

# NINJA

## WOODFIRE

**OG850UK**

**INSTRUCTIONS**

**PRO XL** Electric BBQ Grill  
& Smoker

with Smart Cook System



[ninjakitchen.co.uk](http://ninjakitchen.co.uk)

THANK YOU  
for purchasing the Ninja Woodfire Pro XL



REGISTER YOUR PURCHASE

- [ninjakitchen.co.uk/registerguarantee](http://ninjakitchen.co.uk/registerguarantee)
- Scan QR code using mobile device

RECORD THIS INFORMATION

Model Number: \_\_\_\_\_

Serial Number: \_\_\_\_\_

Date of Purchase: \_\_\_\_\_  
(Keep receipt)

Store of Purchase: \_\_\_\_\_

TECHNICAL SPECIFICATIONS

Voltage: 220-240V~ 50-60Hz

Watts: 1700W

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

 This marking indicates this product should not be disposed of with other household waste. To prevent possible harm to the environment or human health from uncontrolled waste disposal, recycle it responsibly to promote the sustainable reuse of material sources. To return your used device, please use the return and collection systems or contact the retailer where this product was purchased. They can take this product for environmentally safe recycling.

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# IMPORTANT SAFETY INSTRUCTIONS

OUTDOOR HOUSEHOLD USE ONLY. READ ALL INSTRUCTIONS BEFORE USE

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

- 1 To eliminate a choking hazard for young children, discard all packaging materials immediately upon unpacking.
- 2 This appliance is for outdoor household use only. **DO NOT** use this appliance for anything other than its intended use. **DO NOT** use in moving vehicles or boats. Misuse may cause injury.
- 3 **DO NOT** use indoors. This grill is designed for **OUTDOOR USE ONLY** in a well-ventilated area. If used under any overhead cover, toxic fumes, including carbon monoxide, may accumulate and cause serious bodily injury or death.
- 4 This appliance can be used by persons, including children, 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.
- 5 **ALWAYS** ensure the appliance is properly assembled before use. **DO NOT** use without side handles attached.
- 6 To avoid property damage from flame or heat maintain a minimum distance of 92cm (3 feet) from rear, sides and top to walls, rails or other combustible constructions.
- 7 Ensure the surface is level, stable, clean and dry. **DO NOT** place the appliance near the edge of the surface the grill is placed on during operation.
- 8 Children should be supervised to ensure that they do not play with the appliance. **Keep** the appliance and its cord out of reach of children. **DO NOT** allow the appliance to be used near, cleaned or maintained by children.
- 9 The appliance should be supplied through a residual current device (RCD) having a rated residual operating current not exceeding 30mA. The appliance is to be connected to a socket-outlet having an earthing contact.
- 10 A short power-supply cord is provided to reduce the risk of children less than 8 years grabbing the cord or becoming entangled and to reduce the risk of people tripping over a longer cord. **SUITABLE FOR USE WITH OUTDOOR APPLIANCES.** Longer detachable power-supply cord or extension cords are available and may be used if care is exercised in their use.
- 11 To avoid property damage and burn injury from flame or heat, **ALWAYS** maintain a minimum safe distance of at least 1 foot (30cm) from the pellet box during smoking. Small flames can come out from the pellet box if the grill lid is lifted in windy conditions.
- 12 To avoid burn injury, **ALWAYS** use pellet scoop when adding pellets to smoker box. **DO NOT** add pellets by hand.
- 13 To avoid burn injury and property damage, make sure the lid of the smoke box is fully closed to prevent flames from escaping out of the smoke box.
- 14 Pellets may continue to burn after cook time is complete. Do not touch or remove the smoke box until the grill has stopped smoking, pellets have completely burnt out and the smoke box has cooled.
- 15 To avoid personal injury and burns allow to cool before cleaning, disassembly, putting in or taking off parts and storage.
- 16 **DO NOT** allow pellets to overflow the pellet box. Doing so will introduce oxygen leading to combustion, flame and damage to the unit which may result in burn injury.
- 17 **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 gloves and use available handles and knobs.
- 18 **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 using with product. We recommend use of long handed utensil and protective hot pads or insulated oven gloves.
- 19 **ALWAYS** ensure the grill is completely cool before releasing and removing the cooking plates or moving the to avoid burns or personal injury.
- 20 **DO NOT** use the appliance without the grill plate installed.
- 21 To protect against electric shock, cord and extension cord should be arranged so that they will not drape over the worktop or table top where they can be pulled on by children or tripped over. Keep the cord connection dry and **DO NOT** immerse cord, plugs or main unit housing in water or other liquid.
- 22 Regularly inspect the appliance and power cord. **DO NOT** use the appliance if there is damage to the power cord or plug. If the appliance malfunctions or has been damaged in any way, immediately stop use and call Customer Service.
- 23 **NEVER** use socket below worktop surface.
- 24 **NEVER** connect this appliance to an external timer switch or separate remote-control system.

