

NINJA®

FD400
Series

OWNER'S GUIDE

FOODI® DELUXE TENDERCRISP™ PRESSURE COOKER



ninjakitchen.com

THANK YOU
for purchasing the Ninja® Foodi® Deluxe TenderCrisp™ Pressure Cooker



REGISTER YOUR PURCHASE

- registeryourninja.com
- Scan QR code using mobile device

RECORD THIS INFORMATION

Model Number: _____

Serial Number: _____

Date of Purchase: _____
(Keep receipt)

Store of Purchase: _____

TECHNICAL SPECIFICATIONS

Voltage: 120V~, 60Hz

Watts: 1760W

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

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IMPORTANT SAFEGUARDS

HOUSEHOLD USE ONLY • READ ALL INSTRUCTIONS BEFORE USE

⚠ WARNING

- 1 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 involve
- 2 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.
- 3 To eliminate a choking hazard for young children, discard all packaging materials immediately upon unpacking.
- 4 **DO NOT** place appliance on a stovetop or hot surfaces or near gas or electric burner or in a heated oven.
- 5 **DO NOT** use the appliance without the removable cooking pot installed.
- 6 When removable cooking pot is empty, **DO NOT** heat it for more than 10 minutes, as doing so may damage the cooking surface.
- 7 Children shall not play with the appliance.
- 8 **NEVER** use electrical outlet below counter.
- 9 **NEVER** connect this appliance to an external timer switch or separate remote-control system.
- 10 **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.
- 11 To protect against electrical shock **DO NOT** immerse cord, plugs, or main unit housing in water or other liquid. Cook only in the pot provided or in a container recommended by SharkNinja placed in the provided pot.
- 12 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.
- 13 **ALWAYS** ensure the appliance is properly assembled before use.
- 14 Before use, **ALWAYS** check pressure release valve and float valve for clogging or obstruction and clean them if necessary. Check to make sure the float valve on the pressure lid moves freely. Foods such as apple sauce, cranberries, pearl barley, oatmeal or other cereals, split peas, noodles, macaroni, rhubarb, or spaghetti can foam, froth, and splutter when pressure cooked, clogging the pressure release valve. These and similar expanding foods (such as dried vegetables, beans, grains, and rice) should not be cooked in a pressure cooker, except when following a Ninja Foodi recipe.
- 15 **DO NOT** cover the air intake vent, air exhaust vent or electrical outlet while crisping lid is closed. Doing so will prevent even cooking and may damage the unit or cause it to overheat.
- 16 To prevent risk of explosion and injury, use only SharkNinja silicone rings. Make certain silicone ring is installed and lid is properly closed before operating. **DO NOT** use if torn or damaged. Replace silicone ring before using.
- 17 Before placing removable cooking pot into the cooker base, ensure pot and cooker base are clean and dry by wiping with a soft cloth.
- 18 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.
- 19 Intended for worktop use only. Ensure the surface is level, clean and dry. **DO NOT** move the appliance when in use.
- 20 **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, electric coil, gas burner range, or outdoor grill. The use of accessory attachments not recommended by SharkNinja may cause fire, electric shock, or injuries.
- 21 When using this appliance, provide adequate space above and on all sides for air circulation.
- 22 **ALWAYS** follow the maximum and minimum quantities of liquid as stated in instructions and recipes.
- 23 **NEVER** use SLOW COOK setting without food and liquids in the removable cooking pot.
- 24 **DO NOT** use this appliance for deep frying.
- 25 **DO NOT** cover the pressure valves.
- 26 **DO NOT** sauté or fry with oil while pressure cooking.
- 27 Prevent food contact with heating elements. **DO NOT** overfill or exceed the MAX fill level of the pot and the Cook & Crisp Basket or Plate. Overfilling may cause personal injury or property damage or affect the safe use of the appliance.
- 28 When pressure cooking foods that expand (such as dried vegetables, beans, grains, rice, etc.). **DO NOT** fill pot more than halfway, or as otherwise instructed in a Ninja® Foodi® recipe.
- 29 **DO NOT** use this unit to cook instant rice.
- 30 Electrical outlet voltages can vary, affecting the performance of your product. To prevent possible illness, use a thermometer to check that your food is cooked to the temperatures recommended.
- 31 **DO NOT** place the appliance near the edge of a worktop during operation.
- 32 To avoid possible steam damage, place the unit away from walls and cabinets during use.
- 33 Should the unit emit black smoke, unplug immediately and wait for smoking to stop before removing the cooking pot and Cook & Crisp™ Basket or Plate.
- 34 **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.
- 35 Extreme caution must be used when the cooker contains hot food or hot liquids and/or if the cooker is under pressure. Improper use, including moving the cooker, may result in personal injury such as serious burns. When using this appliance to pressure cook, ensure the lid is properly assembled and locked into position before use. Food are under extreme pressure during pressure cooking. Failure to follow all instructions regarding proper usage of the product may result in unintended contact with hot foods or liquids that have been pressurized, resulting in serious burns.





SAVE THESE INSTRUCTIONS

IMPORTANT SAFEGUARDS

HOUSEHOLD USE ONLY • READ ALL INSTRUCTIONS BEFORE USE

- 36** 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.
- 37** When unit is in operation, hot steam is released through the air exhaust vent. Place unit so vent is not directed toward the power cord, electrical outlets, cabinets or other appliances. Keep your hands and face at a safe distance from vent.
- 38** **DO NOT** tamper with, disassemble, or otherwise remove the float valve or pressure release assembly.
- 39** **DO NOT** attempt to open the lid during or after pressure cooking until all internal pressure has been released through the pressure release valve and the unit has cooled slightly. Remove lid promptly to avoid re-pressurization of the inner pot.
- 40** **DO NOT** use Pressure Lid when Sear/Sauté function is selected.
- 41** If using SLOW COOK setting, **ALWAYS** keep the pressure lid closed and the pressure release valve in the VENT position. If the lid is closed and the pressure release valve is in the SEAL position, an audible alarm will sound. "VENT" error code will appear on LED display to signal the need to turn the pressure release valve to the VENT position.
- 42** When using the PRESSURE COOK setting, **ALWAYS** keep the pressure lid locked and the pressure release valve turned anticlockwise to the SEAL position.
- 43** If the lid will not turn to unlock, this indicates the appliance is still under pressure. **DO NOT** intentionally press down on float valve. Any pressure remaining can be hazardous. Let unit naturally release pressure or turn the Pressure Release Valve slowly to the VENT position to release steam. Take care to avoid contact with the releasing steam to avoid burns or injury. When steam is completely released the float valve will be in the lower position allowing the lid to be removed. If steam does not release when the pressure release valve is moved to vent, unplug the unit from the wall and let the unit naturally release pressure.
- 44** Spilled food can cause serious burns. Keep appliance and cord away from children. **DO NOT** let cord hang over edge of tables or counters or touch hot surfaces.
- 45** Serious burns can result from the steam and hot foods inside the inner pot. **ALWAYS** keep hands, face, and other body parts away from the pressure release valve prior to or during pressure release and when removing the pressure lid after cooking.
- 46** When removing the lid, **DO NOT** lift the lid straight up as this may not release the seal between the lid and pot, increasing the risk of food splashing.
- 47** **ALWAYS** tilt the lid so that it is between your body and the inner pot so that you can be shielded from steam and hot liquids.

