

**NINJA**  
**WOODFIRE™**  
OUTDOOR GRILL & SMOKER

# QUICK START GUIDE

## + RECIPE BOOK



**SCAN HERE** for  
quick tips and  
how-to videos

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

# YOUR GUIDE TO MASTER GRILLING LIKE A PRO

Welcome to the Ninja Woodfire™ Outdoor Grill & Smoker. From here, you're just a few pages away from how-to information and recipes that'll make for the ultimate outdoor grilling and smoking experience, without the hassle. Now open the hood and let's get cooking.

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## RECIPE KEY



## THE ULTIMATE SETUP

Getting the right stuff makes all the difference. Gear up with accessories for your new grill on [ninjakitchen.com/accessories](http://ninjakitchen.com/accessories).

Items sold separately





SCAN HERE for how-to videos on setting up your grill

## WHAT'S IN THE BOX

### NONSTICK GRILL GRATE

Use with every cooking function. Fits up to 6 burgers, 30 hot dogs, or 2 racks of ribs.

### REMOVABLE SMOKE BOX

Comes fully installed in the unit. Always insert it into place before adding pellets.

### GREASE TRAY

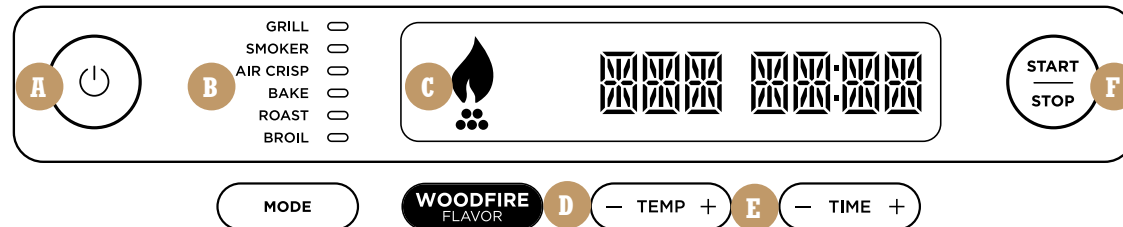
Always insert grease tray before every cooking session.

### NINJA WOODFIRE™ PELLETS

Each sample bag provides three smoke sessions. Open the pouch, fill the pellet scoop, and pour pellets into the smoke box. Give one of our signature blends a try with the included starter pack.



## GET TO KNOW THE CONTROL PANEL



Not all functions included with every model

### A POWER BUTTON

Press to turn the unit ON and OFF.  
*Note: When display is illuminated, unit is on.*

### B MODE BUTTON

Press to change cooking functions between Grill, Smoker, Air Crisp, Bake, Roast, Broil.

### C WOODFIRE FLAVOR TECHNOLOGY

Press after selecting your cooking function to add smoky flavor. Intended for use with the Grill, Smoke, Bake, and Roast functions. When pressed, flame icon will illuminate on the display screen.

*Note: Ninja Woodfire Flavor Technology is automatically enabled when using the Smoker function.*

*Note: Ninja Woodfire Flavor Technology cannot be used with the Broil function.*

### D TEMP

Use the (- TEMP +) buttons to adjust your temperature.

### E TIME

Use the (- TIME +) buttons to adjust your time.

### F START|STOP

Press to start or stop the current cook function, or press and hold for 4 seconds to skip preheat.

### PREHEAT FOR BETTER RESULTS

For best grilling results, let the grill fully preheat.

## CLEANING INSTRUCTIONS

Allow unit and accessories to cool before moving unit and removing any accessories.

### STEP 1

Remove nonstick grill grate and nonstick crisper basket (if used) after each use and hand-wash with warm, soapy water.

### STEP 2

Remove smoke box and safely discard all cooled contents after each use.

### STEP 3

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.



SCAN HERE for more cleaning tips & tricks

# NINJA WOODFIRE™ TECHNOLOGY

Powered by electricity, flavored by real burning wood pellets for rich, fully developed smokiness you can see and taste.