- 25 **DO NOT** place appliance and let cord touch hot surfaces.
- 26 Only use recommended accessories included with this appliance or authorised by SharkNinja. The use of accessories or attachments not recommended by SharkNinja may cause a risk of fire or injury.
- 27 Before placing any accessory into the cooker, ensure it is clean and dry.
- 28 **DO NOT** move the appliance when in use.
- 29 **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.
- 30 **DO NOT** place anything on top of the product when the lid is closed during use.
- 31 Ensure the grill plate is correctly inserted and securely locked into position.
- 32 **DO NOT** use this appliance for deep-frying.
- 33 Some foods may cause oils or grease to splash. Use care when opening the grill to avoid burns.
- 34 Should a grease fire occur or the unit emits black smoke, unplug immediately. Wait for smoking to stop before removing any cooking accessories.
- 35 Socket voltages can vary, affecting the performance of your product. To prevent possible illness, **ALWAYS** use an external food probe to check that your food is cooked to the recommended temperatures.
- 36 Use **ONLY** genuine food grade wood pellets from Ninja in your unit.
- 37 **NEVER** use heating fuel pellets, hardwood, charcoal, liquid fuels or any other combustible material in the Smoker.
- 38 Keep hands and face away from Smoker Box when unit is in use and hot.
- 39 **ALWAYS** keep a fire extinguisher suitable for electrical fires accessible while operating the smoker.
- 40 **ALWAYS** store wood pellets in a dry location, away from heat-producing appliances and other fuel containers.
- 41 Keep your grill clean and do not allow excess grease or ash to collect inside or on the smoke box and cartridge. Doing so significantly increases the chances of a grease fire and additional smoke which can taint the flavour of your food.
- 42 Please refer to the Cleaning & Maintenance section for regular maintenance of the appliance.
- 43 To disconnect, press the power button to turn the unit off, then unplug from socket when not in use and before cleaning.
- 44 **DO NOT** clean this product with a water spray or the like.
- 45 **DO NOT** clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating a risk of electric shock.
- 46 Store indoors when not in use for long periods.
- 47 Store out of reach of children.
- 48 **DO NOT** keep uncovered grill exposed to elements. **ALWAYS** use grill cover when stored outdoors.



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.

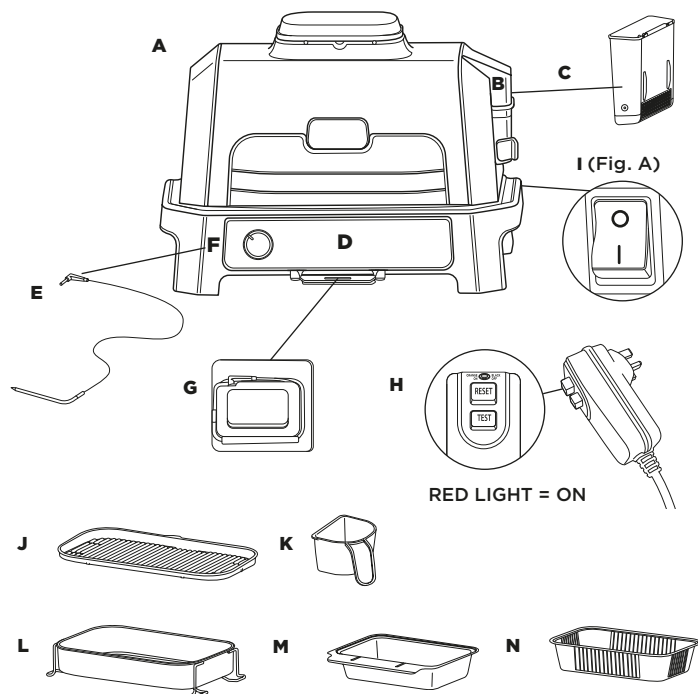


Avoid contact with hot surface. Always use hand protection to avoid burns.

## SAVE THESE INSTRUCTIONS

## PARTS & ACCESSORIES

- A Main Unit
- B Integrated Smoke Box
- C Pellet Box
- D Control Panel
- E Built-in Probe
- F Probe Socket
- G Onboard Probe storage. Slide out to access probe.
- H Power cord and RCD plug
- I ON/Off Switch
- J Grill Plate
- K Pellet Scoop
- L Crisper Basket
- M Grease Tray
- N Grease Tray Liner



To order replacement or additional parts and accessories, visit [ninjakitchen.co.uk](http://ninjakitchen.co.uk)

## BEFORE FIRST USE

- 1 Remove and discard any packaging material and tape from the unit. Some stickers are to be permanently kept on the unit, **ONLY** remove stickers with 'peel here'.
- 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 plate and crisper basket in warm, soapy water, then rinse and dry thoroughly. The grill plate, crisper basket and base unit are **NOT** dishwasher safe. **NEVER** clean the main unit in the dishwasher.  
**NOTE:** The base liner underneath the bottom heating element may have some visible discoloration. This is a result of our normal manufacturing process. The unit has not been previously used.
- 4 **DO NOT** use abrasive brushes or sponges on the cooking surfaces, as they will cause damage to the coating.