- 48** The cooking pot, Cook & Crisp™ Basket or Plate, and reversible rack become extremely hot during the cooking process. Avoid hot steam and air while removing the cooking pot and Cook & Crisp™ Basket or Plate from the appliance, and **ALWAYS** place them on a heat resistant surface after removing. **DO NOT** touch accessories during or immediately after cooking.
- 49** Removable cooking pot can be extremely heavy when full of ingredients. Care should be taken when lifting pot from cooker base.
- 50** Cleaning and user maintenance shall not be made by children.
- 51** Let the appliance cool for approximately 30 minutes before handling, cleaning, or storing.
- 52** To disconnect, turn any control to OFF, then unplug from electrical outlet when not in use and before cleaning. Allow to cool before cleaning, disassembly, putting in or taking off parts and for storage
- 53** **DO NOT** clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating a risk of electric shock.
- 54** Please refer to the Cleaning & Maintenance section for regular maintenance of the appliance.

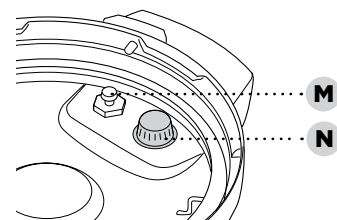
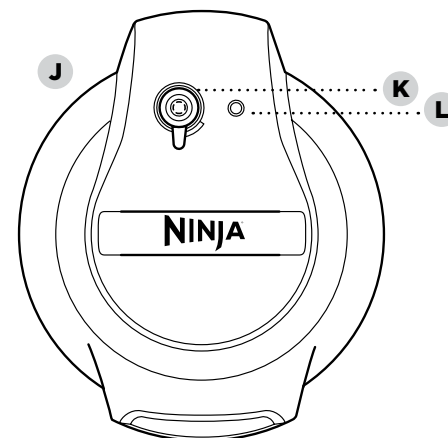
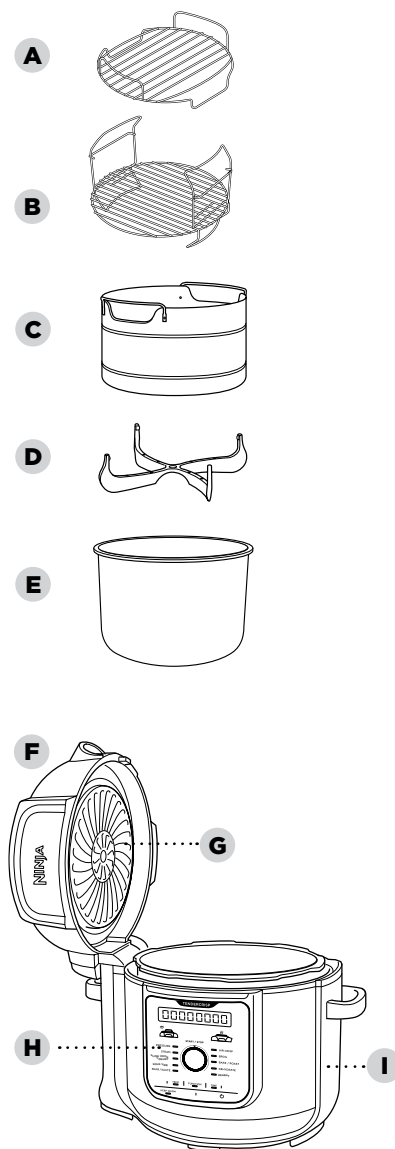
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|---|--|
|  | Indicates to read and review instructions to understand operation and use of product. |
|  | Indicates the presence of a hazard that can cause personal injury, death or substantial property damage if the warning included with this symbol is ignored. |
|  | Take care to avoid contact with hot surface. Always use hand protection to avoid burns. |
|  | For indoor and household use only. |

SAVE THESE INSTRUCTIONS

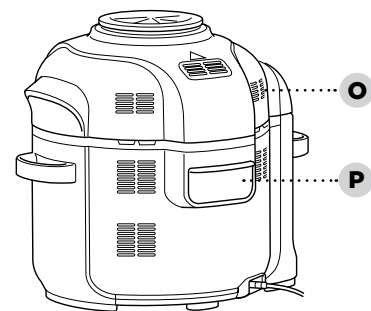
PARTS & ACCESSORIES

PARTS

- A** Deluxe Layer
- B** Deluxe Reversible Rack
- C** Cook & Crisp™ Basket
- D** Detachable Diffuser
- E** 8-Quart Removable Cooking Pot
- F** Crisping Lid
- G** Heat Shield
- H** Control Panel
- I** Cooker Base
- J** Pressure Lid
- K** Pressure Release Valve
- L** Float Valve
- M** Silicone Ring
- N** Anti-Clog Cap
- O** Air Outlet Vent
- P** Condensation Collector

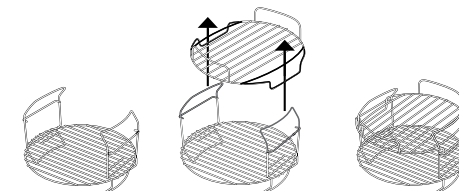


Underside of Pressure Lid



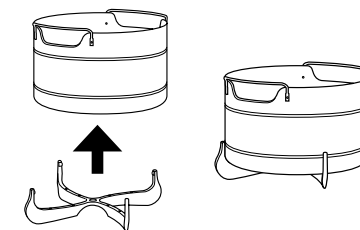
ACCESSORY ASSEMBLY INSTRUCTIONS

DELUXE REVERSIBLE RACK



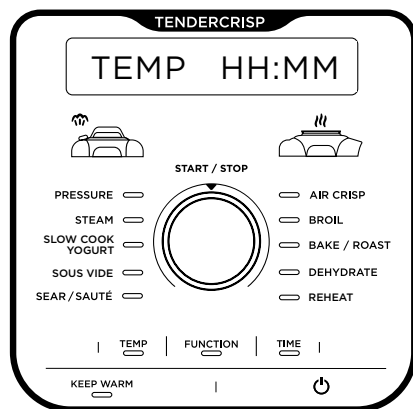
- 1** Place the reversible rack in the pot in the lower position.
- 2** Drop deluxe layer through reversible rack handles.

