

NINJA®

AG400
Series

OWNER'S GUIDE

Foodi® PRO GRILL WITH INTEGRATED SMART PROBE



THANK YOU

for purchasing the Ninja® Foodi® Pro Grill



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

THIS OWNER'S GUIDE COVERS MODELS:

AG400

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

-  **Read and review instructions for operation and use.**
-  **Take care to avoid contacts with hot surface. Always use hand protection to avoid burns.**

 **For indoor and household use only.**

Read all instructions before using your Ninja® Foodi® Pro Grill.

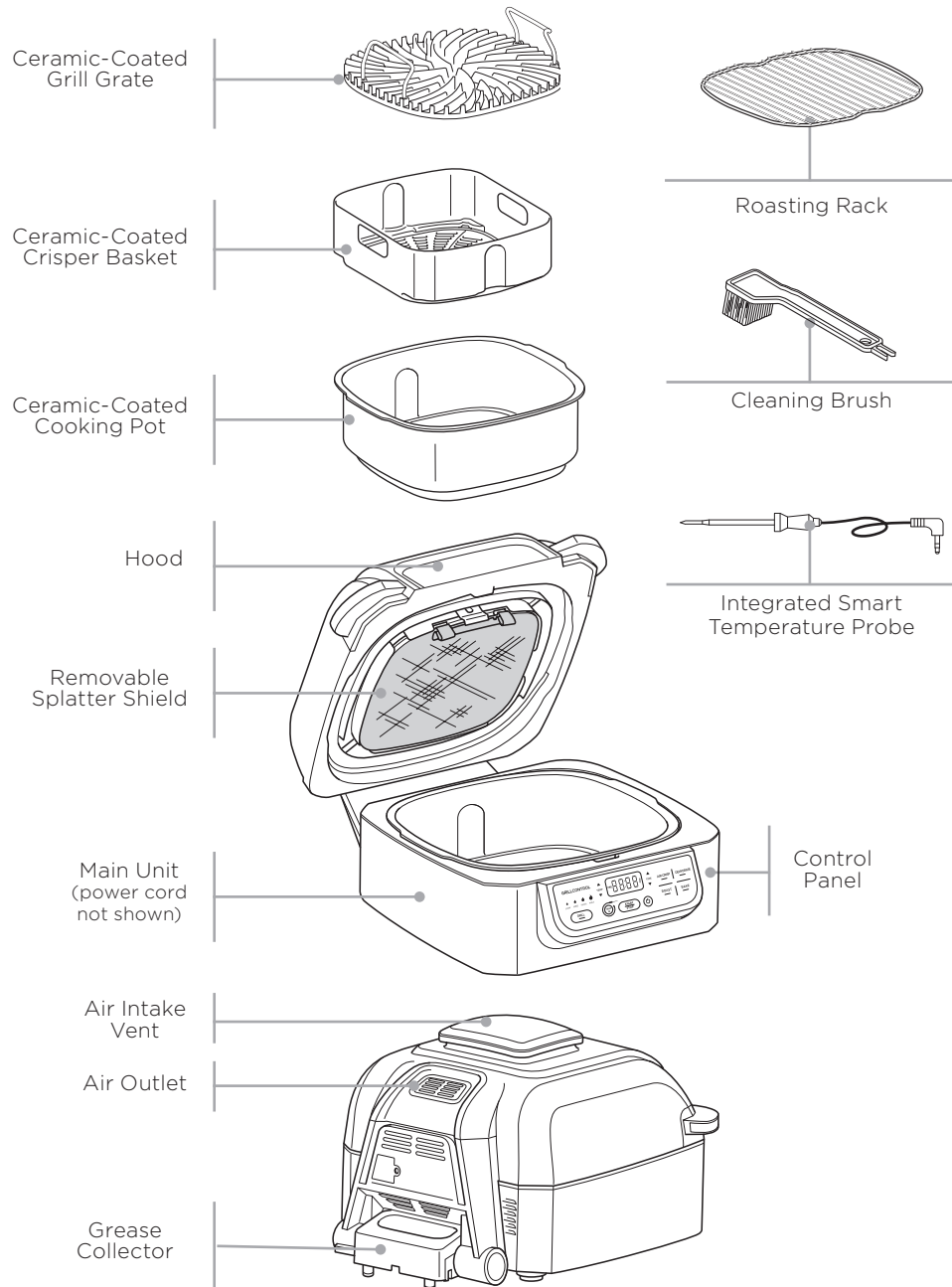
When using electrical appliances, basic safety precautions should always be followed, including the following:

WARNING

- 1 Remove and discard the protective cover fitted on the power plug of this appliance.
- 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 Ensure the surface is level, clean and dry. **DO NOT** place the appliance near the edge of a countertop during operation.
- 6 **ALWAYS** ensure the appliance is properly assembled before use.
- 7 When using this appliance, provide at least 6 inches (15.25 cm) of space above and on all sides for air circulation.
- 8 **DO NOT** use an extension cord. A short power-supply cord is used to reduce the risk of children grabbing the cord or becoming entangled and to reduce the risk of people tripping over a longer cord.
- 9 To protect against electrical shock **DO NOT** immerse cord, plugs, or main unit housing in water or other liquid.
- 10 **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.
- 11 **NEVER** use outlet below countertop surface.
- 12 **DO NOT** place appliance and let cord hang over edges of tables, counters or touch hot surfaces.
- 13 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.
- 14 Before placing any accessory into the cooker, ensure they are clean and dry.
- 15 **DO NOT** use the appliance without the removable cooking pot and splatter shield installed.
- 16 **ALWAYS** ensure hood is fully closed before operating.
- 17 **DO NOT** move the appliance when in use.
- 18 **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.
- 19 **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.
- 20 **DO NOT** touch accessories during or immediately after cooking. The grill grate and basket becomes 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.
- 21 **DO NOT** use this appliance for deep-frying.
- 22 The Ninja Integrated Smart Temperature Probe **DOES NOT** replace an external food thermometer.
- 23 To prevent possible illness, **ALWAYS** use a thermometer to check that your food is cooked to the recommended temperature.
- 24 Should a grease fire occur or the unit emits black smoke, unplug immediately. Wait for smoking to stop before removing any cooking accessories.
- 25 Please refer to the Cleaning & Maintenance section for regular maintenance of the appliance.
- 26 To disconnect, turn unit to “off”, then unplug from socket when not in use and before cleaning.
- 27 Allow to cool before cleaning, disassembly, putting in or taking off parts and storage.
- 28 **DO NOT** clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating a risk of electric shock.
- 29 Cleaning and user maintenance shall not be made by children.
- 30 **DO NOT** place on or near a hot gas or electric burner or in a heated oven.
- 31 Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.

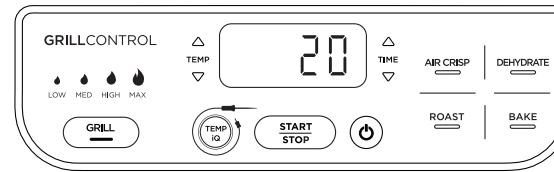
SAVE THESE INSTRUCTIONS

PARTS



NOTE: Additional accessories are available for purchase at ninjaaccessories.com.

GETTING TO KNOW THE NINJA® FOODI® PRO GRILL



The control panel display shows time in an HH:MM format. The display to the left reads 20 minutes.

*Not all functions are included on every model.

FUNCTION BUTTONS

GRILL Grill indoors while creating even char, grill marks, and grilled flavor.

AIR CRISP For crispiness and crunch with little to no oil.

ROAST Tenderize meats, roast vegetables, and more.

BAKE Bake cakes, treats, desserts, and more.

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

OPERATING BUTTONS

POWER button Once the unit is plugged in, press the power button to turn on the unit. Pressing it during cooking stops the current cooking function and turns off the unit.

TEMP iQ button Allows you to set an alert when using the temperature probe so you know when food is cooked to your preferred doneness. TEMP iQ does not work with the Dehydrate function.

TEMP arrows Use the up and down TEMP arrows to adjust the cooking temperature in any function. When using the GRILL function, toggle the GRILL button or use the up and down arrows to adjust cooking temperature.

NOTE: Use the up and down TEMP arrows when in TEMP iQ mode to set the probe alert temperature.

TIME arrows Use the up and down TIME arrows to adjust the cook time in any function. When using the TEMP iQ button, setting the time is not an available option.

NOTE: To adjust the temperature or time during cooking, press the up and down arrows. The unit will then resume at those settings.

START/STOP button After selecting temperature and time, press the START/STOP button to begin cooking.

STANDBY MODE
The unit will go into Standby Mode if cooking is not in process and there has been no interaction with the control panel for 10 minutes.

BEFORE FIRST USE

- 1 Remove all packaging material, promotional labels, 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 grill grate, splatter shield, crisper basket, roasting rack, temperature probe, cleaning brush, and cooking pot in warm, soapy water, then rinse and dry thoroughly. The grill grate, splatter shield, crisper basket, roasting rack, cleaning brush, and cooking pot are also dishwasher safe. **NEVER** clean the main unit or temperature probe in the dishwasher.