We recommend placing all accessories inside the grill and running it on GRILL, temp set to HI for 20 minutes without adding food. This removes any residues. This is completely safe and not detrimental to the performance of the grill.

**Continue following instructions on page 5 before attempting to do this.**

## BEFORE FIRST USE - CONTINUED

### Where to locate the grill

Place grill on a stable and level surface. It is important this can support the weight and size of the unit. The underside stays cool and so you can place the unit on any surface. Position the unit at least 90cm (3 feet) from walls or anything over head due to heat and smoke output.

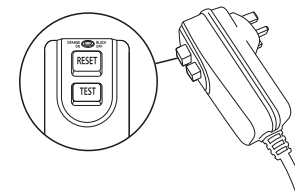


### Use in any weather

This grill is safe to use in any weather. The main unit is IPX4 rated and the plug is IP66. The RCD plug provides additional protection and it is designed to trip should there be any issue with the circuit. When not in use we advise you cover the unit to keep it looking it's best. Whilst the unit is safe it will show signs of weathering if exposed to the elements.

### POWERING THE GRILL

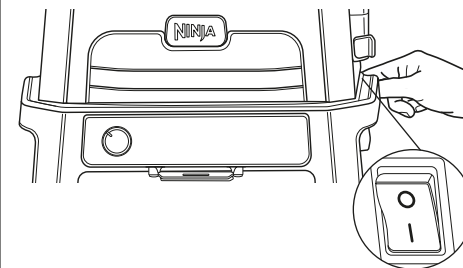
- 1 Plug the RCD into electrical socket. Switch socket on.
- 2 Press RESET button on the RCD. The circle above the RESET button should be illuminated orange. If this isn't the case, try a different socket. Note: It may be difficult to see the orange if in direct sunlight.



- 3 Press the TEST button on the RCD. The circle should now show black. This means the RCD is functioning correctly. If pressing the TEST button does not change the circle to black then contact customer services.
- 4 After establishing if the RCD is functioning correctly once again press RESET. The orange illumination should re-appear. The unit can now be switched on.

**NOTE:** RCD Light;  
ORANGE = RCD is ON ; BLACK = RCD is OFF

- 5 Press the on/off switch at the back of the unit to the side of the right-hand leg. Switch is on when the side with the line is pressed down.



- 6 Now turn the dial on the front of the control panel and turn it to the desired function. The display should illuminate to reveal times or temps. The grill is now ready to use.

**NOTE:** The RESET button on the RCD will need to be pressed every time the unit is unplugged or the socket switched off.

### EXTENSION CORD

If using an extension cord, ensure it is suitable for use outdoors with outdoor appliances. Using the incorrect cord could lead to the cord overheating, melting and/or a drop in voltage. A drop in voltage can increase preheat times and impact cooking performance and/or cook times.

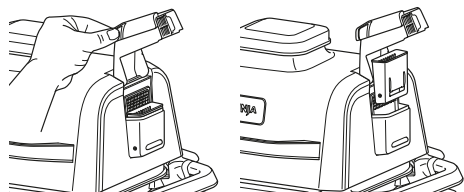
## BEFORE FIRST USE - CONTINUED

### REMOVABLE SMOKE BOX

The smoke box comes fully installed in the unit and is located on the right side of the lid. Always ensure the removable smoke box is inserted into place before adding pellets. Review all warnings before proceeding.

#### Installing the smoke box:

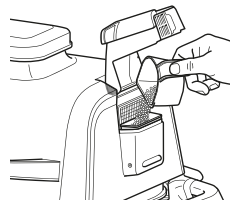
To install, hold the smoke box lid open with one hand and insert the removable smoke box so it sits into place.



#### Adding Ninja Woodfire Pellets:

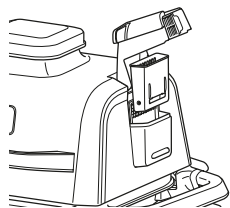
Fill the pellet scoop to the top and level off to avoid spilling. While holding the smoke box lid open, pour pellets into the smoke box until filled to the top, then close the smoke box lid. Ensure the lid is properly closed before cooking.

**Use only Ninja Woodfire Pellets for best results, performance and flavour.**



#### Removing the smoke box and cleaning:

To avoid burns, allow pellets to completely burn and smoke box to cool completely, then remove smoke box and safely discard all contents.



### CLEANING YOUR GRILL

The grill should be cleaned thoroughly after each use. **ALWAYS** let the appliance and accessories cool before cleaning.

- Unplug the grill from power source before cleaning. Keep the lid open after removing your food to allow the unit to cool quicker.
- Remove smoke box and safely discard all contents after every use.
- It is not required to clean the smoke box after every use. We recommend using a wire brush to remove extra creosote after every 10 uses.

