

THANK YOU for purchasing the Ninja® Foodi® PossibleCooker™ Pro

RECORD THIS INFORMATION

Model Number: _____

Serial Number: _____

Date of Purchase: _____
(Keep receipt)

Store of Purchase: _____

TECHNICAL SPECIFICATIONS

Voltage: 120V-, 60Hz

Power: 1200 Watts

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.

FOODI and NINJA are registered trademarks of SharkNinja Operating LLC.

POSSIBLECOOKER is a trademark of SharkNinja Operating LLC.

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

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MC1001COMB_IB_MP_Mv5



@ninjakitchen

NINJA Foodi

POSSIBLECOOKER™ PRO
MC1001COMB | Owner's Guide



IMPORTANT SAFEGUARDS

HOUSEHOLD ONLY • READ ALL INSTRUCTIONS BEFORE USE



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



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



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



For indoor and household use only.

WARNING

To reduce the risk of injury, fire, electrical shock or property damage, basic safety precautions must always be followed, including the following numbered warnings and subsequent instructions. Do not use appliance for other than intended use.

- 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 or knowledge if they have been given supervision and 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 children to play with or use the appliance. Close supervision is necessary when used near children.
- 4 A short-power supply cord is used to reduce the risk resulting from it being grabbed by children, becoming entangled in, or tripping over a longer cord.
- 5 Spilled food can cause serious burns. **DO NOT** let cord hang over edges of tables or counters.
- 6 **DO NOT** place appliance on hot surfaces, near a hot gas or electric burner, in a heated oven, or on a stovetop.
- 7 **DO NOT** operate multicooker in water or under running water.
- 8 To protect against risk of electrical shock, do not immerse the multicooker housing in water or any other liquid. If housing falls into liquid, unplug the cord from outlet immediately. **DO NOT** reach into the liquid.
- 9 **DO NOT** use the appliance without the cooking pot installed.
- 10 Before placing removable cooking pot in the cooker base, ensure pot and cooker base are clean and by wiping with a soft cloth.
- 11 When removable cooking pot is empty, **DO NOT** heat it for more than 10 minutes. Doing so may damage the cooking surface.
- 12 **DO NOT** use this appliance for deep-frying.
- 13 **CAUTION:** Sear/Sauté reaches high temperatures. If unmonitored, food may burn on this setting. Use care when touching hot surfaces and when removing food to avoid burns. Do not use the lid and do not leave your cooker unattended while using Sear/Sauté.
- 14 Avoid sudden temperature changes, such as adding refrigerated foods to a heated pot.
- 15 **CAUTION:** The cooking pot and lid get very hot while using Braise. Use care when touching hot surfaces and when removing food to avoid burns.
- 16 Caution should be used when searing meats and sautéing. Keep hands and face away from the removable cooking pot, especially when adding new ingredients, as hot oil may splatter.
- 17 This appliance is for household use only. **DO NOT** use this appliance for anything other than its intended use. **DO NOT** use in moving vehicle or boats. **DO NOT** use outdoors. Misuse may cause injury.
- 18 **CAUTION:** To reduce the risk of electric shock, cook only in the pot provided or in containers placed on the cooking rack in the provided pot.

IMPORTANT SAFEGUARDS

HOUSEHOLD ONLY • READ ALL INSTRUCTIONS BEFORE USE

⚠ WARNING

To reduce the risk of injury, fire, electrical shock or property damage, basic safety precautions must always be followed, including the following numbered warnings and subsequent instructions. Do not use appliance for other than intended use.

