

NINJA®

IG650
Series

OWNER'S GUIDE

Foodi

SMART XL PRO GRILL & GRIDDLE




THANK YOU

for purchasing the Ninja® Foodi® Smart XL Pro Grill & Griddle



REGISTER YOUR PURCHASE

 registeryourninja.com

 Scan QR code using mobile device

RECORD THIS INFORMATION

Model Number: _____

Serial Number: _____

Date of Purchase: _____
(Keep receipt)

Store of Purchase: _____

TECHNICAL SPECIFICATIONS

Voltage: 120V~ 60Hz

Watts: 1760W

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

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IMPORTANT SAFEGUARDS

HOUSEHOLD USE ONLY • READ ALL INSTRUCTIONS BEFORE USE

When using electrical appliances, basic safety precautions should always be followed, including the following:

⚠ WARNING

- 1 To eliminate a choking hazard for young children, discard all packaging materials immediately upon unpacking.
- 2 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.
- 3 Keep the appliance and its cord out of reach of children. **DO NOT** allow the appliance to be used by children. Close supervision is necessary when used near children.
- 4 This appliance is for household use only. **DO NOT** use this appliance for anything other than its intended use. **DO NOT** use in moving vehicles or boats. **DO NOT** use outdoors. Misuse may cause injury.
- 5 To reduce the risk of fire, do not place appliance on stovetops or hot surfaces.
- 6 **DO NOT** place in heated oven.
- 7 **DO NOT** place on or near a hot gas or electric burner or in a heated oven.
- 8 Ensure the surface is level, clean and dry. **DO NOT** place the appliance near the edge of a countertop during operation.
- 9 **ALWAYS** ensure the appliance is properly assembled before use.
- 10 When using this appliance, provide at least 6 inches (15.25 cm) of space above and on all sides for air circulation.
- 11 To protect against electrical shock **DO NOT** immerse cord, plugs, or main unit housing in water or other liquid.
- 12 **DO NOT** use the appliance if there is damage to the power cord or plug. Regularly inspect the appliance and power cord. If the appliance malfunctions or has been damaged in any way, immediately stop use and call Customer Service.
- 13 **NEVER** use outlet below countertop surface.
- 14 **DO NOT** place appliance and let cord hang over edges of tables, counters or touch hot surfaces.
- 15 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.
- 16 Before placing any accessory into the cooker, ensure they are clean and dry.
- 17 **DO NOT** use the appliance without the powered grill grate and splatter shield installed.
- 18 **ALWAYS** ensure hood is fully closed before operating.
- 19 **DO NOT** move the appliance when in use.
- 20 **DO NOT** cover the air intake vent or air outlet vent while unit is operating. Doing so will prevent even cooking and may damage the unit or cause it to overheat.
- 21 **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.

- 22 **DO NOT** touch accessories during or immediately after cooking. The basket will become extremely hot during the cooking process. Avoid physical contact while removing the accessory from the appliance. To prevent burns or personal injury **ALWAYS** use care when interfacing with product. Recommend use of long handed utensil and protective hot pads or insulated oven mitts.
- 23 **DO NOT** use this appliance for deep-frying.
- 24 To prevent possible illness, **ALWAYS** use an external food thermometer to check that your food is cooked to the recommended temperatures.
- 25 Should a grease fire occur or the unit emits black smoke, unplug immediately. Wait for smoking to stop before removing any cooking accessories.
- 26 Please refer to the Cleaning & Maintenance section for regular maintenance of the appliance.
- 27 To disconnect, press the power button to turn the unit off, then unplug from socket when not in use and before cleaning.
- 28 Allow to cool before cleaning, disassembly, putting in or taking off parts and storage.
- 29 **DO NOT** clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating a risk of electric shock.
- 30 Cleaning and user maintenance shall not be made by children.
- 31 Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- 32 **DO NOT** place anything on top of the product when the hood is closed during use and stored.
- 33 Ensure the grill plate is correctly inserted and securely locked into position.
- 34 Always ensure the grill is completely cool before releasing and removing the cooking plates.



Indicates to 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.