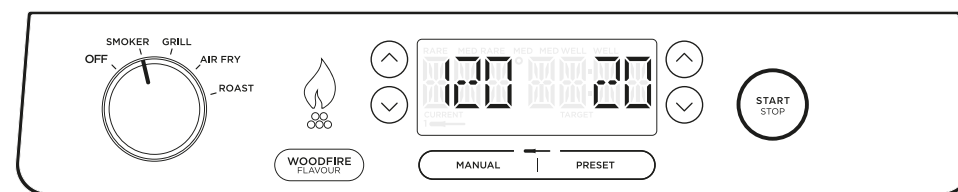
**NOTE: DO NOT** use liquid cleaning solution on the smoke box.

- The pellet scoop is dishwasher safe. The grill plate, crisper basket, grease tray, and smoke box are not dishwasher safe. **DO NOT** place the probe in the dishwasher.
- The Built-In 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.
- Carefully remove cooled grease tray from back of unit and safely discard grease contents after each use. Hand-wash grease tray in warm, soapy water.
- The inner lid 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 grill plate or any other removable part, soak in warm, soapy water before cleaning.
- Remove non-stick grill plate and non-stick crisper basket (if used) after each use and hand-wash with warm, soapy water.

**NOTE: NEVER** use abrasive tools or cleaners. **NEVER** immerse the main unit 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.

## GETTING TO KNOW THE CONTROL PANEL



### FUNCTION BUTTONS

There are 2 ways to achieve authentic smokey BBQ flavours:

1. Dedicated **SMOKER** program for cooking over a longer period of time for deep flavours and tender results.
2. Add a quick burst of Woodfire Flavour to any of the other functions, using the **WOODFIRE FLAVOUR TECHNOLOGY** button.

**SMOKER:** Create deep, smoky flavours while cooking low and slow to tenderize large cuts of meat.

**GRILL:** Closed-lid 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 lid while grilling delicate foods or lean proteins to develop char-grilled textures without overcooking.

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

**ROAST:** Tenderise meats, roast vegetables and more.

### OPERATING BUTTONS

**DIAL:** To power on the unit and select a cooking function, rotate the dial clockwise until the dial is pointed to your desired function. To power off the unit, rotate the dial counterclockwise to the **OFF** position.

**WOODFIRE FLAVOUR:** Automatically enabled when using the Smoker function. Press for all other functions to add Woodfire Flavour.

**NOTE:** When the unit is powered on, the display will be illuminated.

**⌚/⌚ TEMP:** Use the ⌚ and ⌚ buttons to the left of the display screen to adjust the grill temperature.

**⌚/⌚ TIME:** Use the ⌚ and ⌚ buttons to the right of the display screen to adjust the cook time.

**START/STOP:** Press to start or stop the current cook function, or press and hold for 4 seconds to skip preheat and/or ignition.

**MANUAL:** Switches the display screen so you can manually set the target temperature for the probe.

**PRESET:** Switches the display screen so you can select a preset target temperature for the probe based on food load and desired results.

### PREHEAT FOR BETTER RESULTS

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

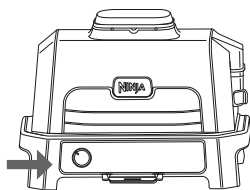
After you set function, time, and temperature then press START, the unit will automatically begin preheating (except if using the Smoker function).

## USING THE PROBE

**IMPORTANT: DO NOT** place hands near built-in Probe cord when in use to prevent burning or scalding.

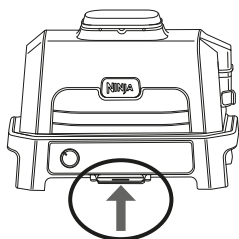
### Before First Use

Make sure the probe socket is free of any residue and the cord is free of knots before plugging it into the socket.



The Probe socket is located to the left of the dial. Lift protective cover to access.

- Slide out the probe storage compartment from under the control panel, then unwind the cord from the compartment to remove the probe.



- Plug the probe into the socket located on the right side of the unit. Push firmly on the plug until it cannot go into the socket any further. Slide the storage compartment back.
- After the probe is plugged into the socket, select the desired cook function and cook temperature.

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

- Press PRESET and use the arrows to the right of the display to select your desired food type and the arrows to the left of the display to set the internal doneness of your food (Rare through Well).

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

If selecting the MANUAL button, use the below recommended internal cook temperatures.

FOOD TYPE:	SET LEVEL TO:
Fish	Medium Rare (50°C)
	Medium (55°C)
	Medium Well (60°C)
	Well Done (65°C)
Chicken/Turkey	Well Done (75°C)
Pork	Medium Rare (50°C)
	Medium (55°C)
	Medium Well (65°C)
Beef/Lamb	Well Done (70°C)
	Rare (50°C)
	Medium Rare (55°C)
	Medium (60°C)
	Medium Well (65°C)
	Well Done (70°C)

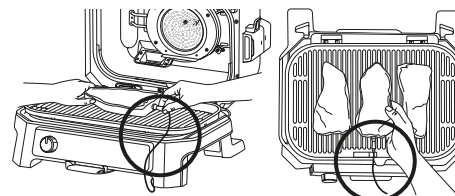
**NOTE:** Refer to the UK Food Standards Agency for recommended food safe temperatures.

**NOTE:** Preset doneness temperatures for BEEF/LAMB are lower than normal recommendations as unit will carry-over cook 5-10°C.

