Tips & Tricks

Best Results



For sheet pan meals, cut ingredients to the same size.



When cooking on 2 levels, press the 2 LEVEL button on the display to illuminate the optimal rack positions to use.



When using Toast or Bagel function, select the exact number of bread or bagel slices.



The unit preheats quickly, so prep all ingredients before preheating.

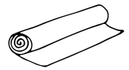


When cooking 2 frozen pizzas on 2 levels, select Pizza function and set temperature to the one recommended on the pizza packaging. Add 4–6 minutes to the cook time, depending on pizza thickness and desired degree of doneness.

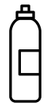


Due to the power of the fan speed, food cooks faster in this oven, so refer to the cook charts in the Inspiration Guide for more guidance on cook times and temperatures.

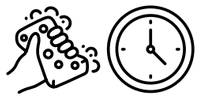
Easy Cleanup



For easy cleanup, line the sheet pan with parchment paper or aluminum foil. When using the Ninja® Roast Tray on the sheet pan, make sure the parchment paper or aluminum foil is flush against the bottom of the inside of the sheet pan.



When using the air fry basket, spray it with nonstick cooking spray to minimize sticking.



For deep cleaning, let accessories soak in warm, soapy water overnight and scrub with a non-abrasive brush or sponge.

How to Minimize Smoke



Cook large, fatty proteins at or below 375°F and clean accessories and inside of unit regularly.



For marinades containing sugar, honey, or other sweeteners, brush onto proteins halfway through broiling to avoid burning.

Always use the recommended oil or fat

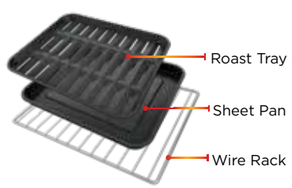


Recommended:
Canola
Refined coconut
Avocado
Vegetable
Grapeseed



Not recommended:
Olive oil
Butter
Margarine

When to use the roast tray



Use roast tray on sheet pan when cooking on convection functions (such as Whole Roast, Air Roast, and Air Fry), or with greasy foods like whole chicken, chicken wings, bacon, marinated meats, and oiled vegetables.

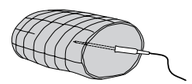
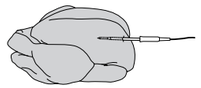
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Please make sure to read the enclosed Ninja® Owner's Guide prior to using your unit.

NINJA® Foodi SMART XL PRO AIR OVEN

Let's get cooking on 2 levels

How to Place the Thermometer

FOOD TYPE	PLACEMENT	CORRECT	INCORRECT
Tenderloins **Fish fillets** **Prime rib** **Lamb rack** **Prime rib roast** **Whole fish** **Brisket** **Pork shoulder** **Pork loin** **Chuck roast**	• Insert thermometer horizontally into the center of the thickest part of the meat. • Make sure the tip of the thermometer is inserted straight into the center of the meat, not angled toward the bottom or top of it. • Make sure the thermometer is close to (but not touching) the bone and away from any fat or gristle. NOTE: *The thickest part of the fillet may not be the center. It is important that the tip of the thermometer hits the thickest part so desired results are achieved.*	 	 
Whole chicken	• Insert thermometer horizontally into the thickest part of the breast, parallel to, but not touching, the bone. • Make sure the tip reaches the center of the thickest part of the breast and doesn't go all the way through the breast into the cavity.		

DO NOT use the thermometer with frozen protein or for cuts of meat 1 inch thick or thinner.

Turn for Instructions on cooking with the thermometer

Digital display rack guide

Takes the guesswork out of knowing where to place your food. Select a function and the display illuminates the optimal rack position to use.

When cooking on two levels, press the 2 LEVEL button for additional guidance. Look inside for the engraved numbers on the inside of the unit.

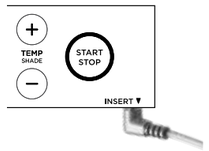


Go to ninjakitchen.com/support for how-to videos

Cooking with the Leave-in Thermometer

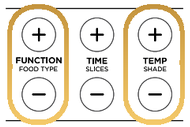
STEP 1
Set Up

- Remove thermometer from storage.
- Plug thermometer into jack on the underside of door handle below **INSERT ▼**. You will feel it click into place.



STEP 2
Select Cook Function

- Select the desired cooking function (e.g. Whole Roast).
- Use the TEMP +/- buttons to select desired cook temperature (there is no time setting available or necessary when using the thermometer).