**TRY NINJA WOODFIRE™ FLAVORS ON ANYTHING**



## 100% REAL SMOKY FLAVOR

Our high-power convection fan, integrated smoke box, and specially designed Ninja Woodfire™ Pellets work together to create rich, fully developed smoky flavors.

**INTEGRATED SMOKE BOX**  
The self-igniting smoke box needs only 1 scoop of pellets to give your food authentic smoky flavors.



**CONVECTION FAN**  
Rapidly circulates air and smoke around food for fast, even cooking and smoke absorption.



**BURNS REAL WOOD PELLETS**  
Ninja Woodfire™ Pellets are not used as fuel—they're engineered to be the ideal size and composition of premium hardwoods for adding maximum flavor.





SCAN HERE  
to buy more  
Ninja Woodfire™  
Pellets

# NINJA WOODFIRE™ PELLETS

## 100% REAL WOOD FOR 100% AUTHENTIC SMOKY FLAVORS

Designed specially for Ninja Woodfire™ products, our 100% real hardwood pellets are only used to create authentic smoky flavor and are not used as fuel. That's why it's so easy to add real Ninja Woodfire flavor to anything you make.

Only Ninja Woodfire Pellets are compatible with the Ninja Woodfire Outdoor Grill & Smoker.

### 100% REAL WOOD— NO FILLERS

Each pellet is a combination of premium hardwoods at the perfect ratio for optimal flavor.

### PREMIUM QUALITY FOR BEST SMOKE

Our wood pellets are high density and low moisture—the perfect combo to create professional-grade smoke.

### CONSISTENT FLAVOR

The size and shape of our pellets provide optimal air flow and consistent smoky flavor.

# NINJA WOODFIRE™ FLAVOR SCALE

Our recipes are designed to be used exclusively with Ninja Woodfire™ Pellets.

MILD

ROBUST



No matter which blend you choose, our pellets can be used with anything you make:



### ALL-PURPOSE BLEND

FLAVOR: Balanced, mild, bright, sweet

### ROBUST BLEND

FLAVOR: Rich, classic BBQ

## TIPS & TRICKS

Our Ninja Woodfire Pellet Scoop comes included so you get the perfect amount every time.

Don't worry about your pellet stash. You only need **1 full scoop** of pellets for each session to get that smoky finish.

No need to refuel while cooking, just throw 1 full scoop of pellets into the smoke box and the grill does the rest.

Certain foods, like veggies, may absorb more smoky flavor than others.

We do not recommend using Ninja Woodfire Flavor Technology with frozen foods.

### Use ash in your garden

Wood ash is an excellent source of nutrients for plants. To use in your garden, lightly scatter on the soil, or add it to your existing compost.

# BAKE, ROAST, GRILL, SMOKE

WITH AUTHENTIC SMOKY FLAVORS

## MASTER GRILL



High-heat searing and char-grilling for steaks, burgers, and more

## FOOLPROOF BBQ SMOKER



Low & slow smoking for BBQ classics like ribs and pulled pork

## BEYOND GRILLING



Surround cooking for juicy whole roasts and fluffy baked goods

# BEYOND GRILLING

From desserts to sides, there's so much more to try with Bake, Roast, Grill, and Smoke

## GRILL



Char-grilled meat and seafood

## SMOKER



Low-and-slow smoked meats

## AIR CRISP



Crispy sides like chicken wings and fries

## BAKE



Cornbread, biscuits, and desserts

## ROAST



Roasted meats and veggies

## BROIL



Top-down heat for a quick crisp

Note: Functions may vary by model.

ADD SMOKE  
TO ANYTHING



Just add pellets, select a cooking function, and press the WOODFIRE FLAVOR TECHNOLOGY button. The grill will do the rest.

Note: Ninja Woodfire Flavor Technology is automatically enabled when using the Smoker function.

# MASTER GRILLING

## OUTDOOR GRILLING MADE EASY

Our grill makes it easier than ever to get the same char as a propane gas grill. And thanks to Ninja Woodfire™ Technology, you can create 100% authentic smoky flavors at the same time—and without the hassle.