- Place the accessory required for your selected cook function in the grill and close the lid. Press START/STOP to begin preheating.
- While the grill is preheating, insert the probe horizontally into the centre of the thickest part of the piece of protein. **Refer to the chart on page 10 for further probe placement instructions.**

## USING THE PROBE - CONT'D

- When the grill has preheated and "ADD FOOD" appears on the screen, open the lid, place food with inserted probe in the unit, and close the lid over the probe cord.



Correct probe placement.  
Probe grip is fully inside unit.

- The progress bar at the top of the display will track outcome. Flashing indicates progression to that stage.

RARE > MED RARE < MED MED WELL WELL

**NOTE:** When using GRILL and ROAST, the unit will beep and display FLIP. Flipping is optional, but recommended.

- The grill will automatically stop when desired doneness is almost reached, as it accounts for carry-over cooking, and "GET FOOD" will display on the screen.
- Transfer the protein to a plate while "REST" displays on the screen. Probe does not need to still be inserted. The protein will continue to carry-over cook to your set doneness, which will take 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 probe will be HOT. Use either oven gloves or tongs to take the probe out of the protein.

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

### USING THE PROBE 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 required.
- Insert the probe in the protein with the highest desired cook level.
- After preheating, place proteins inside the grill. When the lowest cook level is reached, remove the protein without probe.
- Continue cooking the remaining protein until the next desired cook level is reached.

#### Cooking 2 or more proteins of different sizes:

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

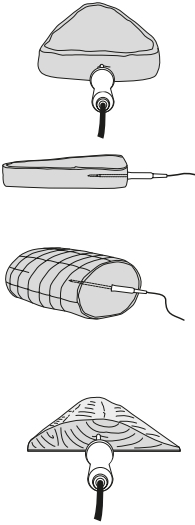
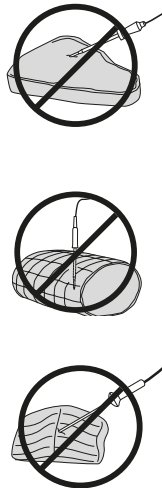
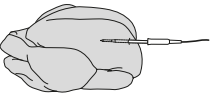

#### Cooking 2 or more different types of protein:

- Insert probe in the protein with the lower desired level of outcome.
- Use the Manual feature to choose the desired internal temperature.
- When that protein is done cooking, remove it from the grill.
- Using oven gloves, transfer probe to the other protein and use the Manual feature to choose the desired internal temperature.

## USING THE PROBE - CONT'D

### HOW TO CORRECTLY INSERT THE PROBE

**NOTE:** DO NOT use the probe with frozen protein or for cuts of meat thinner than 1.5cm

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

## COOKING FUNCTIONS

**IMPORTANT:** Review all warnings at the beginning of this Instructions before proceeding.

### Smoker

**PRESET:** 120 °C for 4 hours

**TEMP RANGE:** 60-210 °C

**TIME RANGE:** 10 mins-12 hours

- Place grill on a flat, level surface.
- Open the lid and install the grill plate by positioning it flat on top of the heating element so it sits into place.

**NOTE:** If you are using the probe, refer to the Using the Probe section.

- Install the grease tray by sliding it into place at the back of the grill.
- Pull the smoke box open and, using the pellet scoop, fill the smoke box with Ninja Woodfire Pellets to the top. **DO NOT** overfill smoke box.
- Open the lid and place ingredients on the grill plate. Close the lid.
- Make sure the grill is plugged in and rotate the dial clockwise from the OFF position to select the SMOKER function.

**NOTE:** Woodfire Flavour Technology is automatically enabled when using the Smoker function.

- The default temperature setting will display. To adjust temperature if desired, use the  $\odot/\odot$  TEMP buttons.
- To adjust cook time, use the  $\odot/\odot$  TIME buttons.
- Press START to begin cooking. There is no preheat time for the Smoker function.
- When cook time reaches zero, the grill will beep and DONE will appear on the display.
- Remove food from the grill plate.

### Grill

**PRESET:** Medium for 25 mins

**TEMP RANGE:** Low-High

**TIME RANGE:** 1 min-1 hour

- Place grill on a flat, level surface.
- Open the lid and install the grill plate by positioning it flat on top of the heating element so it sits into place.

**NOTE:** If you are using the probe, refer to the Using the Probe section.

- Install the grease tray by sliding it into place at the back of the grill.
- If you plan to use the Woodfire Flavour Technology, pull the smoke box open and, using the pellet scoop, fill the smoke box with Ninja Woodfire Pellets to the top. **DO NOT** overfill the smoke box.
- Make sure the grill is plugged in and rotate the dial clockwise from the OFF position to select the GRILL function.
- If adding woodfire flavour, press the  $\odot/\odot$  WOODFIRE FLAVOUR button.
- The default temperature setting will display, to adjust temperature if desired, use the  $\odot/\odot$  TEMP buttons.
- To adjust cook time, use the  $\odot/\odot$  TIME buttons.
- Press START to begin preheating. If using Woodfire Flavour Technology, the pellets will go through an ignition cycle (IGN), then the grill will begin preheating (PRE).
- When preheating is complete, the grill 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 and holding the START/STOP button for 4 seconds. "ADD FOOD" will flash across the screen. Open the lid and place ingredients on the grill plate. Once the lid is closed cooking will begin and the timer will start counting down. Skip to step 12 for further instructions.