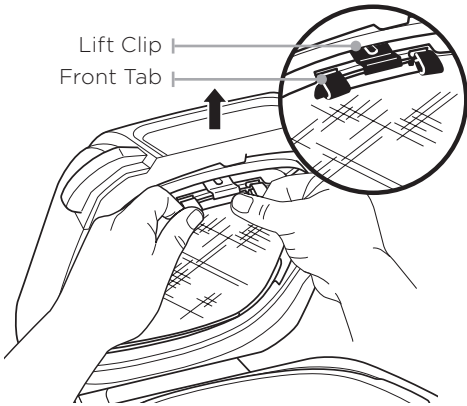
USING THE NINJA® FOODI® PRO GRILL

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.

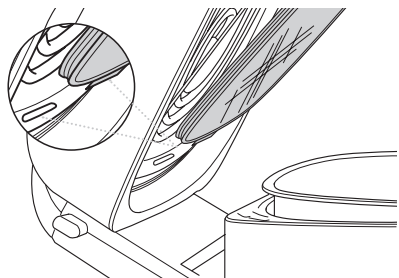
Removing the splatter shield

Remove the splatter shield for cleaning after every use. First allow the splatter shield to cool completely, then remove it by using your thumb to release the front clip by pushing the front clip upwards and using your other hand to pull one of the outer tabs toward you. This will release the splatter shield, allowing you to pull it out of the slot along the back of the hood.



Installing the splatter shield

To install, gently push the splatter shield into the back of the hood. Insert the back tab on shield with the slot on the back of the hood. Then gently push the splatter shield upward until it clicks into the clip on the front of the hood.



GRILLCONTROL TECHNOLOGY

Our technology allows you to control the temperature of the grill grate for precise cooking and keep smoke out of the kitchen. When using the Grill function, you will need to select the grill grate temperature setting. Below are recommended temperature levels for common ingredients.

LOW 400°F	MEDIUM 450°F	HIGH 500°F	MAX up to 510°F
<ul style="list-style-type: none"> • Bacon • Sausages • Calzones • When using thick BBQ sauce 	<ul style="list-style-type: none"> • Frozen meats • Marinated/ sauced meat 	<ul style="list-style-type: none"> • Steaks • Chicken • Burgers • Hot dogs 	<ul style="list-style-type: none"> • Veggies • Fruit • Pizzas • Fresh/ frozen seafood • Kebabs

NOTE: The unit could create smoke during the cooking process. For less smoke, we recommend using canola, coconut, avocado, grapeseed, or vegetable oil instead of olive oil.

NOTE: The unit may produce smoke when cooking meats on a hotter setting than what is recommended. For more cooking charts, refer to your Inspiration Guide or visit ninjakitchen.com.

Switching to Grill after using another function

If the unit is already warm from using a different function, and the grill grate is at room temperature when you place it in the unit, "Add Food" may appear on the screen immediately. We recommend allowing the grill grate to heat up for at least 6 minutes before placing ingredients on it. As the unit continues to run and the grill grate heats up, "Add Food" will remain on the screen until you open the hood and place ingredients on the grate.

Batch grilling

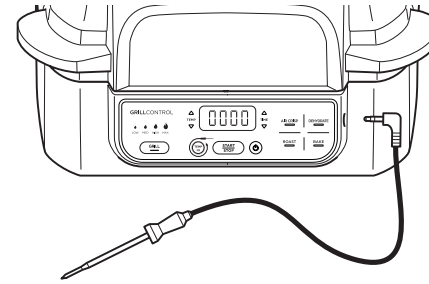
When grilling more than two consecutive batches of food, it is recommended that you empty the fat/oil from the removable cooking pot. This will help prevent grease from burning and causing smoke.

We also recommend allowing the grill grate to heat back up for at least 3-5 minutes between batches to ensure consistent grill marks and char.

USING THE INTEGRATED SMART TEMPERATURE PROBE

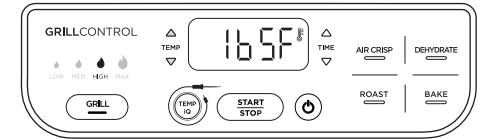
Before first use: Make sure the probe jack is free of any residue and the cord is free of knots before plugging it into the socket.

- 1 Select the desired cook function (e.g., Grill) and temperature, then plug the temperature probe into the socket on the right side of the control panel. The probe must be plugged in before setting Temp iQ. (The probe cannot be used with the Dehydrate function.)