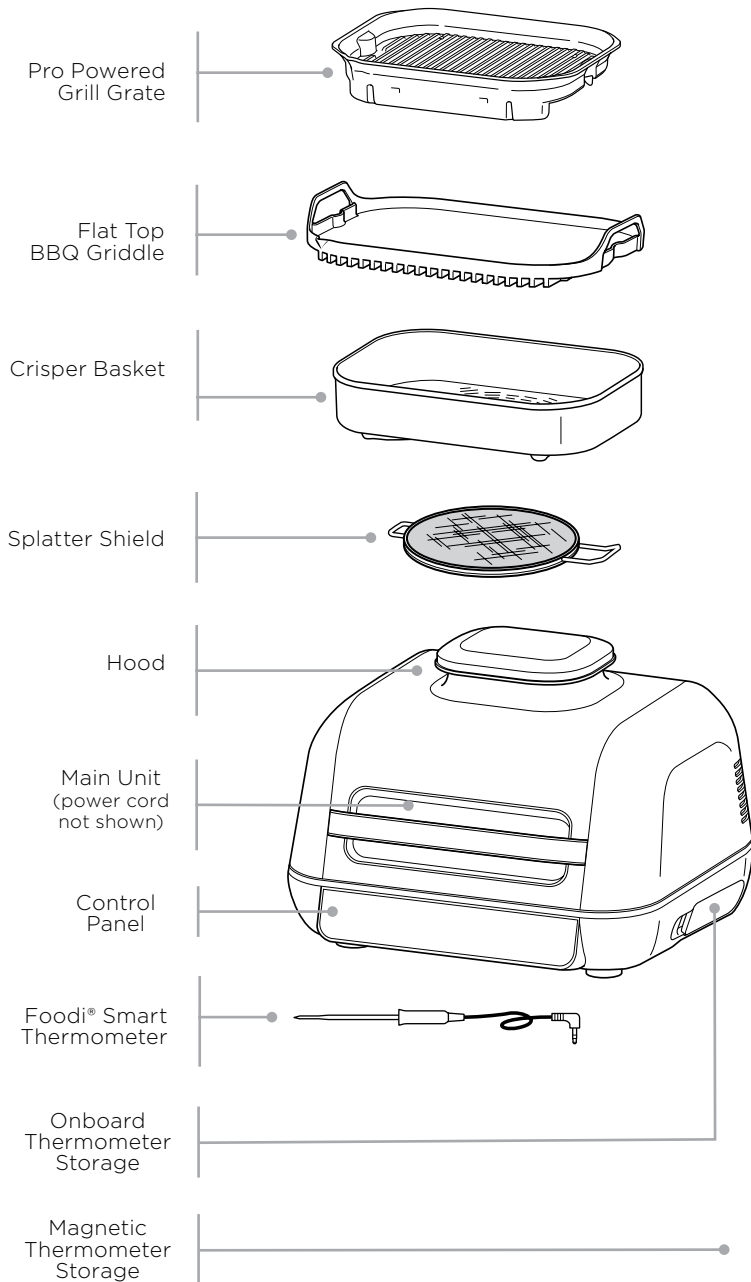
Take care to avoid contact with hot surface. Always use hand protection to avoid burns.



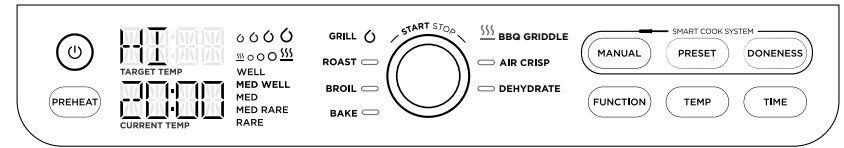
For indoor use only.

SAVE THESE INSTRUCTIONS

PARTS



GETTING TO KNOW THE NINJA® FOODI® SMART XL PRO GRILL & GRIDDLE



NOTE: Not all functions included with every model.

FUNCTION BUTTONS

GRILL: Closed-hood cooking for top and bottom heat. Best when grilling large or thick cuts of meat or frozen food or for an all-around sear. Open the hood while grilling delicate foods or lean proteins to develop char-grilled textures without over cooking.

ROAST: Tenderize meats, roast vegetables, and more.

BROIL: Add a crispy finishing touch to meals or melt cheese on sandwiches.

BBQ GRIDDLE: Griddle, sauté, or sear everything from pancakes to grilled cheese sandwiches on a flat cooking surface.

AIR CRISP: Achieve crispiness and crunch with little to no oil and higher fan speeds.

BAKE: Bake cakes, treats, desserts, and more with lower fan speeds.

DEHYDRATE: Dehydrate meats, fruits, and vegetables for healthy snacks.

MANUAL: Switches the display so you can manually set the internal doneness with the dial.

PRESET: When thermometer is inserted, the display will allow you to select your food type. Turn the dial to select your protein.

DONENESS: When preset is selected, press the doneness button and turn dial to select desired doneness.

OPERATING BUTTONS

POWER: Make sure unit is plugged in. To turn on the unit, press the button.

DIAL: To select a cooking function or other setting, turn the dial .

START/STOP: Press the center of the dial to start or stop the selected cooking function. When most cooking functions are started, the unit enters preheat mode, then cooking begins when the temperature setting is reached.

TEMP: To select temperature, press the **TEMP** button and use the dial to adjust.

TIME: To select cook time, press **TIME** button and use the dial to adjust.

FUNCTION: Press to clear all settings or when thermometer is in “Rest” state (if preheating and cooking have not begun).

PREHEAT: After you set function, time, and temperature then press the dial, the unit will automatically begin preheating. If PREHEAT button is selected after pressing dial, the unit will skip preheating (not recommended).

PREHEAT FOR BETTER RESULTS

For best grilling results, let the unit fully preheat before adding food. Adding food before preheating is complete may lead to overcooking, smoke, and longer preheat time.