- Open the lid and place ingredients on the grill plate. Once the lid is closed, cooking will begin and the timer will begin counting down.

**NOTE:** Want to cook with the lid open? After you've added food, keep the lid open, the timer will begin to count down after 30 seconds, and you will be cooking with bottom heat only.

- When cook time reaches zero, the grill will beep and DONE will appear on the display.
- Remove food from the grill plate.

## COOKING FUNCTIONS

**IMPORTANT:** Review all warnings at the beginning of this Instructions before proceeding.

### Air Fry



**PRESET:** 200 °C for 12 mins

**TEMP RANGE:** 50-240°C

**TIME RANGE:** 1min-1 hour

- 1 Place grill on a flat, level surface.
- 2 Open the lid and install the grill plate by positioning it flat on top of the heating element so it sits into place.
- 3 Place the crisper basket on the grill plate and position the basket feet into the designated indentations on the grill plate surface.

**NOTE:** If you are using the probe, refer to the Using the Probe section.

- 4 Install the grease tray by sliding it into place at the back of the grill.
- 5  If you plan to use the Woodfire Flavour Technology, pull the smoke box open and, using the pellet scoop, fill the smoke box with Ninja Woodfire Pellets to the top. **DO NOT** overfill the smoke box.
- 6 Make sure the grill is plugged in and rotate the dial clockwise from the OFF position to select the AIR FRY function.
- 7  If adding woodfire flavour, press the **WOODFIRE FLAVOUR** button.
- 8 The default temperature setting will display. To adjust temperature if desired, use the @/° TEMP buttons.
- 9 To adjust cook time, use the @/° TIME buttons.
- 10 Press START to begin preheating. If using Woodfire Flavour Technology, the pellets will go through an ignition cycle (IGN), then the grill will begin preheating (PRE).
- 11 When preheating is complete, the grill 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 and holding the START/STOP button for 4 seconds. "ADD FOOD" will flash across the screen. Open the lid and place ingredients in the crisper basket. Once the lid is closed cooking will begin and the timer will start counting down. Skip to step 13 for further instructions.

- 12 Open the lid and place ingredients on the grill plate. Once the lid is closed, cooking will begin and the timer will begin counting down.
- 13 When cook time reaches zero, the grill will beep and DONE will appear on the display.
- 14 Remove food from the crisper basket.

### Roast



**PRESET:** 180 °C for 1 hour 30 mins

**TEMP RANGE:** 20-220°C

**TIME RANGE:** 1min-4 hours

- 1 Place grill on a flat, level surface.
- 2 Open the lid and install the grill plate by positioning it flat on top of the heating element so it sits into place.
- 3 Install the grease tray by sliding it into place at the back of the grill.

**NOTE:** If you are using the probe, refer to the Using the Probe section.

- 4  If you plan to add woodfire flavour, pull the smoke box open and, using the pellet scoop, fill the smoke box with Ninja Woodfire Pellets to the top. **DO NOT** overfill smoke box.
- 5 Make sure the grill is plugged in and rotate the dial clockwise from the OFF position to select the ROAST function.
- 6  If adding woodfire flavour, press the **WOODFIRE FLAVOUR** button.
- 7 The default temperature setting will display. To adjust temperature if desired, use the @/° TEMP buttons.
- 8 To adjust cook time, use the @/° TIME buttons.
- 9 Press START to begin preheating. If using Woodfire Flavour Technology, the pellets will go through an ignition cycle (IGN), then the grill will begin preheating (PRE).
- 10 When preheating is complete, the grill 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 and holding the START/STOP button for 4 seconds. "ADD FOOD" will flash across the screen. Open the lid and place ingredients in the crisper basket. Once the lid is closed cooking will begin and the timer will start counting down. Skip to step 12 for further instructions.

- 11 Open the lid and place ingredients on the plate or place roast pan on the plate. Once the lid is closed, cooking will begin and the timer will start counting down.
- 12 When cook time reaches zero, the grill will beep and DONE will appear on the display.
- 13 Remove food from the grill plate.

