COOKING FUNCTIONS

Make sure to place cooking pot in the main housing at all times, with all cooking functions. When adding ingredients to pot, do not exceed the Maximum Level marker.

FUNCTION | ADD INGREDIENTS TO | NOTES
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PRESSURE COOK | | There are two ways to release pressure when cooking is complete. For quick pressure release, press and turn PRESSURE RELEASE button on pressure cooker lid clockwise. For natural release, leave the unit untouched for the amount of time your recipe calls for, then quick release any remaining pressure.
STEAM | Place ingredients on reversible layered rack and add water to cooking pot.
SLOW COOK | | To shake ingredients for even cooking, open lid, attach handle to basket, pick up basket by attached handle, and shake. When done, set basket back down, remove handle, and close lid.
AIR CRISP | | To shake ingredients for even cooking, open lid, attach handle to basket, pick up basket by attached handle, and shake. When done, set basket back down, remove handle, and close lid.
ROAST | | Use the Reversible Layered Rack in the broil orientation.
BROIL | | Use the bottom of the Cook & Crisp™ basket for your first layer and the double-layer insert to double your dehydrating capacity. A 5-layer dehydrating accessory can be ordered from ninjaccessories.com
DEHYDRATE | | Wait for the surface and oil to become hot before adding ingredients.
SEAR/SAUTÉ | | | TENDERCRISP™ TECHNOLOGY

1. Press button of the cooking function you want to use.
2. To set cooking temperature or pressure, turn START/PAUSE dial.
3. To set cooking time, press TIME button, then turn START/PAUSE dial.
4. To begin cooking, press START/PAUSE.

FOODI™ COOKER
QUICK ASSEMBLY AND GETTING STARTED

YOUR FOODI COOKER

PRESSURE COOKER Lid
Pressure Release Valve
Red Float Valve
Pressure Release Button
Removable Cooking Pot
Hinged Lid
Main Housing
Double-Layer Insert
Reversible Layered Rack
Detachable Handle
Cook & Crisp™ Basket
Detachable Diffuser

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QUESTIONS? We're here to help. Call 1-877-646-5288 or visit ninjakitchen.com
ASSEMBLY AND USE

HINGED LID AND PRESSURE COOKER LID

HINGED LID
The hinged lid should be used only with the AIR CRISP, BROIL, ROAST and DEHYDRATE functions. While cooking, you can lift the hinged lid to carefully take a quick peek at your food.

PRESSURE COOKER LID
The pressure cooker lid should be used only with the PRESSURE, STEAM, and SLOW COOK functions. If desired, it can also be used with the SEAR/SAUTÉ function.

After adding ingredients to pot, install the pressure cooker lid by aligning the unlock symbol on the lid with the dash line on the unit. Then rotate lid clockwise until it clicks into place and the line on the main housing aligns with the lock symbol.

OPERATING BUTTONS

After a function is selected, the default temperature or pressure level will appear. Turn the START/PAUSE dial to set the pressure or temperature levels. To adjust while cooking, press the TEMP/PRESSURE button and turn the START/PAUSE dial to adjust temperature.

Press TIME button and turn START/PAUSE dial to set the cooking time. To adjust while cooking, press the TIME button and turn the START/PAUSE dial.

Turn START/PAUSE dial clockwise to increase temperature, pressure, or time; turn it counterclockwise to decrease. Press the START/PAUSE button on the dial to immediately START the selected program. Press this button while the unit is operating to PAUSE the program.

After pressure cooking, steaming, or slow cooking time runs out, STAY WARM will automatically come on. You may turn STAY WARM off by pressing STAY WARM.

Press this button to cancel the program and return the cooker to standby mode.

COOKING FUNCTIONS

PRESSURE RELEASE BUTTON AND SLOW COOK/STEAM

TO SEAL PRESSURE RELEASE BUTTON
Before pressure cooking, be sure the PRESSURE RELEASE button is NOT in the vent position. To return the button to the sealed position, turn the PRESSURE RELEASE button counterclockwise.

TO PULSE VENT AND QUICK RELEASE PRESSURE
To release short bursts of pressure, pulse vent by pressing the PRESSURE RELEASE button.
To quick release pressure, press and twist the PRESSURE RELEASE button clockwise.

WARNING: To avoid scalding steam being released from pressure valve, keep hands and face away during use and when pressing the Pressure Relief button.
For slow cooking and steaming, make sure the pressure cooker lid is properly assembled and the PRESSURE RELEASE button is in the vent position.

CLEANING

Cooking Pot: Clean the cooking pot thoroughly after every use with warm, soapy water. The cooking pot is dishwasher safe.

Cook & Crisp™ Basket: Clean the Cook & Crisp basket thoroughly after every use with warm, soapy water. The Cook & Crisp basket is dishwasher safe.

Reversible Layered Rack: Clean the rack thoroughly after every use with warm, soapy water. The rack is dishwasher safe.

Splash Guard: The splash guard on the inside of the hinged lid is specifically made for easy cleaning. After the hinged lid has completely cooled down from cooking, wipe the vent and outside of lid with a damp paper towel or sponge to clean. DO NOT spray cleaning solution directly onto vents.

Pressure Cooker Lid: The pressure cooker lid, including the silicone rubber gasket (which can be removed), pressure relief valve, and anti-block shield can be washed with water and detergent.