BEFORE FIRST USE

- 1 Remove all packaging material, and tape from the unit.
- 2 Remove all accessories from the package and read this manual carefully. Please pay particular attention to operational instructions, warnings, and important safeguards to avoid any injury or property damage.
- 3 Wash the pro powered grill grate, flat top BBQ griddle, crisper basket, thermometer, and splatter shield in warm, soapy water, then rinse and dry thoroughly. The flat top BBQ griddle, crisper basket, and splatter shield are dishwasher safe. The pro powered grill grate, base unit, thermometer, and thermometer holder are **NOT** dishwasher safe.
- 4 **DO NOT** use abrasive brushes or sponges on the cooking surfaces, as it will cause damage to the coating.

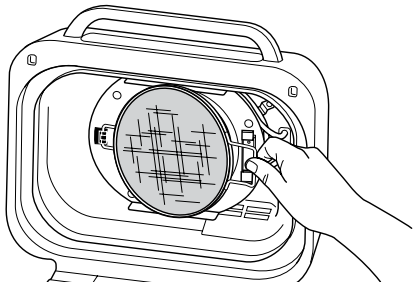
USING THE NINJA® FOODI® SMART XL PRO GRILL & GRIDDLE - CONT.

SPLATTER SHIELD

Located on the underside of the hood, the splatter shield keeps the heating element clean. **ALWAYS** ensure the splatter shield is installed when cooking. Failure to use the splatter shield will result in oil buildup on the heating element, which can cause smoking.

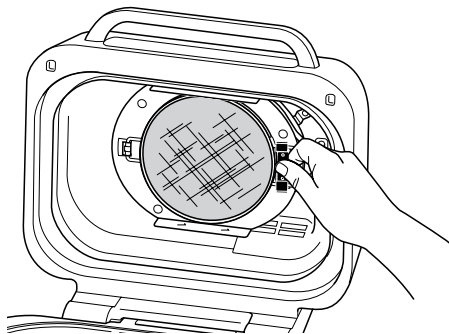
Installing the splatter shield

To install, hook the left side of the splatter shield into place and then snap the right side into place until you hear it click and it feels secure.



Removing the splatter shield and cleaning

Remove the splatter shield for cleaning after each use. Allow the shield to cool completely, then unhook the shield from the back of the hood by pressing the top tab back, then pull handle forward.



GRILLCONTROL TECHNOLOGY

When using the Grill functions, you will need to select the pro powered grill grate temperature setting. Below are recommended temperature levels for common ingredients. **The unit may produce smoke when cooking ingredients on a setting hotter than recommended.**

Grill

Use function with grill grate only.

LO	MED	HI	MAX
<ul style="list-style-type: none"> • Bacon • Sausages • When using thick BBQ sauce 	<ul style="list-style-type: none"> • Frozen meats • Marinated/sauced meats • Burgers 	<ul style="list-style-type: none"> • Steaks • Chicken • Hot dogs • Meat kebabs 	<ul style="list-style-type: none"> • Veggies • Fruit • Pizzas • Fresh/frozen seafood • Veggie Kebabs

Switching to Grill after using another function

If the unit is already warm from using a different function, ADD FOOD may appear on the display immediately. We recommend allowing the grill grate to heat up for at least 6 minutes before placing ingredients on it.

Batch grilling

When grilling more than two consecutive batches of food, it is recommended that you empty the fat/oil from the grease catch. It is also HIGHLY recommended to clean the splatter shield in between uses. This will help prevent grease from burning and causing smoke.

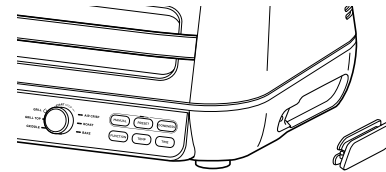
USING THE FOODI® SMART THERMOMETER

IMPORTANT: To prevent burning or scalding, **DO NOT** place hands near Foodi Smart Thermometer cord when in use.

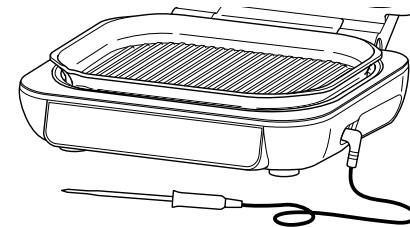
Before First Use

Make sure the thermometer jack is free of any residue and the cord is free of knots before plugging it into the jack. Handle cord with care.

- 1 Pull the magnetic thermometer storage compartment on the right side of the unit outward. Then unwind the cord from the compartment to remove the thermometer.



- 2 Plug the thermometer into the jack. Push firmly on the plug until it cannot go into the jack any further and you feel or hear it click into place. Place the storage compartment back onto the side of the unit.
- 3 Once the thermometer is plugged into the jack, it will enable the PRESET and MANUAL thermometer buttons. Turn the dial to select the desired cook function (e.g., Grill) and cook temperature.



NOTE: There is no need to set a cook time, as the unit will automatically turn off the heating element and alert you when your food has finished cooking.

- 4 If using PRESET, then press the **PRESET** button and turn the center dial to select your desired food type. Upon selection, press the **DONENESS** button and turn the dial to choose your preferred internal doneness (rare through well).

NOTE: Cooking different meats or the same ones to different levels doneness? Refer to the next page for details on programming.