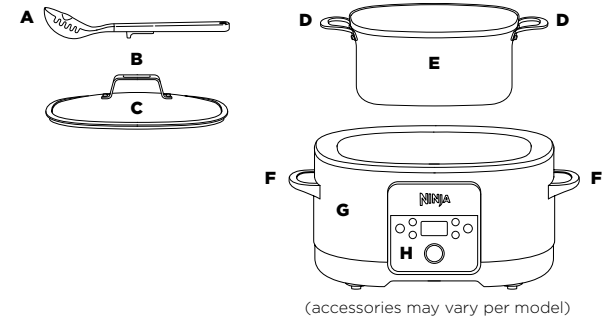
- 19 Intended for countertop use only. Ensure the surface is level, clean, and dry. **DO NOT** place the appliance near the edge of a countertop during operation.
- 20 **DO NOT** use the appliance if there is damage to the power cord or plug. Regularly inspect the appliance and power cord. If the appliance malfunctions or has been damaged in any way, immediately stop use and call Customer Service.
- 21 This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. **DO NOT** attempt to modify the plug in any way.
- 22 **ALWAYS** ensure the appliance is properly assembled before use.
- 23 **DO NOT** use accessory attachments not recommended or sold by SharkNinja. **DO NOT** place accessories in a microwave, toaster oven, convection oven, or conventional oven, or on a ceramic cooktop, electrical coil, gas burner range, or outdoor grill. The use of accessory attachments not recommended by SharkNinja may cause fire, electric shock, or injuries.
- 24 **CAUTION:** A heated pot may damage countertops or tables. When removing the hot pot from the multicooker, **DO NOT** place it directly on any unprotected surface. **ALWAYS** set the hot pot on a trivet or a rack.
- 25 When using this appliance, provide at least 6 inches (15.25 cm) of space above and on all sides for adequate air circulation.
- 26 **DO NOT** operate your appliance in a garage or under a wall cabinet. When storing in an appliance garage always unplug the unit from the electrical outlet. Not doing so could create a risk of fire, especially if the appliance touches the walls of the garage or the door touches the unit as it closes.
- 27 **ALWAYS** follow the maximum and minimum quantities of liquid as stated in instructions and recipes.
- 28 To avoid possible steam damage, place the unit away from walls and cabinets during use.
- 29 **NEVER** use Slow Cook setting without food and liquids in the removable cooking pot.
- 30 **CAUTION:** The cooking pot and lid get very hot while using Slow Cook and Braise. Use care when touching hot surfaces and when removing food to avoid burns.
- 31 **DO NOT** move the appliance when in use.
- 32 Prevent food contact with heating elements. **DO NOT** overfill cooking pot. Overfilling may cause personal injury or property damage or affect safe use of the appliance.
- 33 **DO NOT** use this unit to cook instant rice.
- 34 Electrical outlet voltages can vary, affecting the performance and heat output of your product. To prevent possible illness, use a thermometer to check that your food is cooked to the temperatures recommended.
- 35 Should the unit emit black smoke, unplug immediately and wait for smoking to stop before removing the Cooking Pot.
- 36 **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.
- 37 Extreme caution must be used when moving an appliance containing hot oil or other hot liquids. Improper use, including moving the cooker, may result in personal injury such as serious burns.
- 38 When unit is in operation, hot steam may be released into the air via the steam hole in the top of the lid. Place unit so steam hole is not directed toward, electrical outlets, cabinets or other appliances. Keep your hands and face at a safe distance from steam hole.
- 39 When using SLOW COOK setting, **ALWAYS** keep the lid closed.

- 40 The base unit, inner cooking pot and glass lid become extremely hot during the cooking process. Avoid hot steam and air while removing the inner cooking pot and glass lid from the base unit. **ALWAYS** place them on a heat-resistance surface after removing. **DO NOT** touch accessories during or immediately after cooking.
- 41 **ONLY** lift the lid from the handle on the front of the unit. **DO NOT** lift lid from side area as scalding steam will release.
- 42 Removable inner cooking pot can be extremely heavy when full of ingredients. Care should be taken when lifting pot from cooker base.
- 43 **DO NOT** touch accessories, including the thermometer (not available on all models), during or immediately after cooking, as they become extremely hot during the cooking process. To prevent burns or personal injury, **ALWAYS** use care when handling the product. Use long-handed utensils and protective hot pads or insulated oven mitts.
- 44 Cleaning and user maintenance shall not be done by children.
- 45 Allow unit to cool before cleaning, disassembly, putting in or taking off parts and storage.
- 46 When not in use and before cleaning, turn the unit off and unplug from socket to disconnect.
- 47 **DO NOT** clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating a risk of electric shock.
- 48 Please refer to the Cleaning & Maintenance section for regular maintenance of the appliance.

SAVE THESE INSTRUCTIONS

PARTS

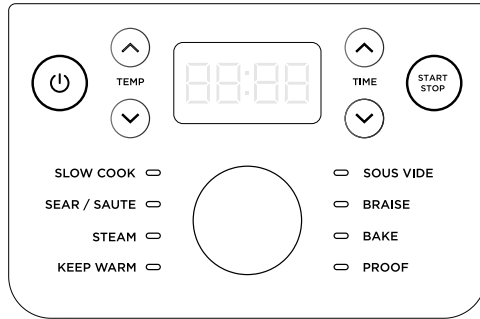
- A Spoon-Ladle
- B Cooking Lid Handle/
Spoon-Ladle Rest
- C Glass Lid
- D Pot Side Handles
- E 8.5-Quart Cooking Pot
- F Main Unit Handles
- G Main Unit
- H Control Panel



BEFORE FIRST USE

- 1 Remove and discard any packaging material, stickers, 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 main base unit, inner cooking pot, glass lid, and spoon-ladle with a damp, soapy cloth, then rinse with a clean, damp cloth and dry thoroughly. **NEVER** submerge the main unit in water.
- 4 We recommend turning the unit on and running it for 10 minutes without adding food. Make sure the area is well ventilated. This removes any packaging residue and odor traces that may be present. This is completely safe and not detrimental to the performance of the PossibleCooker™ Pro.