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

- 2 Press the TEMP iQ button and use the TEMP up and down arrows to select the desired internal cook temperature (100°F-170°F). Use the chart below to help determine the desired internal cook temperature.



NOTE: If you need to adjust the function temperature, press the TEMP iQ button again to exit TEMP iQ mode. The unit will return to the function temperature setting.

NOTE: The recommended internal temperature settings are based on how the unit cooks and may seem lower than recommended temperature doneness found in other products. Internal food temp continues to rise as food rests at room temperature. Carry-over cook temperatures are based on foodsafety.gov/keep/charts/mintemp.html

FOOD:	SET TEMP IQ TO:	ALLOW FOOD TO CARRY-OVER COOK (REST)* TO:
Fish	140°F	145°F
Poultry	170°F	170°F or higher
Pork	140°F	145°F
Beef/Lamb		
Rare	120°F	125°F
Medium Rare	130°F	135°F
Medium	140°F	145°F
Medium Well	145°F	150°F
Well Done	155°F	160°F
Ground Pork	155°F	160°F
Ground Poultry	170°F	170°F or higher

*What is carry-over cooking? Carry-over cooking (resting) is when food retains heat and continues to cook after being removed from the source of heat. This process is stated in Step 6a.

USING THE NINJA® FOODI® PRO GRILL - CONT.

- 3** Place the accessory required for your selected cook function in the unit and close the hood. Press START/STOP to begin preheating. While the unit is preheating, insert the probe horizontally into the center of the thickest part of the largest piece of protein, close to (but not touching) the bone. **DO NOT** insert the probe vertically or at an angle, as it will not deliver an accurate reading. **ALWAYS** insert it into the thickest piece of protein.

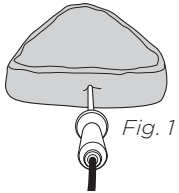


Fig. 1

Refer to Fig. 1 and Fig. 2 for correct placement of probe.

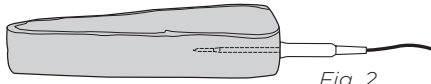


Fig. 2

Refer to Fig. 3 for incorrect placement of probe.

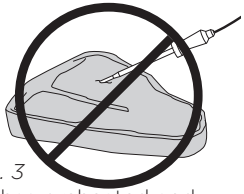
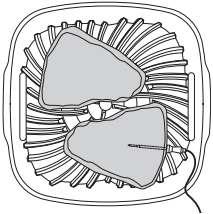


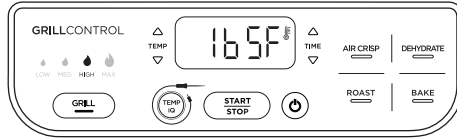
Fig. 3

- 4** When the unit has preheated and “Add Food” flashes on the screen, open the hood, place food in the unit, and close the hood over the probe cord. The display will now show the temperature probe reading as the food cooks.



NOTE: DO NOT touch the hot probe or cord with bare hands during or just after cooking. Always wear heat-resistant gloves.

- 5** When the inside of your food reaches the temperature you have set, the unit will beep and the probe icon will blink. The display will continue to show the internal temperature of your food. You can turn off the probe at any time by pressing START/STOP. **ALWAYS** remove food immediately once the desired internal temperature is reached to prevent overcooking.



- 6a Probe cooking complete:** Remove protein from the unit, keeping the probe inserted, and place it on a plate to rest for at least 5 minutes. The protein will carry-over cook while it is resting. When it reaches the carry-over cook temperature in the chart on the previous page, cooking is complete.

- 6b Cooking more food without the probe:** If you are cooking more food using the same function, but do not need to use the probe, simply press TEMP iQ and use the TEMP down arrow to set the probe to “OFF.” Then press the up TIME arrow to set a new cook time. Adjust the function temperature if needed. Press START/STOP to begin. If you are cooking more food using a different function, select that function before setting the new cook time and temperature.

NOTE: You can check the internal temperature of food at any time, even if a cook function is not running. Simply press the TEMP iQ button for 2 seconds.

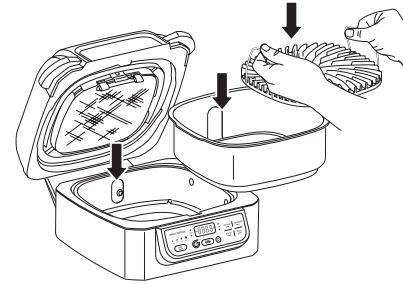
- 6c Batch cooking with the probe:** If you are batch cooking more protein, remove the probe from the cooked protein and insert it in the center of the largest piece of uncooked protein. Press the TEMP iQ button, set the desired internal temperature, and press START/STOP. “Add Food” will display, let the unit run for approximately 3 minutes before opening the hood and adding the next batch of protein. Then follow step 5.