WELL
MED WELL
MED
MED RARE
RARE

If using MANUAL, then press the MANUAL button and use the below recommended internal cook temperatures.

FOOD TYPE:	SET DONENESS TO:
Fish	Medium (130°F)
	Medium Well (140°F)
	Well Done (150°F)
Chicken/Turkey	Well Done (165°F)
Pork	Medium (130°F)
	Medium Well (150°F)
	Well Done (160°F)
Beef/Lamb	Rare (115°F)
	Medium Rare (125°F)
	Medium (130°F)
	Medium Well (145°F)
	Well Done (150°F)

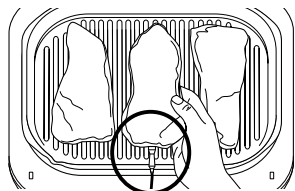
NOTE: Reference USDA guidelines for food-safe temperature recommendations.

NOTE: The recommendations for BEEF/LAMB are lower than normal as unit will carry-over cook 10-15°F.

- 5 Place the accessory required for your selected cook function in the unit and close the hood. Press the dial to begin preheating.

USING THE NINJA® FOODI® SMART XL PRO GRILL & GRIDDLE – CONT.

- While the unit is preheating, insert the thermometer horizontally into the center of the thickest part of the piece of protein. **Refer to the chart on the adjacent page for detailed thermometer placement instructions.**
- When the unit has preheated and ADD FOOD appears on the display, open the hood, place food with inserted thermometer in the unit, and close the hood over the thermometer cord if the function requires the hood to be closed.



Correct thermometer placement. Thermometer grip is fully inside unit.

- The progress bars at the right of the display will track doneness. Flashing doneness indicates progression to that doneness.

WELL
MED WELL
MED
MED RARE
RARE

NOTE: When using Grill, Roast, BBQ Griddle, or Air Crisp, the unit will beep and display FLIP. Flipping is optional but recommended.

- The unit will automatically stop when desired doneness is almost reached, as it accounts for carry-over cooking, and GET FOOD will appear on the display.
- When REST appears on the display, transfer the protein to a plate. Thermometer can be removed before transferring. The protein will continue to carry-over cook to your set doneness, which takes about 3-5 minutes. This is an important step, as not resting could lead to results looking less cooked. Carry-over cook times can vary based on size of protein, cut of protein, and type of protein.

NOTE: The thermometer will be HOT. Use either oven mitts or tongs to take the thermometer out of the protein.

NOTE: To check the internal temperature of other pieces of protein, press and hold MANUAL and insert the thermometer into each piece of meat.

USING THE THERMOMETER IN DIFFERENT COOKING SCENARIOS:

Cooking 2 or more proteins of the same size to different levels of doneness:

- Set the Preset feature to the highest desired level of doneness.
- Insert the thermometer in the protein with the highest desired level of doneness.
- After preheating, place proteins inside the grill. When the progress bars show that the lowest desired level of doneness is reached, remove the protein without thermometer.
- Continue cooking the remaining protein until the next desired level of doneness is reached.

Cooking 2 or more proteins of different sizes:

- Insert thermometer in the smaller protein and use the Preset feature to choose the level of doneness.
- When that protein is done cooking, remove it from the unit.
- Using oven mitts, transfer thermometer to the larger protein and use the arrows to the left of the display to choose its level of doneness.

Cooking 2 or more different types of protein:

- Insert thermometer in the protein with the lowest desired level of doneness.
- Use the Manual feature to choose the desired internal temperature.
- When that protein is done cooking, remove it from the unit.
- Using oven mitts, transfer thermometer to the other protein and use the Manual feature to choose the desired internal temperature.

HOW TO CORRECTLY INSERT THE THERMOMETER

NOTE: DO NOT use the thermometer with frozen protein or cuts of meat thinner than 1 inch.

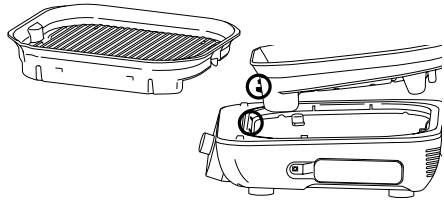
FOOD TYPE:	PLACEMENT	CORRECT	INCORRECT
Steaks Pork chops Lamb chops Chicken breasts Burgers Tenderloins Fish fillets	<ul style="list-style-type: none"> Insert thermometer horizontally into the center of the thickest part of the meat. Make sure the thermometer is close to (but not touching) the bone and away from any fat or gristle. Make sure the tip of the thermometer is inserted straight into the thickest part of the meat, not angled toward the bottom or top of it. <p>NOTE: The thickest part of the fillet may not be the center. It is important that the end of the thermometer hits this area so that desired results are achieved.</p>		
Whole chicken	<ul style="list-style-type: none"> Insert thermometer horizontally into the thickest part of the breast, parallel to—but not touching—the bone. Make sure the tip reaches the center of the thickest part of the breast and doesn't go all the way through the breast into the cavity. 		


USING THE NINJA® FOODI® SMART XL PRO GRILL & GRIDDLE - CONT.