**NOTE:** When using the Roast 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.

## TROUBLESHOOTING GUIDE

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

- **My unit won't turn on?**
  - 1 Check the residual current device (RCD) is fully plugged in and the reset button has been pressed. The circle above the RESET button will be illuminated orange.
  - 2 Ensure the press switch is turned to the ON position (the line will be pressed down).
  - 3 Make sure the dial is not in the OFF position.If your unit doesn't turn on after taking the steps above, please contact Customer Service at 0800 862 0453.
- **"Add Grill" appears on the control panel display.**

The grill plate needs to be installed. Once installed, close the lid and press the start button to begin.
- **"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 lid is open and needs to be closed for the selected function to start.
- **"E" appears on the control panel display.**

The unit is not functioning properly. Please contact Customer Service at 0800 862 0453. So we may better assist you, please register your product online at [ninjakitchen.eu](http://ninjakitchen.eu) and have the product on hand when you call.
- **"CLD" appears on the control panel display.**

Cold Smoking is to be used to provide smoke flavour to foods, this is not intended for cooking. When used on meat, poultry, or fish, this process should always be used in conjunction with a separate step to bring food up to food-safe internal temperatures. Refer to the local food standards authority for recommended food safe temperatures.
- **Should I add my ingredients before or after preheating?**

For best results, let the unit preheat before adding ingredients.
- **Do I need to completely fill the smoke box with pellets?**

Yes, always fill the smoke box to the top. We've perfected the amount of pellets needed for each smoke session, regardless of the function or food load, the unit will burn through them appropriately.
- **"Plug In" appears on the control panel display.**

The probe is not plugged into the socket on the right side of the control panel. Plug the probe in before proceeding. Press the probe in until you hear a click.
- **Why does the unit have a 1-9 scale for the Beef Preset?**

Perception of what a specific internal outcome looks like differs from person to person, even restaurant to restaurant. The 1-9 scale provides a wide range of options for each outcome level so you can customise outcome to your liking.
- **"PRBE ERR" appears on the control panel display.**

This means the grill 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.
- **Why is my food overcooked or undercooked even though I used the probe?**

It is important to insert the probe 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 Digital Cooking Probe section.
- **Will the probe grip melt if it touches the hot grill plate?**

No, the grip is made of a high-temperature silicone that can handle the Ninja® Woodfire Electric Outdoor Grill's high temperatures.
- **When do I press the Woodfire Flavour technology button?**

Press the Woodfire Flavour technology button before pressing start when wanting to add smoke using the Grill, Air Fry, Roast, Bake or Dehydrate. You do not need to press the Woodfire Flavour technology button when using the Smoker function. Woodfire Technology cannot be used with REHEAT.
- **Why are flames coming out from the pellet box?**

Small flames can come out from the pellet box if the grill lid is lifted in windy conditions.
- **Where should I keep my pellets stored?**

Always store pellets in a dry area. Any moisture in the pellets can compromise ignition and quality of smoke flavour.

## TROUBLESHOOTING GUIDE

- Should I use any oils or non-stick sprays when smoking?**  
 No, we do not recommend using any oils or non-stick sprays when smoking because smoke will not adhere to the food as well.
- How do I dispose of burnt pellets after a cook cycle?**  
 Pellets may continue to burn after cook time is complete. Do not touch or remove the smoke box until the grill has stopped smoking, pellets have completely burnt out and the smoke box has cooled. Then, remove the smoke box and safely discard cooled ash contents.
- Why is preheat taking so long?**  
 Preheat times vary by function and unit temperature.  
 GRILL: approx. HI 8-12 | MED 6-11 | LO 5-9mins.  
 AIR FRY, BAKE, ROAST: 3 minutes  
 SMOKER, DEHYDRATE, REHEAT: No preheat.  
 If adding Woodfire Flavour, ignition time will add an additional 2-4 minutes.  
 Using the unit in inclement weather with heavy rain could cause longer preheat times.  
 If using an extension cord, ensure it is suitable for use outdoors with outdoor appliances. Using the incorrect cord could lead to the cord overheating, melting and/or a drop in voltage.  
 While preheating is strongly recommended for best results, you can skip it by pressing and holding the START/STOP button for 3 seconds. "ADD FOOD" will flash across the screen. Open the lid and place ingredients in unit. Once the lid is closed, cooking will begin and the timer will start counting down.
- Can I turn off Woodfire Flavour technology?**  
 If you pressed Woodfire Flavour technology and already started your cooking function by pressing START, you can press the Woodfire Flavour technology button again to turn it off if the ignition cycle is less than 75% complete (indicated by the progress bar on the display screen). If pellets have fully ignited and the grill has transitioned to the preheat cycle (indicated on the display screen), you cannot turn Woodfire Flavour technology off.
- Can I add more pellets during a cook cycle?**  
 When using the SMOKER function, you can add more pellets once the first batch has fully burned. Press and hold the Woodfire Flavour technology button for 4 seconds to ignite new full box of pellets. If running back-to-back smoking sessions, we recommend refilling the smoke box using the pellet scoop when half the pellets have burned. **DO NOT** refill more than 2 times. **DO NOT** re-ignite pellets.
- Why is there orange discolouration inside my unit, underneath the heating element?**  
 The base liner underneath the bottom heating element may have some visible discolouration. This is a result of our normal manufacturing process. The unit has not been previously used.

## ACCESSORIES FOR PURCHASE



### ADJUSTABLE STAND

Take your outdoor cooking station to new heights with a heavy-duty, adjustable stand.



### ADDITIONAL SIDE TABLE

Extend your work surface on either side of the stand and keep your cooking tools at the ready.