COOK & CRISP™ BASKET



- 1** To remove diffuser for cleaning, pull 2 diffuser fins off the groove on the basket, then pull down firmly.
- 2** To assemble the Cook & Crisp Basket, place basket on top of diffuser and press down firmly.

USING THE CONTROL PANEL



NOTE: Control panel may differ per model.

COOKING FUNCTIONS

PRESSURE: Cook food quickly while maintaining tenderness.

STEAM: Gently cook delicate foods at a high temperature.

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

YOGURT: Pasteurize and ferment milk for creamy homemade yogurt.

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

SEAR/SAUTÉ: Use the unit as a stovetop for browning meats, sautéing veggies, simmering sauces, and more.

AIR CRISP: Give foods crispiness and crunch with little to no oil.

BROIL: Use high temperature to caramelize and brown your food.

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

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

NOTE: If running for 1 hour or less, the clock will count down by minutes and seconds. If running for more than 1 hour, the clock will count down by minutes only.

REHEAT: Warm your leftovers, with crispy results.

KEEP WARM: After pressure cooking, steaming, or slow cooking, the unit will automatically switch to Keep Warm mode and start counting up. Keep Warm will stay on for 12 hours, or you may press KEEP WARM to turn it off. Keep Warm mode is not intended to warm food from a cold state but to keep it warm at a food-safe temperature.

OPERATING BUTTONS

FUNCTION: Press FUNCTION, then turn the START/STOP dial to choose a cooking function.

TEMP: Press TEMP, then turn the START/STOP dial to adjust cooking temperature in increments of 5 degrees or to adjust the pressure level.

TIME: Press TIME, then turn the START/STOP dial to adjust the cook time.

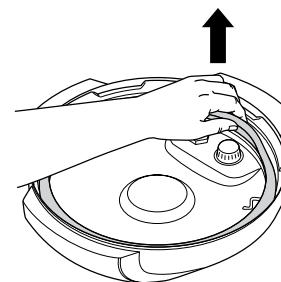
NOTE: To adjust settings while cooking, press TEMP or TIME, then turn the START/STOP dial to choose desired temperature or time.

START/STOP dial/button: Turn the dial to choose a cooking function, cook temperature, and cook time. Press the button to start cooking. Pressing the button while the unit is cooking will stop the current cooking function.

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

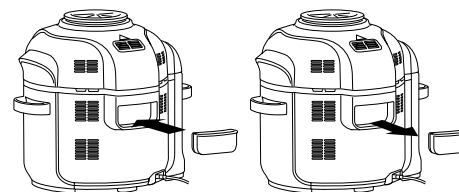
BEFORE FIRST USE

- 1 Remove and discard any packaging material, stickers, and tape from the unit.
- 2 Pay particular attention to operational instructions, warnings, and important safeguards to avoid any injury or property damage.
- 3 Wash the pressure lid, silicone ring, removable cooking pot, Cook & Crisp™ Basket, deluxe reversible rack, and condensation collector in warm, soapy water, then rinse and dry thoroughly. **NEVER** clean the cooker base in the dishwasher. Inspect the pressure lid to ensure there is no debris blocking the valves.
- 4 The silicone ring is reversible and can be inserted in either direction. Insert the silicone ring around the outer edge of the silicone ring rack on the underside of the lid. Ensure it is fully inserted and lies flat under the silicone ring rack.



INSTALLING THE CONDENSATION COLLECTOR

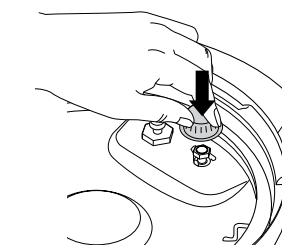
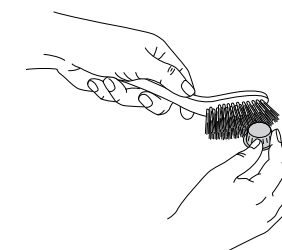
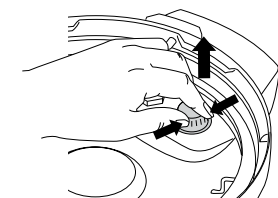
To install the condensation collector, slide it into the slot on the cooker base. Slide it out to remove it for hand-washing after each use.



REMOVING & REINSTALLING THE ANTI-CLOG CAP

Make sure the anti-clog cap is in the correct position before using the pressure lid. The anti-clog cap protects the inner valve of the pressure lid from clogging and protects users from potential food splatters. It should be cleaned after every use with a cleaning brush.

To remove it, hold the anti-clog cap between your thumb and bent index finger, then rotate your wrist clockwise. To reinstall, position it in place and press down.



NOTE: Prior to each use, make sure the silicone ring is well-seated in the silicone ring rack and the anti-clog cap is mounted properly on the pressure release valve.

USING YOUR FOODI® DELUXE TENDERCRISP™ PRESSURE COOKER

SWAP THE TOP

The two lids allow you to seamlessly transition between all your favorite cooking methods. Use the pressure lid to tenderize, then use the crisping lid to crisp up your food.

USING THE CRISPING LID

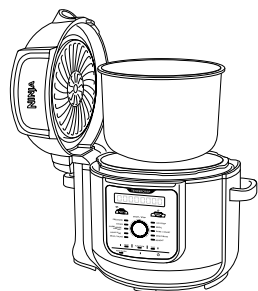
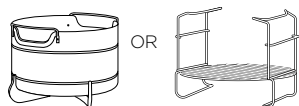
The crisping lid is attached to the unit and can be opened at any time to check on your food during the cooking process. When the lid is opened, the timer will pause, and the heating element will turn off. When the lid is closed, cooking will begin again and the timer will resume counting down.

USING THE COOKING FUNCTIONS WITH THE CRISPING LID

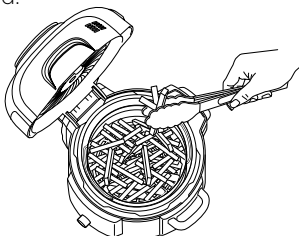
To turn on the unit, plug the power cord into a wall outlet, then press the .