COOKING FUNCTIONS

Grill

- 1 To install the pro powered grill grate, position it in the front of the base so it hooks in, then press down on the back of the grate until it clicks in place. **DO NOT** use the flat top BBQ griddle with this function. Ensure the splatter shield is in place, then close the hood.

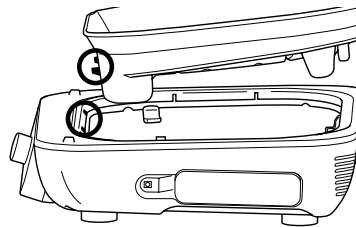
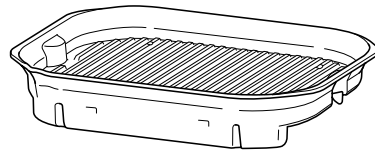



- 2 Make sure the unit is plugged in and press  to turn the unit on. Grill will be selected by default.
- 3 The default temperature setting will display. To adjust temperature if desired, press **TEMP** button and turn dial.
- 4 Press the **TIME** button and turn the dial to select the desired time.
- 5 Press dial to begin preheating. The progress bars will begin illuminating. It will take approximately 8-10 minutes to preheat.
- 6 When preheating is complete, the unit will beep and ADD FOOD will appear on the display.
- 7 Open the hood and place ingredients on the grill grate. Close the hood when cooking thick cuts of meats, frozen protein. Keep hood open when cooking delicate food or lean proteins.
- 8 When cook time is complete, the unit will beep and END will appear on the display.
- 9 Remove food from the grill grate.
- 10 Remove the grill grate by pressing the orange release button on the left side of the unit. The grate will pop up from the back, then you can lift it up and out.



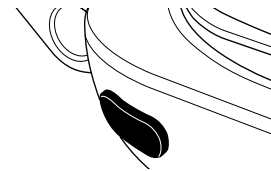
Roast

- 1 To install the pro powered grill grate, position it in the front of the base so it hooks in, then press down on the back of the grate until it clicks in place. Ensure the splatter shield is in place, then close the hood.



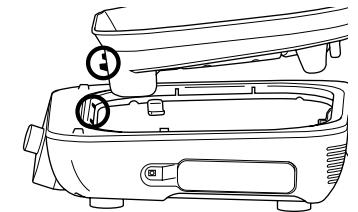
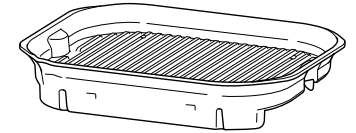
- 2 Make sure the unit is plugged in and press  to turn the unit on.
 - 3 Turn the dial to **ROAST**. The default temperature setting will appear on the display. To adjust temperature if desired, press **TEMP** button and turn dial.
 - 4 Press the **TIME** button and turn the dial to select the desired time.
 - 5 Press the dial to begin preheating. The progress bars will begin illuminating. It will take approximately 3 minutes to preheat.
- NOTE:** While preheating is strongly recommended for best results, you can skip it by pressing the **PREHEAT** button. **ADD FOOD** will appear on the display.
- 6 When preheating is complete, the unit will beep and ADD FOOD will appear on the display.


- 7 Open the hood and place ingredients on the grill grate. Once the hood is closed, cooking will begin and the timer will begin counting down.
- 8 When cook time reaches zero, the unit will beep and END will appear on the display.
- 9 Remove food from the grill grate.
- 10 Remove the grill grate by pressing the orange release button on the left side of the unit. The grate will pop from the back, then lift up.

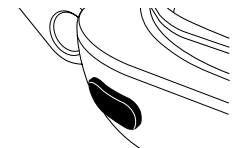


Broil (not included on all models)

- 1 To install the pro powered grill grate, position it into the front of the base so it hooks in, then press down on the back of the grate until it clicks in place. Ensure the splatter shield is in place, then close the hood.



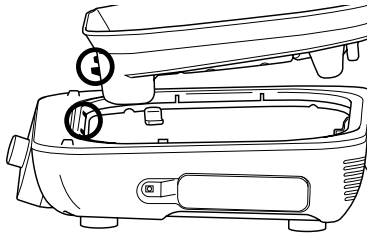
- 2 Place ingredients on the grill grate and close the hood, as the unit does not require preheating for this function.
- 3 Make sure the unit is plugged in and press  to turn the unit on.
- 4 Turn the dial to **BROIL** function. The default temperature setting will display. To adjust temperature if desired, press **TEMP** button and turn dial.
- 5 Press the **TIME** button and turn the dial to select the desired time.
- 6 Press the dial to begin. (The unit does not preheat in Broil mode.)
- 7 When cook time reaches zero, the unit will beep and END will appear on the display.
- 8 Remove food from the grill grate.
- 9 Remove the grill grate by pressing the orange release button on the left side of the unit. The grate will pop up from the back, then you can lift it up and out.



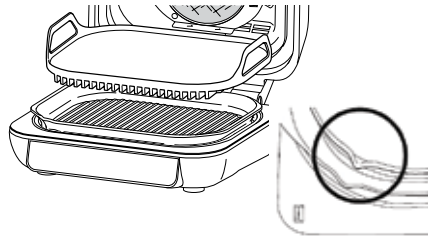
USING THE NINJA® FOODI® SMART XL PRO GRILL & GRIDDLE - CONT.