### STEP 1 SET UP

- Place grill on a flat, level surface.
- If using an extension cord, use only outdoor-rated cords. For cords up to 25 feet, use 14 gauge. For 25- to 50-foot cords, use 12 gauge. Make sure cord is marked “SJOW” and “suitable for use with outdoor appliances.” Connect to properly grounded 3-prong GFCI outlets only.
- Open the hood and install the grill grate by positioning it flat on top of the heating element so it sits into place.
- Install the grease tray by sliding it into place at the back of the grill.



**TIP**  
For easier, faster clean up, line the grease tray with tinfoil.

### STEP 4 ADD FOOD & COOK

- Once grill has preheated, “ADD FOOD” will appear on the screen.
- Open the hood to add ingredients to the grill.
- Close the hood. The grill will begin cooking and the timer will begin to count down.

*NOTE: Want to cook with the hood 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.*

### STEP 2 ADD PELLETS



- Open provided bag of Ninja Woodfire Pellets.
- Using the pellet scoop, reach into bag to fill scoop to the top. Level off to avoid spilling.  
*Note: The scoop is designed to measure pellets needed for one smoke session.*
- While holding the smoke box lid open, pour pellets into the smoke box until filled to the top. Then, close the smoke box lid.



### STEP 5 REMOVE FOOD & SERVE

- When cook time is complete, the grill will beep, and “DONE” will appear on the display.
- Remove food from grill, then enjoy!



**SCAN HERE**  
for quick tips and how-to videos

### STEP 3 PROGRAM & PREHEAT

- Press the power button, and ensure mode is set to GRILL.



If you added pellets, press the WOODFIRE FLAVOR TECHNOLOGY button.

- Use the **TEMP** buttons to adjust the temperature.
- Use the **TIME** buttons to adjust the cook time.
- Press START to begin preheating. If using WOODFIRE FLAVOR TECHNOLOGY, the pellets will go through an ignition cycle (IGN), then the grill will begin preheating (PRE).

#### PREHEAT FOR BETTER RESULTS

Let the grill fully preheat before adding food to prevent overcooking and a longer preheat time. While preheating is strongly recommended, you can skip it by pressing and holding the START/STOP button for 4 seconds.

### GRILL-MASTER'S NOTES

Preheat times by temp:

HI	MED	LO
15-20 mins	13-18 mins	12-16 mins

If you are not using Ninja Woodfire Flavor Technology, preheat times will be 5-7 minutes faster.



Keep ingredients cold before putting them on the grill.



For optimal smoke flavor, minimize the time the lid is open when adding or flipping food.



For back-to-back smoking sessions, refill the smoke box when half the pellets have burned. DO NOT re-ignite pellets. DO NOT refill more than 2 times.

# KICKSTARTER RECIPE

## NY STRIP STEAK WITH GRILLED ASPARAGUS

BEGINNER RECIPE ●○○

PREP: 5 MINUTES | PREHEAT: APPROX. 15-19 MINUTES | TOTAL COOK TIME: 20 MINUTES | MAKES: 4 SERVINGS



### INGREDIENTS

4 uncooked New York strip steaks (10-12 ounces each)  
3 tablespoons canola oil, divided

2 bunches (2 pounds) asparagus, trimmed  
Kosher salt, as desired  
Ground black pepper, as desired

### DIRECTIONS



To install the grill grate, position it flat on top of the heating element and gently press down until it sits into place.



While holding the smoke box lid open, use the pellet scoop to pour pellets\* into the smoke box until filled to the top. Then close the smoke box lid.

\*Choose pellets based on flavor, refer to page 7 for more info on pellet flavor profiles.



Press the power button, and ensure mode is set to GRILL. Press **WOODFIRE FLAVOR**. Set temperature to HI, and set time to 20 minutes. Select START/STOP to begin preheating (preheating will take approx. 15-19 minutes).



When unit is preheating, brush each steak on all sides with 1/2 tablespoon canola oil, then season with salt and pepper. Toss asparagus with remaining canola oil, then season with salt and pepper.