Air Crisp

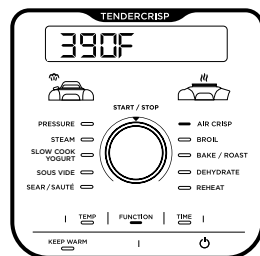
- 1 Place either the Cook & Crisp™ Basket or deluxe reversible rack in the pot. Basket should have diffuser attached.



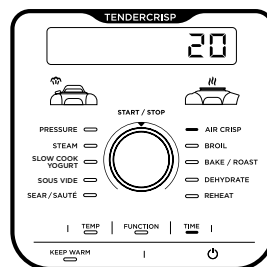
- 2 Add ingredients to the Cook & Crisp Basket or deluxe reversible rack. Close the lid.



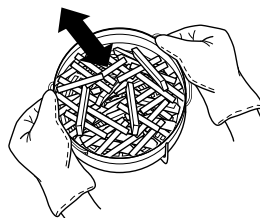
- 3 Press FUNCTION, then turn the START/STOP dial to select AIR CRISP. The default temperature setting will display. Press TEMP, then turn the dial to choose a temperature between 300°F and 400°F.



- 4 Press TIME, then turn the START/STOP dial to adjust the cook time in minute increments up to 1 hour. To preheat your unit, simply add an additional 5 minutes to the cook time. Press START/STOP to begin cooking.



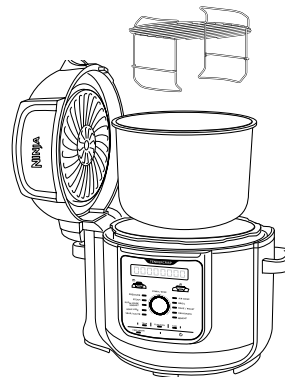
- 5 During cooking, you can open the lid and lift out the basket to shake or toss ingredients for even browning, if needed. When done, lower basket back into pot and close lid. Cooking will automatically resume after lid is closed.



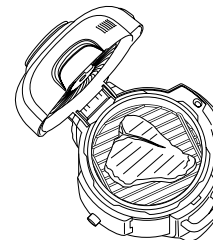
- 6 When cook time is complete, the unit will beep and display DONE.

Broil

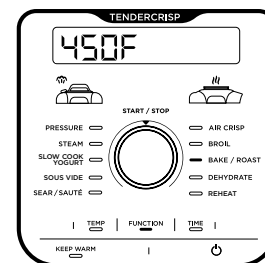
- 1 Place the deluxe reversible rack in the pot in the higher broil position or follow the directions in your recipe.



- 2 Place ingredients on the rack, then close the lid.

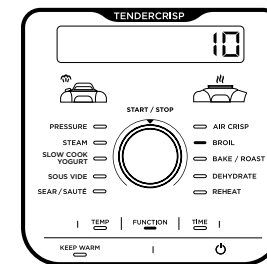


- 3 Press FUNCTION, then turn the START/STOP dial to select BROIL.

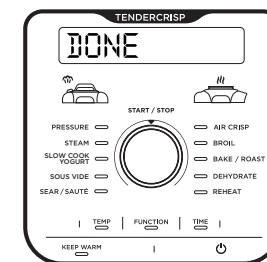


NOTE: There is no temperature adjustment available or necessary when using the Broil function.

- 4 Press TIME, then turn the dial to adjust the cook time in minute increments up to 30 minutes.



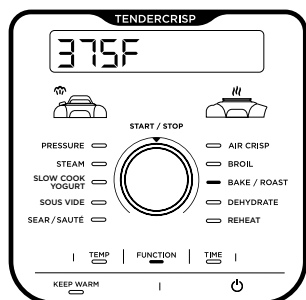
- 5 Press START/STOP to begin cooking.
- 6 When cook time is complete, the unit will beep and display DONE.



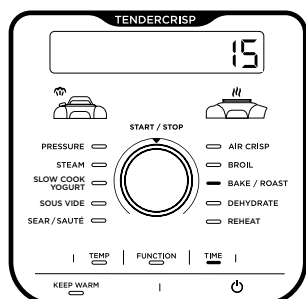
USING YOUR FOODI® DELUXE TENDERCRISP™ PRESSURE COOKER – CONT.

Bake/Roast

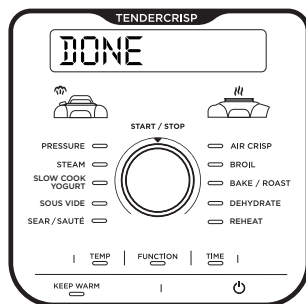
- 1 Add ingredients and any accessories to the pot. Close the lid.
- 2 Press FUNCTION, then turn the START/STOP dial to select BAKE/ROAST. The default temperature setting will display. Press TEMP, then turn the dial to select a temperature between 250°F and 400°F.



- 3 Press TIME, then turn the START/STOP dial to adjust the cook time in minute increments up to 1 hour and then 5-minute increments from 1 hour to 4 hours. Press START/STOP to begin cooking.

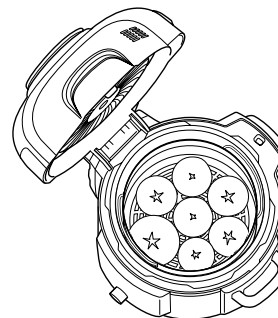


- 4 When cook time is complete, the unit will beep and display DONE.

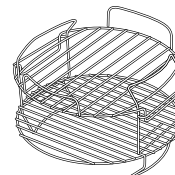


Dehydrate

- 1 Place the deluxe reversible rack in the pot in the lower position, then place a layer of ingredients on the rack.

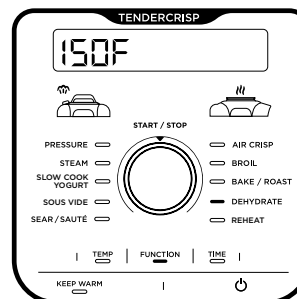


- 2 Holding the deluxe layer by its handles, place it down over the reversible rack in the position shown below. Then place a layer of ingredients on the deluxe layer and close the lid.

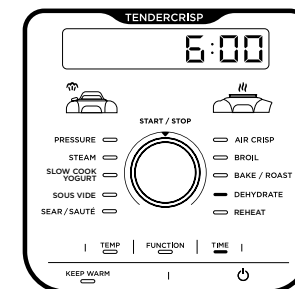


NOTE: For five levels of capacity, use the Dehydrator Stand (sold separately) directly in the cooking pot.