BBQ Griddle

- 1 To install the pro powered grill grate, position it in the front of the base so it hooks in, then press down on the back of the grate until it clicks in place. Ensure the splatter shield is in place.



- 2 Place flat top BBQ griddle on the grill grate so the griddle sits flat and spouts are aligned with the front left corner of the unit, then close the hood. If incorrectly installed, griddle will tilt forward.



- 3 Make sure the unit is plugged in and press **⏻** to turn the unit on.
- 4 Turn the dial to **BBQ GRIDDLE** function. The default temperature setting will display. To adjust temperature if desired, press **TEMP** button and turn dial.
- 5 Press the **TIME** button and turn the dial to select the desired time.
- 6 Press the dial to begin preheating. The progress bars will begin illuminating. It will take approximately 9-10 minutes to preheat.

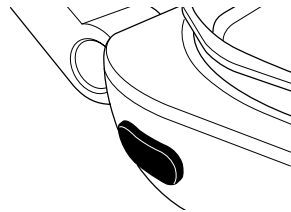
PRE

- 7 When preheating is complete, the unit will beep and ADD FOOD will appear on the display.

- 8 Open the hood and place ingredients on the griddle. The countdown timer has a 15-second delayed start. Leave hood open unless recipe directs otherwise.

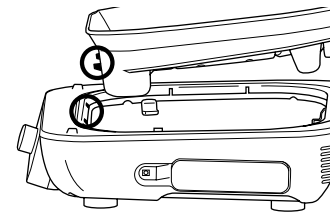
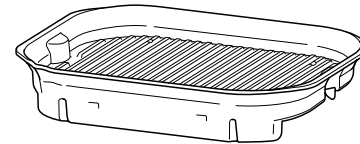
NOTE: If batch cooking meats, for best results, we recommend in between batches to close the hood and run the programmed function for 2 to 3 minutes before adding more food.

- 9 When cook time reaches zero, the unit will beep and END will appear on the display.
- 10 Remove food from the griddle, then remove the griddle from the grill grate.
- 11 Remove the grill grate by pressing the orange release button on the left side of the unit. The grate will pop from the back then lift up.

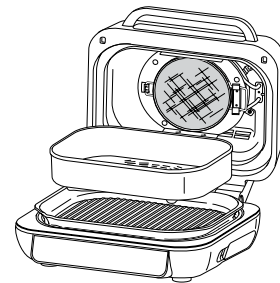


Air Crisp

- 1 To install the pro powered grill grate, position it in the front of the base so it hooks in, then press down on the back of the grate until it clicks in place. Ensure the splatter shield is in place, then close the hood.



- 2 Place the crisper basket on the grate and position the basket to sit along the rear of the grill grate so the basket feet sit in the grill grate spaces.

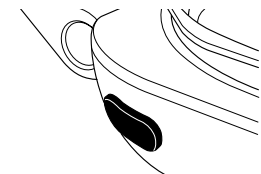


- 3 Make sure the unit is plugged in and press **⏻** to turn the unit on.
- 4 Turn the dial to **AIR CRISP**. The default temperature setting will appear on the display. To adjust temperature if desired, press **TEMP** button and turn dial.
- 5 Press the **TIME** button and turn the dial to select the desired time.

- 6 Press the dial to begin preheating. The progress bars will begin illuminating. It will take approximately 3 minutes to preheat.
- 7 When preheating is complete, the unit will beep and ADD FOOD will appear on the display.

NOTE: While preheating is strongly recommended for best results, you can skip it by pressing the **PREHEAT** button. **ADD FOOD** will appear on the display.

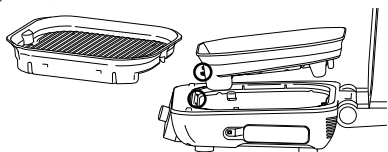
- 8 Open the hood and place ingredients in the crisper basket. Once the hood is closed, cooking will begin and the timer will start counting down.
- 9 For best results, we recommend shaking ingredients frequently. When you open the hood, the unit will pause. Use silicone-tipped tongs or oven mitts to shake the basket. When done, replace the basket and close the hood. Cooking will automatically resume after hood is closed.
- 10 When cook time reaches zero, the unit will beep and END will appear on the display.
- 11 Remove crisper basket from the grill grate.
- 12 Remove the grill grate by pressing the orange release button on the left side of the unit. The grate will pop from the back, then lift up.



USING THE NINJA® FOODI® SMART XL PRO GRILL & GRIDDLE - CONT.

Bake

- 1 To install the pro powered grill grate, position it in the front of the base so it hooks in, then press down on the back of the grate until it clicks in place. Ensure the splatter shield is in place, then close the hood.



- 2 Make sure the unit is plugged in and press **⏻** to turn the unit on.
- 3 Turn the dial to **BAKE**. The default temperature setting will appear on the display. To adjust temperature if desired, press **TEMP** button and turn dial.
- 4 Press the **TIME** button and turn the dial to select the desired time.
- 5 Press the dial to begin preheating. The progress bars will begin illuminating. It will take approximately 3 minutes to preheat.