When unit beeps to signify it has preheated and ADD FOOD is displayed, open hood and place steaks on grill grate, gently pressing them down to maximize grill marks. Close hood to begin cooking.



When unit beeps and the display reads FLIP, open hood, and use silicone-tipped tongs to flip the steaks. Close hood to continue cooking.



For medium doneness (140°F-145°F): When 8 minutes remain, open hood, transfer steaks to a plate or cutting board, and let rest for 5 minutes. For more well-done steaks, cook an additional 2 minutes per side, then let steaks rest.



While steaks are resting, place asparagus on grill grate and close hood. Ensure mode is set to GRILL, set temperature to HI, and set time to 8 minutes. Select START/STOP to begin cooking.



When cooking and resting are complete, open hood and remove asparagus from grill. Slice steaks and serve with asparagus.



# FOOLPROOF BBQ SMOKING

## PITMASTER WITHOUT THE PITFALLS

Smoking doesn't have to be complicated. No 12 hour waits, no reloading fuel, no watching anything like a hawk. **Just an easy, foolproof way to get deep, smoky flavors into everything you make.**



### STEP 1 SET UP

- Place grill on a flat, level surface.
- If using an extension cord, use only outdoor-rated cords. For cords up to 25 feet, use 14 gauge. For 25- to 50-foot cords, use 12 gauge. Make sure cord is marked "SJOW" and "suitable for use with outdoor appliances." Connect to properly grounded 3-prong GFCI outlets only.
- Open the hood and install the grill grate by positioning it flat on top of the heating element so it sits into place.
- Install the grease tray by sliding it into place at the back of the grill.



**TIP**  
For easier, faster clean up, line the grease tray with tinfoil.

### STEP 4 PROGRAM & COOK

- Press the power button, and ensure mode is set to SMOKER.
- Use the  buttons to adjust the temperature.
- Use the  buttons to adjust the cook time.
- Press the button to the right of the display labeled START/STOP to begin cooking.
- Close the hood. The pellets will go through an ignition cycle (IGN) for 5-7 minutes, then the grill will begin cooking and the timer will begin to count down.

### STEP 2 ADD FOOD

- Add ingredients to the grill, then close the hood.



### STEP 3 ADD PELLETS

- Open provided bag of Ninja Woodfire Pellets.
- Using the pellet scoop, reach into bag to fill scoop to the top. Level off to avoid spilling.

**Note:** The scoop is designed to measure pellets needed for one smoke session.




- While holding the smoke box lid open, pour pellets into the smoke box until filled to the top. Then close the smoke box lid.


### STEP 5 REMOVE FOOD & SERVE


- When cook time is complete, the grill will beep, and "DONE" will appear on the display.
- Remove food from grill, then enjoy!

### PITMASTER'S NOTES

There is no preheat time for the Smoker function. Pellet ignition time will take 5-7 minutes before the cooking timer begins to count down.

 The colder the ingredients, the smokier the results.

 For optimal smoke flavor, minimize the time the lid is open when adding or flipping food.

 If you want to add more pellets, pour in another full scoop of pellets after the first batch has completely burned. Press and hold WOODFIRE FLAVOR TECHNOLOGY for 3 seconds to ignite the new full box of pellets.

# BEYOND GRILLING

## BRING THE KITCHEN OUTSIDE

Go from apps to dessert all in one place with 4 additional, easy-to-use cooking functions. You can even add 100% authentic smoky flavor for dishes like smoky mac & cheese or smoked beef jerky.

*Note: Functions may vary by model.*

### STEP 1 SET UP

- Place grill on a flat, level surface.
- If using an extension cord, use only outdoor-rated cords. For cords up to 25 feet, use 14 gauge. For 25- to 50-foot cords, use 12 gauge. Make sure cord is marked "SJOW" and "suitable for use with outdoor appliances." Connect to properly grounded 3-prong GFCI outlets only.
- Open the hood and install the grill grate by positioning it flat on top of the heating element so it sits into place.
- Install the grease tray by sliding it into place at back of the grill.



**TIP**  
For easier, faster clean up, line the grease tray with tinfoil.

- Place any additional accessories required for your recipe inside the grill.