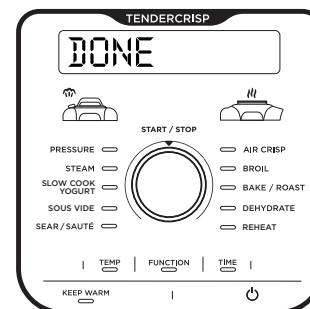
- 3 Press FUNCTION, then turn the START/STOP dial to select DEHYDRATE. The default temperature setting will display. Press TEMP, then turn the dial to choose a temperature between 80°F and 195°F.



- 4 Press TIME, then turn the dial to adjust the cook time in 15-minute increments up to 12 hours.





- 5 Close the lid and press START/STOP to begin dehydrating.
- 6 When cook time is complete, the unit will beep and display DONE.



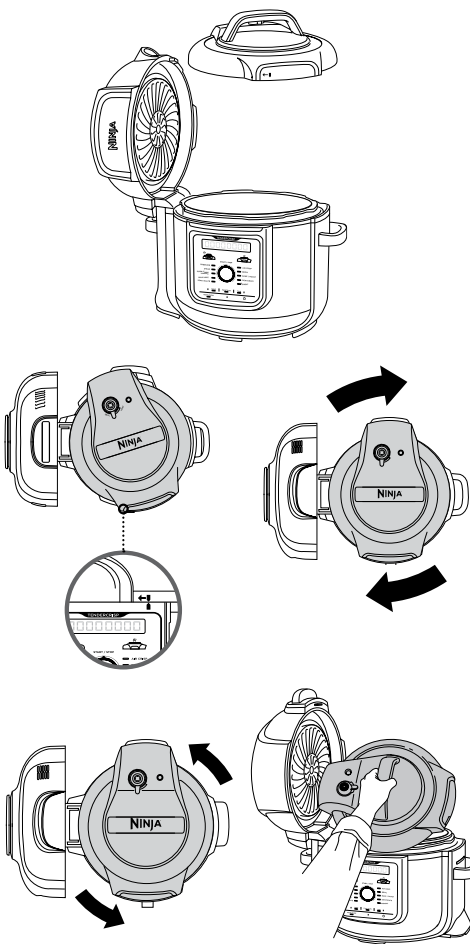
USING YOUR FOODI® DELUXE TENDERCRISP™ PRESSURE COOKER - CONT.

INSTALLING & REMOVING THE PRESSURE LID

Place the pressure lid on top of the unit with the  on the lid and the  on the base lined up evenly. Turn the lid clockwise until it locks in place.

To unlock the pressure lid, turn it counterclockwise. Lift the lid at an angle to prevent splatter. Do not lift the lid straight up.

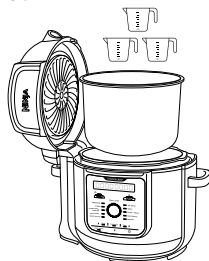
NOTE: The pressure lid will not unlock until the unit is completely depressurized.



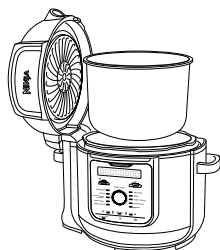
WATER TEST: GETTING STARTED PRESSURE COOKING

It is recommended that first-time users do the water test to familiarize themselves with Pressure Cooking.

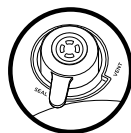
- 1 Place the pot in the cooker base and add 3 cups of room-temperature water to the pot.



- 2 Assemble the pressure lid by aligning the arrow on the front of the lid with the arrow on the front of the cooker base. Then turn the lid clockwise until it locks into place.



- 3 Make sure the pressure release valve is in the SEAL position.



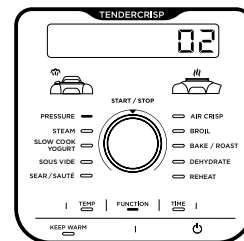
SEAL
for Pressure Cook



VENT
for Steam, Slow Cook, and Sear/Sauté

NOTE: Valve will be loose when fully installed.

- 4 Press FUNCTION, then turn the START/STOP dial to select PRESSURE. The unit will default to high (HI) pressure and a time setting of 2 minutes. Press START/STOP to begin.

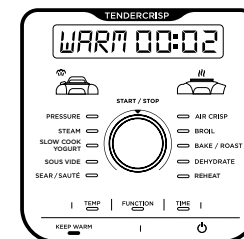


- 5 The display showing PRE and some steam release indicate pressure is building. When fully-pressurized, countdown will begin.



NOTE: Time to pressure varies and may take up to 15 minutes.

- 6 When the countdown is finished, the unit will beep and display DONE before automatically switching to KEEP WARM mode, and begin counting up.



- 7 Turn the pressure release valve to the VENT position to quick release the pressurized steam. There will be a burst of steam from the pressure release valve. When steam is completely released, float valve will drop and the lid can be opened.



NATURAL PRESSURE RELEASE VS. QUICK PRESSURE RELEASE

Natural Pressure Release: When pressure cooking is complete, steam will naturally release from the unit as it cools down. This can take upwards of 20 minutes, depending on the amount of ingredients in the pot. During this time, the unit will switch to Keep Warm mode. Press KEEP WARM if you would like to turn Keep Warm mode off. When natural pressure release is complete, the float valve will drop down.

Quick Pressure Release: Use **ONLY** if your recipe calls for it. After pressure cooking and the KEEP WARM light comes on, turn the pressure release valve to the VENT position to quickly release the steam. Steam release will be accompanied by an audible hiss.

Some steam will remain in the unit after pressure release and will escape when the lid is opened. Lift and tilt it away from you, making sure no condensation drips into the cooker base.



NOTE: At any time during the natural release process, you can switch to quick release by turning the pressure release valve to the VENT position.

PRESSURIZING


As pressure builds in the unit, the control panel will display PRE. Time to pressure varies based on the amount and temperature of ingredients as well as liquid in the pot. For safety, the lid will lock as the unit pressurizes, and it will not unlock until pressure is released. Once the unit has reached full pressure, the cooking cycle will begin and the timer will start counting down.



NOTE: It can take upwards of 20 minutes to build pressure.

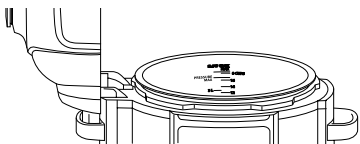
USING YOUR FOODI® DELUXE TENDERCRISP™ PRESSURE COOKER – CONT.

