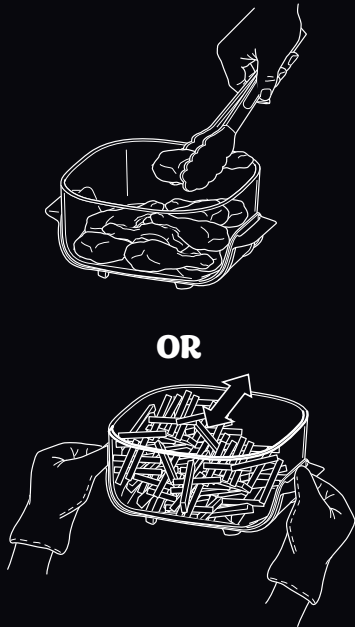
NOTE: When cooking multiple foods back to back, reduce cook time by 3–5 minutes to prevent overcooking.

NOTE: Be sure to first install the PowerPod in the adapter, then place the assembled pod and adapter on the large container.

INGREDIENT	AMOUNT	PREPARATION	OIL	FUNCTION	COOK TIME	INTERACTION
VEGETABLES						
Asparagus	2 bunches	Stems trimmed	Toss with 2 Tsp oil	AIR FRY	15–20 mins	None
Bell peppers	8 peppers	Seeded, cut in quarters	None	AIR FRY	25–35 mins	Flip halfway through cooking
Broccoli	2 heads (1 1/2 lbs)	Cut in 1-inch florets	Toss with 1 Tbsp oil	AIR FRY	15–20 mins	Toss halfway through cooking
Brussels sprouts	1 1/2 lbs	Cut in half, stems removed	Toss with 1 Tbsp oil	AIR FRY	15–20 mins	Toss halfway through cooking
Butternut squash	3 lbs	Peeled, cut in 1–2-inch pieces	Toss with 1 Tbsp oil	AIR FRY	25–30 mins	Toss halfway through cooking
Carrots	2 lbs	Peeled, cut in 1/2-inch pieces	Toss with 1 Tbsp oil	AIR FRY	25–30 mins	None
Cauliflower	1 large head (1 1/2 lbs)	Cut in 1-inch florets	Toss with 2 Tbsp oil	AIR FRY	20–25 mins	Toss halfway through cooking
Green beans	1 1/2 lbs	Trimmed	Toss with 1 Tbsp oil	AIR FRY	20–25 mins	Toss halfway through cooking
Kale (for chips)	3 cups, packed	Torn in pieces, stems removed	None	AIR FRY	10–15 mins	Toss halfway through cooking
Mushrooms	2 1/2 lbs	Rinsed, cut in quarters	Toss with 1 Tbsp oil	AIR FRY	20–25 mins	None
Sweet potatoes	2 1/2 lbs	Cut in 1/2-inch pieces	Toss with 1 Tbsp oil	AIR FRY	30–35 mins	Toss halfway through cooking
Zucchini	2 lbs	Cut in 1/2-inch rounds	Toss with 1 Tbsp oil	AIR FRY	20–25 mins	Toss halfway through cooking
POULTRY						
Chicken breasts, boneless	5–6 breasts (6–8 oz. each)	None	None	AIR FRY	20–25 mins	None
Chicken drumsticks	6 each (1 1/2 lbs)	None	None	AIR FRY	15–20 mins	None
Chicken wings	2 lbs	Drumettes & flats	Toss with 1 Tbsp oil	AIR FRY	30–35 mins	Toss twice during cooking
SEAFOOD						
Crab cakes	4 cakes (6–8 oz. each)	None	Brush with oil	AIR FRY	15–20 mins	None
Salmon fillets	4 fillets (4 oz. each)	None	Brush with oil	AIR FRY	10–15 mins	None
Shrimp	2 lbs	Whole, peeled, tails on	Toss with 1 Tbsp oil	AIR FRY	15–20 mins	None

For best results, shake or toss often.

For best results, flip food halfway through cooking. We recommend frequently checking your food and flipping with silicone-tipped tongs to ensure desired results. Use these cook times as a guide, adjusting to your preference.



OR

Big Batch Air Fry Chart, continued

NOTE: If cooking smaller amounts of food, use the recommended function, but reduce the time. For best results, check food periodically and shake or toss it often until it reaches the desired doneness.

NOTE: Install crisper plate before cooking.