COOKING FUNCTIONS

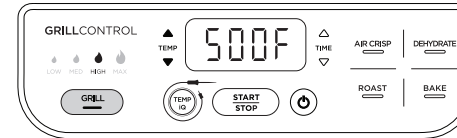
Ensure the unit is plugged in before turning it on. Press the power button.

Grill

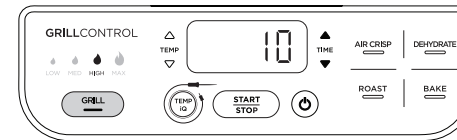
- 1** Place the cooking pot in the unit with the indent on the pot aligned with the rear bump on the main unit. Then place the grill grate in the pot with the handles facing up. Ensure the splatter shield is in place and close the hood.



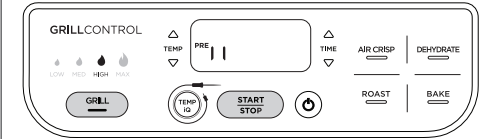
- 2** Press the GRILL button. The default temperature level will illuminate on the left side of the control panel and the corresponding air temperature will appear on the display screen. Press the Grill button or the up and down TEMP arrows to adjust the temperature setting.



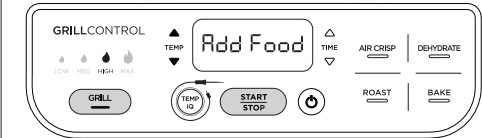
- 3** Press the up and down TIME arrows to set the cook time, in 1-minute increments, up to 30 minutes, or follow the instructions on page 9 to set a probe temperature using TEMP iQ.



- 4** Press START/STOP to begin preheating. PRE will appear on the display screen, and the progress bar will begin. It can take approximately 8 minutes to preheat.



- 5** When preheating is complete, the unit will beep and “Add Food” will flash across on the display screen.



- 6** Open the hood and place ingredients on the grill grate. Once the hood is closed, cooking will begin and the timer will start counting down.

NOTE: If you would like to use the temperature probe just to check your food, press TEMP iQ for 2 seconds and the food's internal temp will appear on the screen for 5 seconds. If the screen starts to blink, you didn't hold the button long enough. Refer to the Troubleshooting section.

- 7** When cook time is complete, the unit will beep and END will appear on the display screen. If you need to add more time to cook your food, press the TIME up arrow and press START/STOP. Time adjustment differs when using the probe. Reference page 10, step 6b when using the probe.

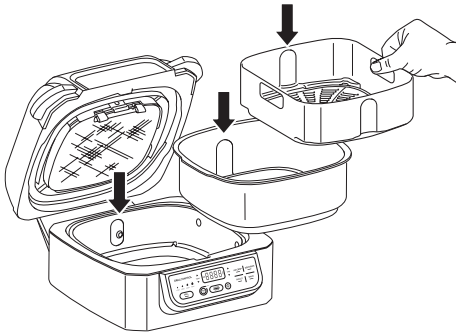
- 8** Keep the hood open after removing your food so the unit will cool down more quickly. The stainless steel wrap on the exterior of the unit will be hot after cooking.

NOTE: If batch cooking, refer to the bottom of page 8 for instructions.

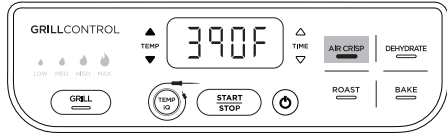
USING THE NINJA® FOODI® PRO GRILL - CONT.

Air Crisp

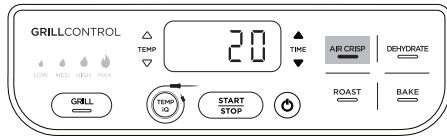
- Place cooking pot in the unit with the indent on the pot aligned with the bump on the main unit. Place the crisper basket in the pot, then close the hood.



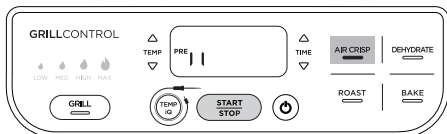
- Press the AIR CRISP button. The default temperature setting will display. Use the up and down TEMP arrows to adjust the temperature.



- Use the up and down TIME arrows to set the cook time, in 1-minute increments, up to 1 hour, or follow the instructions on page 9 to set a probe temperature using TEMP iQ.