USING THE COOKING FUNCTIONS WITH THE PRESSURE LID

To turn on the unit, plug the power cord into a wall outlet, then press the .

Pressure Cook

- 1 Place ingredients and at least 1 cup of liquid in the pot, as well as any necessary accessory. **DO NOT** fill the pot past the PRESSURE MAX line.

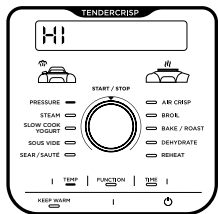


NOTE: When cooking rice, beans, or other ingredients that expand, **DO NOT** fill the pot more than halfway.

- 2 Install the pressure lid and turn the pressure release valve to the SEAL position.

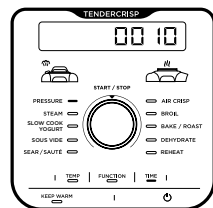


- 3 Press FUNCTION, then turn the START/STOP dial to select PRESSURE. The default pressure level will display. Press TEMP, then turn the dial to select HI or LO.



NOTE: If running for 1 hour or less, the clock will count down by minutes and seconds. If running for more than 1 hour, the clock will count down by minutes only.

- 4 Press TIME, then turn the dial to adjust the cook time in minute increments up to 1 hour, and then 5-minute increments from 1 hour to 4 hours.

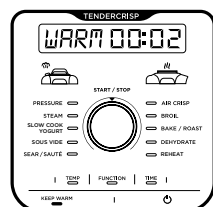


- 5 Press START/STOP to begin cooking. The unit will begin to build pressure, and PRE will be shown on the display. The unit will begin counting down when it is fully pressurized.



NOTE: Time to pressure varies and may take up to 15 minutes.

- 6 When cook time is complete, the unit will beep, automatically switch to Keep Warm mode, and begin counting up.



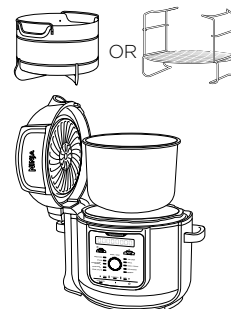
NOTE: After cooking is complete, you may press KEEP WARM to turn the Keep Warm mode off.

- 7 Let the unit naturally release pressure or, if the recipe instructs, turn the pressure release valve to the VENT position to quick release the steam.



Steam

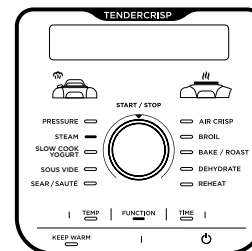
- 1 Add 1 cup of liquid (or recipe-specified amount) to the pot, then place the reversible rack or Cook & Crisp™ Basket with ingredients in the pot.



- 2 Install the pressure lid and turn the pressure release valve to the VENT position.



- 3 Press FUNCTION, then turn the START/STOP dial to select STEAM.



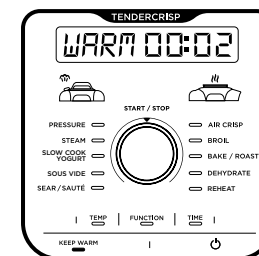
NOTE: There is no temperature adjustment when using the STEAM function.

- 4 Press TIME, then turn the dial to adjust the cook time in minute increments up to 30 minutes. Press START/STOP to begin cooking.

- 5 The unit will begin preheating to bring the liquid to a boil. The display will show PRE. The preheating animation will show until the unit reaches temperature and then the display will show BOIL and the timer will begin counting down.



- 6 When cook time is complete, the unit will beep and automatically switch to Keep Warm mode and begin counting up. Ensure the float valve has dropped before opening the lid.



NOTE: After cooking is complete, you may press the KEEP WARM button to turn the Keep Warm mode off.

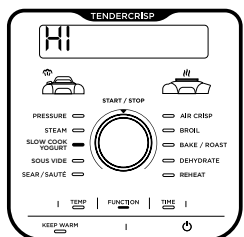
USING YOUR FOODI® DELUXE TENDERCRISP™ PRESSURE COOKER - CONT.

Slow Cook

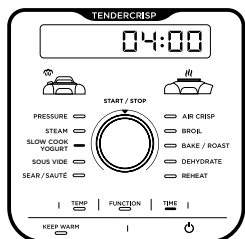
- 1 Add ingredients to the pot. **DO NOT** fill the pot past the MAX line.
- 2 Install the pressure lid and turn the pressure release valve to the VENT position.



- 3 Press FUNCTION, then turn the START/STOP dial to select SLOW COOK. The default temperature setting will display. Press TEMP, then turn the dial to select HI or LO.



- 4 Press TIME, then turn the dial to adjust the cook time in 15-minute increments up to 12 hours.



- 5 Press START/STOP to begin cooking.

NOTE: The Slow Cook HIGH time setting may be adjusted between 4 and 12 hours; the Slow Cook LOW time setting may be adjusted between 6 and 12 hours.

- 6 When cook time is complete, the unit will beep, automatically switch to Keep Warm mode, and begin counting up.

NOTE: After cooking is complete, you may press KEEP WARM to turn the Keep Warm mode off.

Yogurt

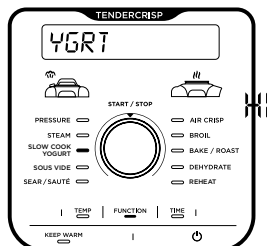
- 1 Add desired amount of milk to the pot.

NOTE: If you prefer to pasteurize, cool, and add cultures not using the unit, skip steps 1-9. Instead, press TEMP, select FMNT, press TIME, select desired incubation time, then press START/STOP to begin.

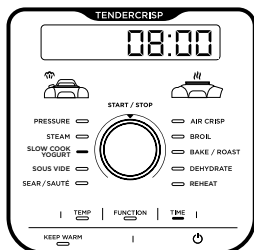
- 2 Install the pressure lid and turn the pressure release valve to the VENT position.



- 3 Press FUNCTION, then turn the START/STOP dial to select YOGURT. The default temperature setting will display. Press TEMP, then turn the dial to select YGRT or FMNT.

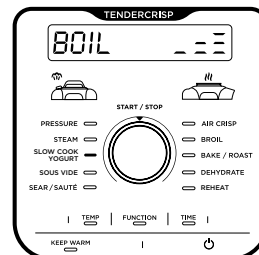


- 4 Press TIME, then turn the dial to adjust the incubation time in 30-minute increments between 8 and 12 hours.