GETTING TO KNOW THE NINJA® FOODI® POSSIBLECOOKER™ PRO



COOKING FUNCTIONS

SLOW COOK: Cook food at a lower temperature for a longer period of time.

SEAR/SAUTE: Use the unit as a cooktop for browning meats, sauteing veggies, simmering sauces, and more.

STEAM: Gently cook delicate foods at a high temperature.

KEEP WARM: Reheat or keep cooked food warm for longer periods of time.

SOUS VIDE: French for “under vacuum,” this function slow cooks food sealed in a plastic bag in an accurately regulated water bath.

BRAISE: Transform tougher cuts of meat by first browning at high heat (with oil) and then simmering in liquid at low heat.

BAKE: Use the unit like an oven for tender meats, baked treats, and more.

PROOF: Create an environment for dough to rest and rise.

NOTE: If no cooking function is chosen, the unit will shut off after 10 minutes.

OPERATING BUTTONS

(POWER): The Power button shuts the unit off and stops all cooking modes.

TEMP arrows: Use the up/down arrows to the left of the display to adjust the cook temperature.

TIME arrows Use the up/down arrows to the right of the display to adjust the cook time.

START/STOP button: Press this button to begin cooking. Pressing START/STOP during cooking will stop the current function.

Function dial: Use the dial to select a cook function.

USING THE NINJA® FOODI® POSSIBLECOOKER™ PRO

COOKING FUNCTIONS

Slow Cook

- 1 Turn the dial to select SLOW COOK.
- 2 Use the +/- TEMP arrows to select HI or LO.
- 3 Use the TIME arrows to adjust cook time in 15-minute increments between 3 and 12 hours.

NOTE: SLOW COOK LO time may be adjusted between 6 and 12 hours. SLOW COOK HI time may be adjusted between 3 and 12 hours.

- 4 Press START/STOP to begin cooking.
- 5 When cook time reaches zero, the unit will beep, automatically switch to KEEP WARM, and begin counting up.

NOTE: The unit will automatically shut off after 12 hours on KEEP WARM.

Sear/Saute

- 1 Turn the dial to select SEAR/SAUTE.
- 2 Use the +/- TEMP arrows to choose HI or LO.

NOTE: We recommended letting the unit heat up for 5 minutes prior to adding ingredients.

- 3 Press START/STOP to begin cooking.
- 4 Press START/STOP to turn off the SEAR/SAUTE function.

NOTE: DO NOT use metal utensils, as they will scratch the nonstick coating on the pot.

NOTE: You can use this function with or without the lid placed on the pot.

USING THE NINJA® FOODI® POSSIBLECOOKER™ PRO – CONT

Steam

- 1 Turn the dial to select STEAM.
- 2 Use the +/- TIME arrows to adjust cook time in 1-minute increments.
- 3 Press START/STOP to begin cooking.
- 4 The display will show PrE, indicating the unit is preheating to selected temperature.
- 5 When the unit reaches the appropriate steam level, the display will show the set temperature and the timer will begin counting down.
- 6 When cook time reaches zero, the unit will beep and display END.

NOTE: The unit will automatically switch to KEEP WARM at the end of cooking.

NOTE: Use one cup or more of liquid when steaming.

Keep Warm

- 1 Turn the dial to select KEEP WARM. Temperature will default and the unit will start counting up.

NOTE: Use the +/- TIME arrows to adjust keep-warm time in 1-minute increments up to 1 hour or 5-minute increments up to 6 hours.

Sous Vide

NOTE: For best results, do not use the unit prior to cooking and do not use warm water.

- 1 Add 12 cups of room-temperature water to the pot.
- 2 Place the lid on the pot, and turn the dial to select SOUS VIDE. The default temperature will display. Use the TEMP arrows to set temperature in 5-degree increments between 120°F and 190°F.
- 3 The cook time will default to 3 hours. Use the TIME arrows to adjust cook time in 15-minute increments up to 12 hours or 1-hour increments from 12 to 24 hours.
- 4 Press START/STOP to begin cooking.
- 5 The display will flash between “PrE” and the current temperature, indicating preheating is in progress.
- 6 Once preheating has finished, ADD FOOD will flash on the display. After 30 seconds, the unit will start counting down from the preset cook time.