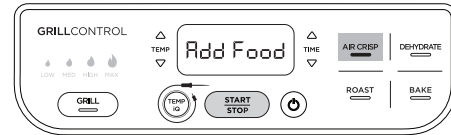


- Press START/STOP to begin preheating. PRE will appear on the display screen, and the progress bar will begin. It can take up to 3 minutes to preheat.



NOTE: While preheating is strongly recommended for best results, you can skip it by pressing the AIR CRISP button again. "Add Food" will flash across the screen. 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.

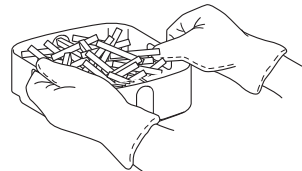
- When preheating is complete, the unit will beep and "Add Food" will flash across on the display screen.



- 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.

NOTE: If you would like to use the temperature probe just to check your food, press TEMP iQ for 2 seconds and the food's internal temp will appear on the screen for 5 seconds. If the screen starts to blink, you didn't hold the button long enough. Refer to the Troubleshooting section.

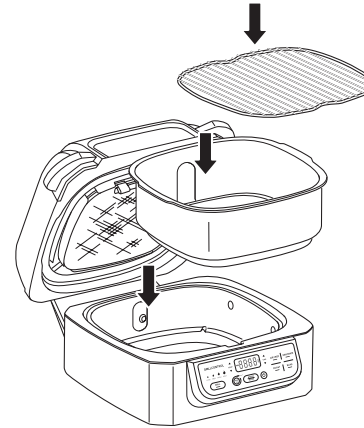
- For best results, we recommend shaking ingredients frequently. When you open the hood, the unit will pause. Use silicone-tipped tongs or oven mitts to shake the basket. When done, replace the basket and close the hood. Cooking will automatically resume after hood is closed.



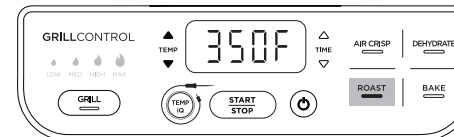
- When cook time is complete, the unit will beep and END will appear on the display screen. Remove your food and close the hood. If you need to add more time to cook your food, simply press the TIME up arrow and press START/STOP.

Roast

- Place cooking pot and roasting rack in the unit with the indent on the pot aligned with the bump on the main unit, then close the hood.

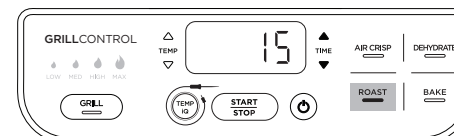


- Press the ROAST button. The default temperature setting will display. Use the up and down TEMP arrows to adjust the temperature.

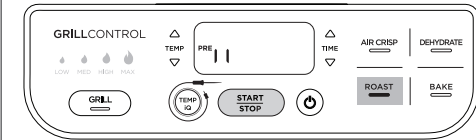


NOTE: Convert traditional recipes by reducing the temperature by 25°F. Check food frequently to avoid overcooking.

- Use the up and down TIME arrows to set the cook time, in 15-minute increments, up to 4 hours, or follow the instructions on page 9 to set a probe temperature using TEMP iQ.

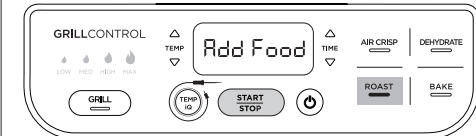


- Press START/STOP to begin preheating. PRE will appear on the display screen, and the progress bar will begin. It can take up to 3-5 minutes to preheat.



NOTE: While preheating is strongly recommended for best results, you can skip it by pressing the ROAST button again. "Add Food" will flash across the screen. 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.

- When preheating is complete, the unit will beep and "Add Food" will flash across on the display screen.



- Open the hood and place ingredients in the pot. Once the hood is closed, cooking will begin and the timer will start counting down.

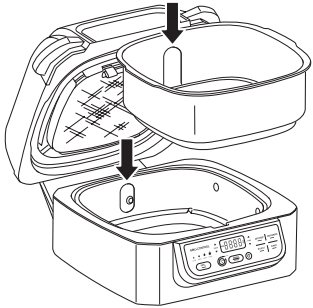
NOTE: If you would like to use the temperature probe just to check your food, press TEMP iQ for 2 seconds and the food's internal temp will appear on the screen for 5 seconds. If the screen starts to blink, you didn't hold the button long enough. Refer to the Troubleshooting section.