NOTE: While preheating is strongly recommended for best results, you can skip it by pressing the **PREHEAT** button. **ADD FOOD** will appear on the display.

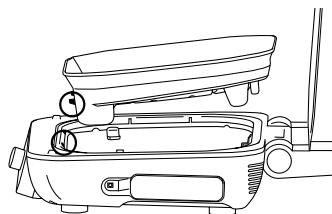
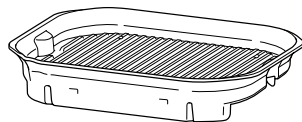
NOTE: When using the Bake function, make sure to use the proper accessory. For wet or battered ingredients, use a baking dish. For loose items such as cinnamon rolls, hand pies, or biscuits, use the crisper basket.

- 6 When preheating is complete, the unit will beep and **ADD FOOD** will appear on the display.
- 7 Open the hood and place ingredients on the grate or place bake pan on the grate. Once the hood is closed, cooking will begin and the timer will start counting down.
- 8 When cook time reaches zero, the unit will beep and **END** will appear on the display.
- 9 Remove food from the grill grate.
- 10 Remove the grill grate by pressing the orange release button on the left side of the unit. The grate will pop up from the back, then you can lift it up and out.

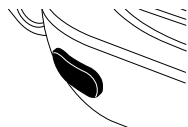


Dehydrate (not included on all models)

- 1 To install the pro powered grill grate, position it in the front of the base so it hooks in, then press down on the back of the grate until it clicks in place. Ensure the splatter shield is in place, then close the hood.



- 2 Place the crisper basket on the grill grate and add ingredients to the basket. Close the hood, as the unit does not require preheating for this function.
- 3 Make sure the unit is plugged in and press **⏻** to turn the unit on.
- 4 Turn the dial to **DEHYDRATE** function. The default temperature setting will display. To adjust temperature if desired, press **TEMP** button and turn dial.
- 5 Press the **TIME** button and turn the dial to select the desired time.
- 6 Press the dial to begin. (The unit does not preheat in Dehydrate mode.)
- 7 When dehydrate time reaches zero, the unit will beep and **END** will appear on the display.
- 8 Remove ingredients and basket from the grill grate.
- 9 Remove the grill grate by pressing the orange release button on the left side of the unit. The grate will pop up from the back, then you can lift it up and out.



CLEANING YOUR NINJA® FOODI® SMART XL PRO GRILL & GRIDDLE

The unit should be cleaned thoroughly after each use. Always let the appliance cool before cleaning.

- Unplug the unit from the wall outlet before cleaning. Keep the hood open after removing your food to allow the unit to cool quicker.
- The flat top BBQ griddle, crisper basket, and splatter shield are dishwasher safe. The pro powered grill grate, base unit, thermometer, and thermometer holder are **NOT** dishwasher safe. To prolong the nonstick coating of the crisper basket, we recommend hand-washing in warm, soapy water.
- For the best dishwasher cleaning results, we recommend rinsing the flat top BBQ griddle, crisper basket, and splatter shield with warm water before placing them in the dishwasher.
- If hand-washing, air-dry or towel-dry all parts after washing.
- The inner hood should be wiped down with a damp towel or cloth after each use to deodorize the unit and remove any grease.
- If food residue or grease is stuck on the powered grill grate, splatter shield, or any other removable part (except the thermometer), soak in warm, soapy water before cleaning.

NOTE: The Foodi Smart Thermometer and holder are handwash with a damp cloth only. Never place unit or thermometer in dishwasher or submerge in liquid of any kind.

- Clean the splatter shield after every use. Soaking the splatter shield overnight will help soften any baked-on grease. After soaking, use a cleaning brush or tool to remove the grease from the stainless steel frame and front tabs.
- Deep clean the splatter shield by putting it in a pot of water and boiling it for 10 minutes. Then rinse with room-temperature water and allow to dry completely.
- Gently wipe down the inside of the hood with a damp cloth.

NOTE: NEVER use abrasive tools or cleaners. **NEVER** immerse the main unit or thermometer in water or any other liquid. **DO NOT** place in dishwasher.

- When stacking the coated accessories to store, place a cloth or paper towel between each piece to protect the coated surfaces.

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 your product online at registryourninja.com and have the product on hand when you call.