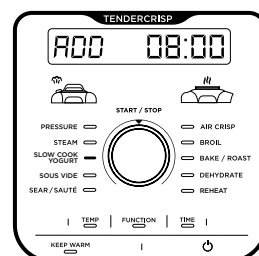


NOTE: Selecting a longer time will lead to tangier yogurt with a thicker consistency. Use 12 hours to achieve Greek-style yogurt.

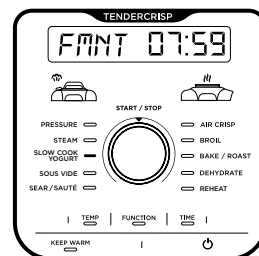
- 5 Press START/STOP to begin pasteurization.
- 6 Unit will display BOIL while pasteurizing. When pasteurization temperature is reached, the unit will beep and display COOL.



- 7 Once the milk has cooled, the unit will display ADD and STIR in succession and the incubation time.



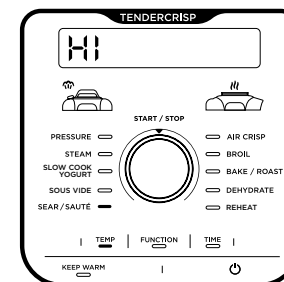
- 8 Remove the pressure lid and skim the top of the milk.
- 9 Add yogurt cultures to milk and stir to combine. Install the pressure lid and press START/STOP to begin incubation process.



- 10 The display will show FMNT and will begin counting down. When incubation time is complete, the unit will beep and display DONE. The unit will beep each minute for up to 4 hours or until powered off.
- 11 Chill yogurt up to 12 hours before serving.

Sear/Sauté

- 1 Add ingredients to the pot.
- 2 Press FUNCTION, then turn the dial to select SEAR/SAUTÉ. The default temperature setting will display. Press TEMP, then turn the dial to select LO, MD, MD, HI, or HI.



NOTE: There is no time adjustment available when using the Sear/Sauté function.

- 3 Press START/STOP to begin cooking.
- 4 Press START/STOP to turn off the SEAR/SAUTÉ function. To switch to a different cooking function, press FUNCTION, then turn the START/STOP dial to your desired cooking function.

NOTE: You can use this function with the crisping lid open or with the pressure lid with the pressure release valve in the VENT position.

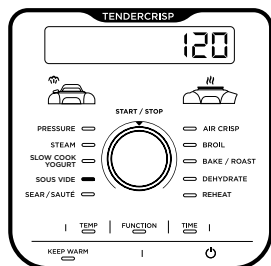
NOTE: ALWAYS use nonstick utensils in the cooking pot. **DO NOT** use metal utensils, as they will scratch the nonstick coating on the pot.

USING YOUR FOODI® 11-IN-1 6.5-QT. PRO PRESSURE COOKER – CONT.

Sous Vide

NOTE: For best results when using the Sous Vide function, do not use the unit prior and do not add warm water.

- 1 Install the cooking pot in the cooker base. Add 12 cups of room-temperature water to the pot.
- 2 Press the SOUS VIDE button. The default temperature setting will display. Use the up and down TEMP arrows to set a temperature between 120°F and 190°F.



- 3 The cook time will default to 3 hours. Use the up and down TIME arrows to set the cook time in 15-minute increments up to 12 hours, and then 1-hour increments from 12 hours to 24 hours.
- 4 Install the pressure lid (see section titled Installing & Removing the Pressure Lid). Turn the pressure release valve to the VENT position.
- 5 Press the START/STOP button to begin preheating.

NOTES: It can take up to 10 minutes for the unit to preheat. Prepare up to 3 pounds of ingredients during this time by seasoning them, then placing each portion in a single-use resealable plastic bag.

For cook times of 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 food during the long period of submersion.

- 6 The unit will beep when preheat is complete and ADD FOOD will show on the display. Remove pressure lid and place bags in the water using the water displacement method: Working with one bag at a time, leave a corner of the bag unzipped—as you slowly lower the bag into the water, the pressure of the water will force the air out of the bag. When just the bag's seal is above the water line, finish closing the bag, making sure no water gets inside. Keep the bag's seal just above the water line.
- 7 Reinstall the pressure lid and ensure the pressure release valve is in the VENT position.
- 8 When cook time is complete, the unit will beep. Carefully remove bags from the water with silicone-tipped tongs.

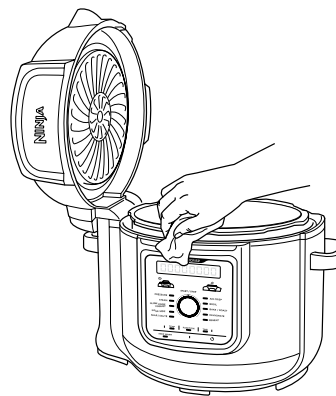
NOTES: If the food you have cooked is not going to be consumed immediately, plunge the bags into ice water to reduce temperature quickly, then keep food refrigerated.

When reheating food that has been cooked using the Sous Vide function, use the Sous Vide function again. After preheating the water, add food in the resealable bags and cook approximately 15–20 minutes using the desired cook temperature.

Sous vide is almost always the first step in the cooking process. Foods should be finished by using a dry heat method such as broiling, sautéing, roasting, or air frying.

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 pressure lid, cooking pot, silicone ring, deluxe reversible rack, Cook & Crisp™ Basket, and detachable diffuser can be washed in the dishwasher.

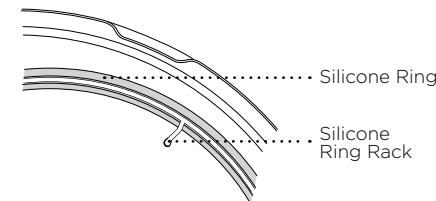
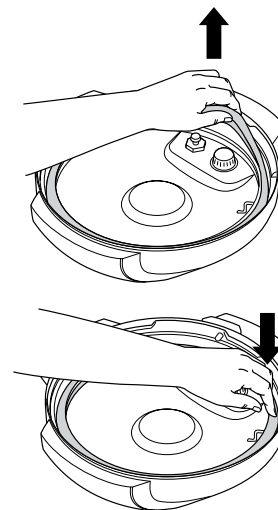
NOTE: NEVER put the cooker base in the dishwasher, or immerse it in water or any other liquid.

- 4 The pressure lid, including the pressure release valve and anti-clog cap, can be washed with water and dish soap.

NOTE: DO NOT take apart the pressure release valve or float valve assembly.