- When cook time is complete, the unit will beep and END will appear on the display screen. Remove your food and close the hood. If you need to add more time to cook your food, simply press the TIME up arrow and press START/STOP.

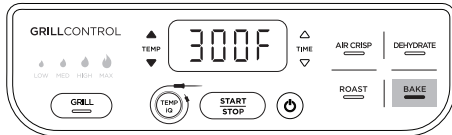
USING THE NINJA® FOODI® PRO GRILL - CONT.

Bake

- 1 Place cooking pot in the unit with the indent on the pot aligned with the bump on the main unit, then close the hood.

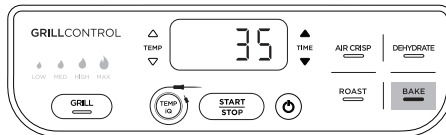


- 2 Press the BAKE button. The default temperature setting will display. Use the up and down TEMP arrows to adjust the temperature.

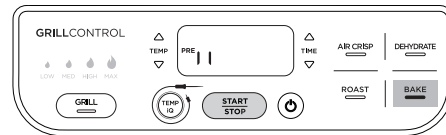


NOTE: Convert traditional recipes by reducing the temperature by 25°F. Check food frequently to avoid overcooking.

- 3 Use the up and down TIME arrows to set the cook time, in 15-minute increments, up to 2 hours, or follow the instructions on page 9 to set a probe temperature using TEMP iQ.

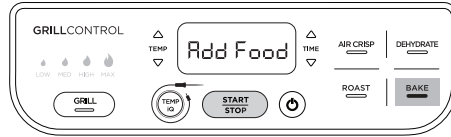


- 4 Press START/STOP to begin preheating. PRE will appear on the display screen, and the progress bar will begin. It can take up to 3 minutes to preheat.

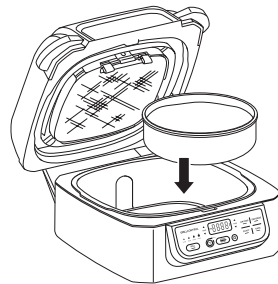


NOTE: While preheating is strongly recommended for best results, you can skip it by pressing the BAKE button again. "Add Food" will flash across the screen. Open the hood and place ingredients in the crisper basket. Once the hood is closed, cooking will begin and the timer will start counting down.

- 5 When preheating is complete, the unit will beep and "Add Food" will flash across on the display screen.



- 6 Open the hood and add ingredients to the pot or set your bake pan directly in the bottom of the pot, and close the hood to start cooking. Once the hood is closed, cooking will begin and the timer will start counting down.



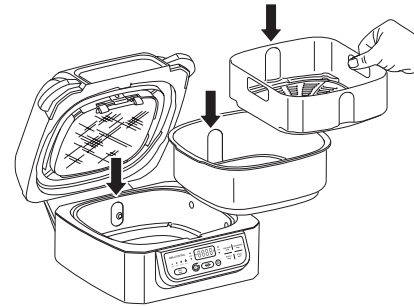
NOTE: If you would like to use the temperature probe to just check your food, press TEMP iQ for 2 seconds and the food's internal temp will appear on the screen for 5 seconds. If the screen starts to blink, you didn't hold the button long enough. Refer to the Troubleshooting section.

- 7 When cook time is complete, the unit will beep and END will appear on the display screen. If you need to add more time to cook your food, simply press the TIME up arrow and press START/STOP.

Dehydrate

NOTE: The TEMP iQ button and temperature probe are not available for use with the Dehydrate function.

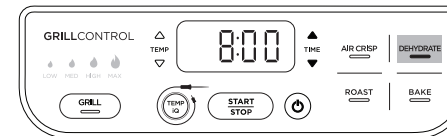
- 1 Place cooking pot in the unit with the indent on the pot aligned with the bump on the main unit, then add a single layer of ingredients to the bottom of the pot. Place the crisper basket in the pot and add a layer of ingredients to the bottom of the basket. Close the hood.



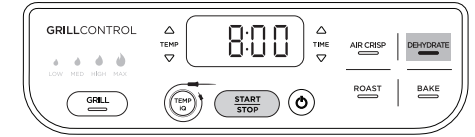
- 2 Press the DEHYDRATE button. The default temperature setting will display. Use the up and down TEMP arrows to set the desired temperature.



- 3 Use the up and down TIME arrows to set the dehydration time, in 15-minute increments, up to 12 hours.



- 4 Press START/STOP to begin. The unit does not preheat in Dehydrate mode.



NOTE: During dehydration, you can open the hood to check on your food. The timer will pause when the hood is opened and then automatically resume after it is closed.