TROUBLESHOOTING

- **“Add Food” appears on the control panel display.**
The unit has completed preheating and it is now time to add your ingredients.
- **“Shut Lid” appears on the control panel display.**
The hood is open and needs to be closed for the selected function to start.
- **“Plug In” appears on the control panel display.**
The thermometer is not plugged into the jack on the right side of the control panel. Plug the thermometer in before proceeding. Press the thermometer in until you hear a click.
- **“PRBE ERR” appears on the control panel display.**
This means the unit timed out before food reached the set internal temperature. As a protection for the unit, it can run for only certain lengths of time at specific temperatures.
- **“Add Grate” appears on the control panel display.**
The grill grate must be installed in the base unit before cooking. Add the powered grill grate.
- **“E” appears on the control panel display.**
The unit is not functioning properly. Contact Customer Service at 1-877-646-5288. So we may better assist you, please register your product online at registeryourninja.com and have the product on hand when you call.
- **Why is my food overcooked or undercooked even though I used the thermometer?**
It is important to insert the thermometer lengthwise into the thickest part of the ingredient to get the most accurate reading. Make sure to allow food to rest for 3–5 minutes to complete cooking. For more information, refer to the Using the Foodi® Smart Thermometer section.
- **Why is there no noise during BBQ Griddle preheat even though the preheat progress bars are showing?**
As long as the progress bars show, your unit is preheating. BBQ Griddle will preheat the bottom plate, and the fan will turn on several minutes into preheating.
- **Can I cancel or override preheating?**
Preheating is highly recommended for best results, but you can skip it by selecting the PREHEAT button after you press the dial.
- **Should I add my ingredients before or after preheating?**
For best results, let the unit preheat before adding ingredients.
- **Why is the unit emitting smoke?**
When using the Grill function, always select the recommended temperature setting. Recommended settings can be found in the Quick Start Guide and in the Inspiration Guide. Make sure the splatter shield is installed.
- **How do I pause the unit so I can check my food?**
By opening the hood during a cooking function besides Grill and BBQ Griddle, the unit will automatically pause.
- **Will the thermometer grip melt if it touches the hot grill grate?**
No, the grip is made of a high-temperature silicone that can handle the unit's high temperatures.
- **Why did a circuit breaker trip while using the unit?**
The unit uses 1760 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 unit be the only appliance plugged into an outlet when in use. To avoid tripping a breaker, make sure the unit is the only appliance plugged into an outlet on a 15-amp breaker.
- **Why does the unit have a 1–9 scale for the Beef Preset?**
Perception of what a specific internal doneness looks like differs from person to person, even restaurant to restaurant. The 1–9 scale provides a wide range of options so you can customize doneness to your liking.

Shark NINJA

ONE (1) YEAR LIMITED WARRANTY

The One (1) Year Limited Warranty applies to purchases made from authorized retailers of **SharkNinja Operating LLC**. Warranty coverage applies to the original owner and to the original product only and is not transferable.

SharkNinja warrants that the unit shall be free from defects in material and workmanship for a period of one (1) year from the date of purchase when it is used under normal household conditions and maintained according to the requirements outlined in the Owner's Guide, subject to the following conditions and exclusions:

What is covered by this warranty?

1. The original unit and/or non-wearable parts deemed defective, in SharkNinja's sole discretion, will be repaired or replaced up to one (1) year from the original purchase date.
2. In the event a replacement unit is issued, the warranty coverage ends six (6) months following the receipt date of the replacement unit or the remainder of the existing warranty, whichever is later. SharkNinja reserves the right to replace the unit with one of equal or greater value.

What is not covered by this warranty?

Our Customer Service Specialists are available to provide all the warranty service options available to you, including the possibility of upgrading to our VIP Warranty Service Options for select product categories.

1. Normal wear and tear of wearable parts (including cooking pot, crisper basket, splatter shield, thermometer, etc.), which require regular maintenance and/or replacement to ensure the proper functioning of your unit, are not covered by your warranty. Replacement parts are available for purchase at ninjaaccessories.com.
2. Any unit that has been tampered with or used for commercial purposes
3. Damage caused by misuse, abuse, negligent handling, failure to perform required maintenance (e.g., failure to keep the splatter shield and grease collector clean), or damage due to mishandling in transit.
4. Consequential and incidental damages.
5. Defects caused by repair persons not authorized by SharkNinja. These defects include damages caused in the process of shipping, altering, or repairing the SharkNinja product (or any of its parts) when the repair is performed by a repair person not authorized by SharkNinja.
6. Products purchased, used, or operated outside North America.

How to get service

If your appliance fails to operate properly while in use under normal household conditions within the warranty period, visit ninjakitchen.com/support for product care and maintenance self-help. Our Customer Service Specialists are also available at **1-877-646-5288** to assist with product support and warranty service options, including the possibility of upgrading to our VIP warranty service options for select product categories. So we may better assist you, please register your product online at registeryourninja.com and have the product on hand when you call.

SharkNinja will cover the cost for the customer to send in the unit to us for repair or replacement. A fee of \$20.95 (subject to change) will be charged when SharkNinja ships the repaired or replacement unit.

How to initiate a warranty claim

You must call **1-877-646-5288** to initiate a warranty claim. You will need the receipt as proof of purchase. We also ask that you register your product online at registeryourninja.com and have the product on hand when you call, so we may better assist you. A Customer Service Specialist will provide you with return and packing instruction information.

How state law applies

This warranty gives you specific legal rights, and you also may have other rights that vary from state to state. Some states do not permit the exclusion or limitation of incidental or consequential damages, so the above may not apply to you.

SharkNinja Operating LLC
US: Needham, MA 02494
1-877-646-5288
ninjakitchen.com

Illustrations may differ from actual product. We are constantly striving to improve our products, therefore the specifications contained herein are subject to change without notice.

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

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