- 5 To clean the crisping lid, wipe it down with a wet cloth or paper towel after the heat shield cools.
- 6 If food residue is stuck on the cooking pot, deluxe reversible rack, or Cook & Crisp Basket, fill the pot with water and allow to soak before cleaning. **DO NOT** use scouring pads. If scrubbing is necessary, use a non-abrasive cleanser or liquid dish soap with a nylon pad or brush.
- 7 Air-dry all parts after each use.

Removing & Reinstalling the Silicone Ring



To remove the silicone ring, pull it outward, section by section, from the silicone ring rack. The ring can be installed with either side facing up. To reinstall, press it down into the rack section by section.

After use, remove any food debris from the silicone ring and anti-clog cap.

Keep the silicone ring clean to avoid odor.

Washing it in warm, soapy water or in the dishwasher can remove odor. However, it is normal for it to absorb the smell of certain acidic foods. It is recommended to have more than one silicone ring on hand. You can purchase additional silicone rings on ninjaaccessories.com.

NEVER pull out the silicone ring with excessive force, as that may deform it and the rack and affect the pressure-sealing function. A silicone ring with cracks, cuts, or other damage should be replaced immediately.

TROUBLESHOOTING GUIDE

Why is my unit taking so long to come to pressure? How long does it take to come to pressure?

- Cooking times may vary based on the selected temperature, current temperature of the cooking pot, and temperature or quantity of the ingredients.
- Check to make sure your silicone ring is fully seated and flush against the lid. If installed correctly, you should be able to tug lightly on the ring to rotate it.
- Check that the pressure lid is fully locked, and the pressure release valve is in the SEAL position when pressure cooking.

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.

How can I tell when the unit is pressurizing?

- The display will show PRE and the building animation to indicate the unit is building pressure.

PRE and moving lights are shown on the display screen when using the Pressure or Steam function.

- This indicates the unit is building pressure or preheating when using STEAM or PRESSURE. When the unit has finished building pressure, your set cook time will begin counting down.

There is a lot of steam coming from my unit when using the Steam function.

- It's normal for steam to release through the pressure release valve during cooking. Leave the pressure release valve in the VENT position for Steam, Slow Cook, and Sear/Sauté.

Why can't I take the pressure lid off?

- As a safety feature, the pressure lid will not unlock until the unit is completely depressurized. Turn the pressure release valve to the VENT position to quick release the pressurized steam. A quick burst of steam will spurt out of the pressure release valve. When the steam is completely released, the unit will be ready to open. Turn the pressure lid counterclockwise, then lift it up and away from you.

Is the pressure release valve supposed to be loose?

- Yes. The pressure release valve's loose fit is intentional; it enables a quick and easy transition between SEAL and VENT and helps regulate pressure by releasing small amounts of steam during cooking to ensure great results. Please make sure it is turned as far as possible toward the SEAL position when pressure cooking and as far as possible toward the VENT position when quick releasing.

The unit is hissing and not reaching pressure.

- Make sure the pressure release valve is turned to the SEAL position. If you've done this and still hear a loud hissing noise, it may indicate your silicone seal is not fully in place. Press START/STOP to stop cooking, VENT as necessary, and remove the pressure lid. Press down on the silicone ring, ensuring it is fully inserted and lies flat under the ring rack. Once fully installed, you should be able to tug lightly on the ring to rotate it.

The unit is counting up rather than down.

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

How long does the unit take to depressurize?

- The time it takes to release pressure depends on the quantity of food in the unit and can vary from recipe to recipe. Always ensure the float valve has dropped before trying to remove the lid. If the unit is taking longer than normal to depressurize, unplug the unit and wait until the float valve drops before removing the lid.

"ADD POT" error message appears on display screen.

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

"OTHR LID" error message appears on display screen.

- The incorrect lid is installed for your desired cooking function. Install the pressure lid to use the Pressure, Slow Cook, Yogurt, Steam, or Keep Warm functions.

"SHUT LID" error message appears on display screen.

- The crisping lid is open and needs to be closed for the selected function to start.

"TURN LID" error message appears on display screen.

- The pressure lid is not fully installed. Turn the pressure clockwise until it clicks to use the Pressure, Slow Cook, Yogurt, Steam, and Keep Warm functions.

"OPEN VENT" error message appears on display screen.

- When set to Slow Cook or Sear/Sauté, and the unit senses pressure building up, this message indicates the pressure release valve is in the SEAL position.
- Turn the pressure release valve to the VENT position and leave it there for the remainder of the cooking function.
- If you do not turn the pressure release valve to the VENT position within 5 minutes, the program will cancel and the unit will shut off.

"ADD WATER" error message appears on display screen when using the Steam function.

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

"ADD WATR" error message appears on display screen when using the Pressure function.

- Add more liquid to the cooking pot before restarting the pressure cook cycle.
- Make sure the pressure release valve is in the SEAL position.
- Make sure the silicone ring is installed correctly.

"ERR" message appears.

- 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.

HELPFUL TIPS

- 1 For consistent browning, make sure ingredients are arranged in an even layer on the bottom of the cooking pot with no overlapping. If ingredients are overlapping, make sure to shake halfway through the set cook time.
- 2 For smaller ingredients that could fall through the deluxe reversible rack, we recommend first wrapping them in a parchment paper or foil pouch.
- 3 When switching from pressure cooking to using the crisping lid, we recommend emptying the pot of any remaining liquid for best crisping results.
- 4 Use the Keep Warm mode to keep food at a warm, food-safe temperature after cooking. To prevent food from drying out, we recommend keeping the lid closed and using this function just before serving. To reheat food, use the Air Crisp function.
- 5 When using a recipe for the Ninja Foodi 6.5-quart in this unit, some additional cooking time, or extra shake of the Cook & Crisp™ Basket may be required.
- 6 6.5-quart pressure recipes like soups, stews, and chilies can be scaled up by 50 percent in the Ninja® Foodi® Deluxe.

REPLACEMENT PARTS

To order additional parts and accessories, visit ninjaaccessories.com or 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.

Shark | NINJA

ONE (1) YEAR LIMITED WARRANTY

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

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

What is covered by this warranty?

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

What is not covered by this warranty?

1. Normal wear and tear of wearable parts (including removable pot, silicone ring, lids, racks, plates, etc.) that 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 main unit, pressure lid, and crisping lid 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. 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 \$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 registeryourninja.com and have the product on hand when you call, so we may better assist you. A Customer Service Specialist will provide you with return and packing instruction information.

How state law applies

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

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

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

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