STEP 3
Program Thermometer

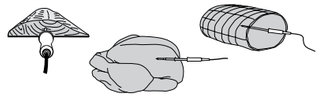
- Press the PRESET button.
- Use the FUNCTION +/- buttons to choose the desired protein.
- Use the TEMP +/- buttons to choose the desired doneness.



NOTE: Chicken has only one doneness setting, well done. You cannot select a different doneness when cooking chicken while using the thermometer.

STEP 4
Place Thermometer

- Insert thermometer in protein **using the guide on the front page.**



- Press the START/STOP button to begin preheating.

NOTE: Wait until unit is fully preheated before adding food.

STEP 5
Add Food

- The target and current thermometer temperatures will appear on the screen while the unit is preheating.



- Once unit has preheated, place the food with thermometer grip fully inside the unit. Then close door over cord to begin cooking.

NOTE: The door can close over the cord if the cord is draped over the top or side of the door.

STEP 6
Track Progress

- The screen will continue to display the current thermometer temperature as it approaches the target temperature during cooking (see image in Step 5).
- Press PRESET or MANUAL to see the oven temperature and time from when cooking started.



STEP 7
Cooking Complete

- Unit will beep and display "COOK END" when cooking is complete.



- Transfer protein to a plate and allow to rest for 5 minutes before serving.

Using the Racks.

Use recommended accessories for each cook function and remove extras from the oven.

DIGITAL RACK GUIDE | ACCESSORY PLACEMENT

	WHOLE ROAST	AIR ROAST	AIR FRY	PIZZA	BAKE	DEHYDRATE	BROIL	TOAST	BAGEL	REHEAT
FUNCTION										
BEST FOR	**Rotisserie-style results in less time.** Whole chicken Prime rib roast Pork tenderloin	**Crispy outside, juicy inside.** Chicken thighs & vegetables Asparagus	**Fast, extra-crispy results with little to no oil.** French fries (frozen or hand cut) Chicken wings or nuggets Breaded foods	**Cook frozen or fresh pizzas.** Homemade pizza Frozen pizza	**Traditional baking with overall even cooking and light browning.** Bacon Cookies	**Removes moisture to make jerky and dried fruit.** Beef jerky Dried Fruit	**Top-down heat for a crispy finish.** Steaks Nachos Casserole finishing	**Quick and even browning on both sides.** Bread English muffins Frozen waffles	**Fast heating with a crunchy outside.** Bagels Artisan breads	**Reheat meals.** Leftovers Reduce below 180°F to use as a warmer until food is ready to serve.
1 LEVEL COOKING	4 3 2 **1**  **Roast Tray on Sheet Pan on Wire Rack**	4 **3** 2 1  **Roast Tray on Sheet Pan on Wire Rack**	4 **3** 2 1 *FOR VEGGIES & STARCHES*  Air Fry Basket* OR *FOR OILED VEGGIES & PROTEINS*  **Roast Tray on Sheet Pan on Wire Rack**	4 **3** 2 1  Wire Rack*	4 **3** 2 1  Accessory on Wire Rack	4 **3** 2 1  Air Fry Basket*	4 **3** 2 1  **Roast Tray on Sheet Pan on Wire Rack**	4 **3** 2 1  Wire Rack*	4 **3** 2 1  Wire Rack*	4 **3** 2 1  Wire Rack*
2 LEVEL COOKING	**4** 3 2 **1**  Air Fry Basket  **Roast Tray on Sheet Pan on Wire Rack**	4 **3** 2 **1**  Air Fry Basket  **Roast Tray on Sheet Pan on Wire Rack**	**4** 3 **2** 1  Air Fry Basket  **Roast Tray on Sheet Pan on Wire Rack**	4 **3** 2 **1**  Wire Rack  Wire Rack	4 **3** 2 **1**  Accessory on Wire Rack  Accessory on Wire Rack	**4** 3 **2** 1  Air Fry Basket  **Sheet Pan on Wire Rack**			

*When cooking greasy, drippy foods on one level, place the sheet pan on the wire rack below to catch the drippings. Alternatively, use the roast tray on top of the sheet pan.

We designed this oven to help you get meals on the table faster.

FOR BEST RESULTS, KEEP AN EYE ON YOUR FOOD WHILE COOKING.

Refer to cook charts in the Inspiration Guide for more guidance on cook times and temperatures.

NOTE: The power of higher fan speeds allow or faster cook times and crispier results.

Turn for Tips & Tricks and How to Minimize Smoke

Want to cook on 2 levels? Looking for more time and temperature recommendations? Check out the Inspiration Guide for more details.