NOTE: It can take up to 10 minutes for the unit to preheat. Prepare ingredients during this time. Season and place each portion in a single-use resealable plastic bag. For cook times 4+ hours with a temperature above 160°F, double-bag each portion of food or wrap in plastic wrap before placing in the single-use resealable bag. This will help protect the food.

Braise

- 1 Sear ingredients in the pot using the SEAR/SAUTE instructions.
- 2 Once complete, deglaze with wine or stock.

NOTE: To deglaze, pour 1 cup liquid into pot. Scrape brown bits from bottom of pot and mix into cooking liquid.

- 3 Add remaining cooking liquid and ingredients into the pot.
- 4 Turn the dial to select BRAISE. The default temperature will display.
- 5 Use the +/- TIME arrows to set cook time in 15-minute increments.
- 6 Press START/STOP to begin cooking.

Bake

- 1 Place ingredients and any recommended accessory into the pot.
- 2 Turn the dial to select BAKE. The default temperature will display.
- 3 Use the +/- TEMP arrows to set temperature between 250°F and 425°F.
- 4 Use the +/- TIME arrows to adjust cook time in 1-minute increments up to 1 hour or 5-minute increments up to 6 hours.
- 5 Press START/STOP to begin cooking.
- 6 When cook time reaches zero, the unit will beep, and display END for 5 minutes. If food requires more time, use +/- TIME arrows to add time.

Proof

- 1 Place dough in the pot and place the lid on the pot.
- 2 Turn the dial to select PROOF. The default temperature will display.
- 3 Use the +/- TEMP arrows to set temperature. In 5-degree increments between 90°F and 105°F.
- 4 Use the +/- TIME arrows to adjust the proof time in 5-minute increments.
- 5 Press START/STOP to begin cooking.
- 6 When cook time reaches zero, the unit will beep, and END will flash 3 times on the display.

CLEANING & MAINTENANCE

Cleaning: Dishwasher & Hand-Washing

The unit should be cleaned thoroughly after every use

- 1 Unplug the unit from the wall outlet before cleaning.
- 2 To clean the cooker base and the control panel, wipe them clean with a damp cloth.
- 3 The cooking pot, glass lid, and spoon-ladle can be washed in the dishwasher.

- 4 If food residue is stuck on the cooking pot, fill pot with water and allow to soak before cleansing. If food residue is stuck on glass lid or silicone spoon-ladle, use a non-abrasive cleanser. **DO NOT** use scouring pads. If scrubbing is necessary, use a non-abrasive cleanser or liquid dish soap with a nylon pad or brush.
- 5 Air-dry all parts after each use.

NOTE: NEVER put the cooker base in the dishwasher or immerse it in water or any other liquid.

TROUBLESHOOTING GUIDE

The unit won't turn on.

- Make sure the power cord is securely plugged into the outlet.
- Try plugging the cord into a different outlet.
- Reset the circuit breaker if necessary.

"ADD POT" error message appears on display screen.

- Cooking pot is not inside the cooker base. Cooking pot is required for all functions.

"ADD WATER" error message appears on display screen.

- The water level is too low. Add more water to the unit to continue.

Why is the time counting down so slowly?

- You may have set hours rather than minutes. When setting time, the display will show HH:MM and the time will increase/decrease in minute increments.

The unit is counting up rather than down.

- The Slow Cook cycle is complete and the unit is in Keep Warm mode.

"E1", "E2"

- The unit is not functioning properly. Please contact Customer Service at 1-877-646-5288. We 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.

Why did the unit shut off?

- If a cook function is not chosen within 10 minutes after turning on the unit, it will automatically shut off.

HELPFUL HINTS

- 1 Inner cooking pot is oven safe up to 500°F.
- 2 Use the Keep Warm mode to keep food at a warm, food-safe temperature after cooking.
- 3 Refrain from removing the lid during a cook cycle.
- 4 The cooking pot is NOT stovetop safe.
- 5 The glass lid can be cleaned in the dishwasher.
- 6 The spoon-ladle can be cleaned in the dishwasher.
- 7 Preheat time will vary depending on quantity and temperature of ingredients.
- 8 **ALWAYS** use oven mitts when removing the cooking pot from the base unit.
- 9 Store extra food in sealed, freezer-friendly containers.

Shark NINJA

ONE (1) YEAR LIMITED WARRANTY

NJA_1_YR_IB_LMTD_WRNTY_US_ENG

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?

1. Normal wear and tear of wearable parts (such as blending vessels, lids, cups, blades, blender bases, removable pots, racks, pans, etc.), which require regular maintenance and/or replacement to ensure the proper functioning of your unit, are not covered by this 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 well of the motor base clear of food spills and other debris), 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.