### BBQ GRILL COVER

From pouring rain to scorching sun, this durable, lightweight and water-resistant BBQ Grill cover keeps the elements out.



### FLAT PLATE

Make stir-fry, fajitas, pancakes, and more with this non-stick flat plate that sits in your BBQ Grill.



### GRILL / FLAT PLATE

Grill and sear at the same time. Cook up to four burgers and 500g of vegetables simultaneously.



### GREASE TRAY LINERS

Make clean-up a breeze with 10 liners.



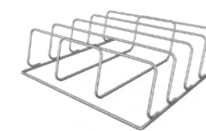
### PELLET BAGS

Stock up on our Signature Blends and get up to 20 smoke sessions per bag. Both flavours pair perfectly with any dish.



### ROAST & SMOKE RACK

Increases air flow for robust smoking, char and caramelisation.



### RIB RACK

Evenly grill and smoke up to 4 full racks of ribs at once.

GET YOURS AT  
ninakitchen.co.uk



# MANUFACTURER'S GUARANTEE

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## The Ninja 2 Year Guarantee

When a consumer buys a product in the UK, they get the benefit of legal rights relating to the quality of the product (your "legal rights"). You can enforce your legal rights against your retailer, including Ninja if you bought your Ninja kitchen appliance from [ninjakitchen.co.uk](http://ninjakitchen.co.uk). However, at Ninja we are so confident about the quality of our products that we give the owner an additional, free parts and labour manufacturer's guarantee of up to 2 years.

The guarantee it comes with is an important consideration - and reflects how much confidence the manufacturer has in its product and manufacturing quality.

The manufacturer's guarantee does not affect your legal rights.

### How long are new Ninja machines guaranteed for?

Our manufacturer's guarantee lasts for one year from the date of purchase as standard, or for two years if you register your purchase with us within 28 days.

### How do I register my Ninja guarantee?

If you have purchased your Ninja kitchen appliance directly from [ninjakitchen.co.uk](http://ninjakitchen.co.uk) your guarantee is registered automatically. If you bought it from anywhere else in the UK, you can register your guarantee online within 28 days of purchase.

- To register online, please visit [www.ninjakitchen.co.uk/register-guarantee](http://www.ninjakitchen.co.uk/register-guarantee) or scan the QR code on the back cover.
- Keep a note of the date you purchased the machine.

### IMPORTANT:

- Keep your receipt if you bought your Ninja kitchen appliance from anywhere except [ninjakitchen.co.uk](http://ninjakitchen.co.uk). You will need it to claim under your guarantee.
- The free Ninja guarantee only applies in the UK.

### What are the benefits of registering my free Ninja guarantee?

When you register your guarantee, you will get an extra year of cover. We'll also have your details to hand if we ever need to get in touch. If you further agree to receive communications from us, you can also receive tips and advice on how to get the best out of your Ninja kitchen appliance and hear the latest news about new Ninja technology and launches.

### What is covered by the free Ninja guarantee?

Repair or replacement (at Ninja's discretion) of your Ninja machine, including all parts and labour.

### What is not covered by the free Ninja guarantee?

- Normal wear and tear.
- Accidental damage or faults caused by negligent use or care, misuse, neglect, careless operation or handling of the Ninja kitchen appliance which is not in accordance with the Ninja Operating Manual supplied with your machine.
- Damage caused by use of the Ninja kitchen appliance for anything other than normal domestic household purposes.
- Damage caused by use of parts not assembled or installed in accordance with the operating instructions.
- Damage caused by use of parts and accessories which are not Ninja Genuine Components
- Faulty installation (except where installed by Ninja).
- Repairs or alterations carried out by parties other than Ninja or its agents.

## How can I claim under the free Ninja guarantee?

Contact our customer service helpline on 0800 862 0453. For service hours please visit our website under 'Contact Us'. It's free to call, and you'll be put straight through to a Ninja representative. You'll also find online support at <https://support.ninjakitchen.co.uk/>. The Ninja representative will go through some **troubleshooting with you, and if we conclude that the item has failed, we will send you a replacement part or a returns label to send the defective item back to us free of charge. When you have delivered the defective product to us, we will send you a replacement.**

**Please remember that the item will need to be boxed when you return it to us. It can be any suitable box, it does not have to be the original packaging.**

### Where can I buy genuine Ninja spares and accessories?

Ninja spares and accessories are developed by the same engineers who developed your Ninja kitchen appliance. You'll find a full range of Ninja spares, replacement parts and accessories for all Ninja machines at [www.ninjakitchen.co.uk](http://www.ninjakitchen.co.uk). Please remember that damage caused by the use of non-Ninja spares may not be covered under your guarantee.

**VISIT US ONLINE AT:**

ninjakitchen.co.uk

**Or follow us on any of our social media pages:**



@ninjakitchenuk



**NOTE:** Save these instructions. Keep for future reference.

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**SharkNinja Germany GmbH,  
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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.

NINJA is a registered trademark in the United Kingdom of SharkNinja Operating LLC.

NINJA WOODFIRE is a pending application in the United Kingdom of SharkNinja Operating LLC.

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