- 5 When dehydration time is complete, the unit will beep and END will appear on the display screen. Remove your food and close the hood.

TROUBLESHOOTING

- **“Add Food” appears on the control panel display.**
The unit has completed its Grill 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 temperature probe is not plugged into the socket on the right side of the control panel. Plug the temperature probe in before proceeding.
- **“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. Reset the function and TEMP iQ. If the error message appears again, contact Customer Service. So we may better assist you, please register your product online at registeryourninja.com and have the product on hand when you call.
- **“E” appears on the control panel display.**
The unit is not functioning properly. Please 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 do blinking lights appear after I press the START/STOP button?**
This is a progress bar indicating how far along you are in the preheating cycle.
- **Why does the preheat progress bar not start from the beginning?**
When the unit is warm from previously being used, it will not require the full preheating time.
- **Can I cancel or override preheating?**
Preheating is highly recommended for best results, but you can skip preheating by selecting the function again after you press the START/STOP button. However, you cannot override preheating when using the Grill function.
- **Should I add my ingredients before or after preheating?**
For best results, let the unit preheat before adding ingredients.
- **Why is my 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?**
When the hood is opened during a cooking function, the unit will automatically pause.
- **Will the temperature probe grip melt if it touches the hot grill grate?**
No, the grip is made of a high-temperature silicone that can handle the Ninja® Foodi® Pro Grill's high temperatures.
- **My food is burned.**
Do not add food until recommended preheat time is complete. For best results, check progress throughout cooking, and remove food when desired level of brownness has been achieved. Remove food immediately after the cook time is complete to avoid overcooking.
- **Why did my electrical fuse blow while using the unit?**
The unit uses 1760 watts of power and therefore cannot run at the same time another appliance plugged into the same outlet is also running. To avoid blowing a fuse, make sure the grill is the only appliance plugged into the outlet when the unit is in use.
- **Why is the control panel display no longer illuminated?**
The unit is off. Press the power button to turn it back on.
- **How do I turn off the temperature probe during cooking?**
Press the TEMP iQ button and use the TEMP down arrow button to set the probe to “OFF.”

- **Can I use the probe to check on food when the unit isn't cooking in TEMP iQ mode?**
Yes, just insert the probe in the food, then press the TEMP iQ button for 2 seconds and the food's internal temp will appear on the screen for 5 seconds. If you don't hold the button down for the full 2 seconds, the unit will switch to TEMP iQ mode, as that mode is activated by a quicker press of the button. If this happens, “165F” will flash on the screen 5 times. After that, press the TEMP iQ button again, then press the TEMP down arrow until “OFF” appears on the control panel display. The unit will then return to your set cook function and the timer will resume counting down.
- **Why is my food overcooked or undercooked even though I used the probe?**
It is important to insert the temperature probe lengthwise into the thickest part of the ingredient to get the most accurate reading. For more information, refer to the Using the Integrated Smart Temperature Probe section.

CLEANING THE NINJA® FOODI® PRO GRILL

The unit should be cleaned thoroughly after every 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 so the unit will cool down more quickly.
- The cooking pot, grill grate, crisper basket, splatter shield, cleaning brush, and any other included accessories are dishwasher safe, except the temperature probe. **DO NOT place the temperature probe in the dishwasher.**
- If hand-washing, use the cleaning brush to help wash the parts. Use the opposite end of the cleaning brush as a scraper to assist with releasing baked-on sauces or cheese. Air-dry or towel-dry all parts after hand-washing.

NOTE: DO NOT use liquid cleaning solution on or near the probe socket. We recommend using compressed air or a cotton swab to avoid damaging the socket.

- If food residue or grease is stuck on the grill grate, splatter shield, or any other removable part (except the temperature probe), place them in a sink or stack them in the pot and fill with warm, soapy water and allow to soak for a couple hours or overnight. After soaking, use the cleaning brush to clean each part.
- Over time, the splatter shield front tabs and frame may accumulate grease buildup. Soaking the splatter shield overnight will help soften the baked-on grease. After soaking, use the cleaning brush to remove the grease from the stainless steel frame and front tabs.
- The temperature probe and holder are hand-wash only. **DO NOT** immerse any part of the probe in water or any other liquid. We recommend cleaning with a damp cloth only.

NOTE: NEVER use abrasive tools or cleaners. **NEVER** immerse the main unit in water or any other liquid.

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 registeryourninja.com and have the product on hand when you call.

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, grill grate, crisper basket, splatter shield, temperature probe, 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 **registryourninja.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 \$19.95 (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 **registryourninja.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

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