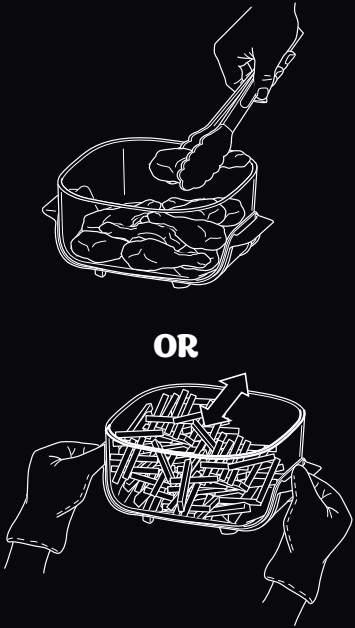
NOTE: When cooking multiple foods back to back, reduce cook time by 3–5 minutes to prevent overcooking.

NOTE: Be sure to first install the PowerPod in the adapter, then place the assembled pod and adapter on the large container.

INGREDIENT	AMOUNT	PREPARATION	OIL	FUNCTION	COOK TIME	INTERACTION
BEEF						
Burgers	4 patties, 80% lean (1/4 lb each), 1 inch thick	None	None	AIR FRY	10–15 mins	Flip halfway through cooking
Hot dogs	18 each	None	None	AIR FRY	10–15 mins	Flip halfway through cooking
Meatballs, fresh	12 meatballs (2 oz. each)	None	None	AIR FRY	15–20 mins	None
Steaks	5 steaks (6 oz. each)	None	None	AIR FRY	10–15 mins	None
Strip steaks	2 steaks (10–12 oz. each)	None	None	AIR FRY	15–20 mins	None
PORK						
Bacon	8 strips, cut in half	None	None	AIR FRY	10–15 mins	None
Pork chops	5 boneless chops (8 oz. each)	None	Brush with oil	AIR FRY	15–20 mins	None
Pork tenderloin	2 tenderloins (1–1 1/2 lbs), cut in half	Whole	Brush with oil	AIR FRY	30–35 mins	Flip halfway through cooking
Sausages	8 sausages	Whole	None	AIR FRY	15–20 mins	None
FROZEN FOODS						
Burgers	4 patties, 80% lean (1/4 lb each)	None	None	MAX CRISP	15–20 mins	None
Chicken nuggets	1 1/2 boxes (1 1/2 lbs)	None	None	MAX CRISP	15–20 mins	Toss halfway through cooking
Egg bites	9 bites (2 oz. each)	None	None	MAX CRISP	10–15 mins	None
Fish fillets	1 box (6 fillets)	None	None	MAX CRISP	10–15 mins	None
Fish sticks	18 fish sticks (11 oz.)	None	None	MAX CRISP	10–15 mins	Flip halfway through cooking
French fries	2 lbs	None	None	MAX CRISP	30–35 mins	Toss halfway through cooking
Hashbrown patties	5 patties (10 oz.)	None	None	MAX CRISP	10–15 mins	Flip halfway through cooking
Mozzarella sticks	2 boxes (11 oz. each)	None	None	MAX CRISP	10–15 mins	Flip halfway through cooking
Pizza rolls	2 bags (20 oz. each)	None	None	MAX CRISP	10–15 mins	Toss halfway through cooking
Popcorn shrimp	2 boxes (14–16 oz. each)	None	None	MAX CRISP	15–20 mins	Toss halfway through cooking
Pot stickers	2 bags (12 oz. each)	None	None	MAX CRISP	20–25 mins	Flip halfway through cooking
Sweet potato fries	1 bag (20 oz.)	None	None	MAX CRISP	10–15 mins	Flip halfway through cooking
Tater tots	1 bag (32 oz.)	None	None	MAX CRISP	20–25 mins	Toss halfway through cooking

For best results, shake or toss often.

For best results, flip food halfway through cooking. We recommend frequently checking your food and flipping with silicone-tipped tongs to ensure desired results. Use these cook times as a guide, adjusting to your preference.



NOTES

This image shows a blank sheet of white paper with horizontal ruling lines. The lines are evenly spaced and run across the width of the page. There are no margins, text, or other markings on the paper.

NOTES

This image shows a single sheet of white paper with horizontal blue or grey ruling lines. The lines are evenly spaced and run across the width of the page. There are approximately 20 lines visible. The paper has a slight shadow on the right side, suggesting it's resting on a surface.

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