### STEP 4 ADD FOOD & COOK

- Once unit has preheated, "ADD FOOD" will appear on the screen.
- Open the hood to add ingredients to the unit.
- Close the hood. The unit will begin cooking and the timer will begin to count down.



**SCAN HERE**  
for quick tips and how-to videos

### STEP 2 ADD PELLETS



**DON'T WANT SMOKE?**  
Skip these steps

- Open provided bag of pellets.
- Using the pellet scoop, reach into bag to fill scoop to the top. Level off to avoid spilling.  
**Note: The scoop is designed to measure pellets needed for one smoke session.**
- While holding the smoke box lid open, pour pellets into the smoke box until filled to the top. Then, close the smoke box lid.



### STEP 5 REMOVE FOOD & SERVE

- When cook time is complete, the unit will beep, and "DONE" will appear on the display.
- Remove food from unit, then enjoy!

### STEP 3 PROGRAM & PREHEAT

- Press the power button, and ensure mode is set to AIR CRISP, BAKE or ROAST.



If you completed step two, press the WOODFIRE FLAVOR TECHNOLOGY button.

- Use the **TEMP** buttons to adjust the temperature.
- Use the **TIME** buttons to adjust the cook time.
- Press START to begin preheating. If using WOODFIRE FLAVOR TECHNOLOGY, the pellets will go through an ignition cycle (IGN), then the grill will begin preheating (PRE).

### PREHEAT FOR BETTER RESULTS

Let the grill fully preheat before adding food to prevent overcooking and a longer preheat time. While preheating is strongly recommended, you can skip it by pressing and holding the START/STOP button for 4 seconds.

### CHEF'S NOTES

Preheat times by function:

**Roast, Bake**  
3 mins



Pellet ignition times will take an additional 5-7 minutes.



Keep ingredients cold before putting them on the grill.



For optimal smoke flavor, minimize the time the lid is open when adding or flipping food.

# BAKE, ROAST, GRILL, SMOKE

# WITH AUTHENTIC SMOKY FLAVORS

## MASTER GRILL



**LEMON-HERB GRILLED SALMON**  
BEGINNER RECIPE ●○○  
**TOTAL COOK TIME:**  
10 MINUTES

## MASTER GRILL



**JAMAICAN JERK SHRIMP WITH RUM GLAZE**  
INTERMEDIATE RECIPE ●●○  
**TOTAL COOK TIME:**  
6-8 MINUTES

## MASTER GRILL



**GRILLED PANZANELLA SALAD**  
INTERMEDIATE RECIPE ●●○  
**TOTAL COOK TIME:**  
15 MINUTES

## FOOLPROOF BBQ SMOKER



**BBQ SMOKED BEEF BRISKET**  
INTERMEDIATE RECIPE ●●○  
**TOTAL COOK TIME:**  
5-8 HOURS

## FOOLPROOF BBQ SMOKER



**SMOKED PIT BEEF SANDWICHES WITH HORSERADISH SAUCE**  
INTERMEDIATE RECIPE ●●○  
**TOTAL COOK TIME:**  
UP TO 2 HOURS

## BEYOND GRILLING



**CHICKEN WINGS**  
INTERMEDIATE RECIPE ●●○  
**TOTAL COOK TIME:**  
30 MINUTES

## BEYOND GRILLING



**“FRIED” CHICKEN**  
INTERMEDIATE RECIPE ●●○  
**TOTAL COOK TIME:**  
40 MINUTES

## BEYOND GRILLING



**WHOLE ROAST CHICKEN WITH VEGETABLES**  
BEGINNER RECIPE ●○○  
**TOTAL COOK TIME:**  
60 MINUTES

## MASTER GRILL



**GRILLED TOMATO-PINEAPPLE SALSA**  
INTERMEDIATE RECIPE ●●○  
**TOTAL COOK TIME:**  
10 MINUTES

## MASTER GRILL



**CHEESY STUFFED CHICKEN BREASTS**  
INTERMEDIATE RECIPE ●●○  
**TOTAL COOK TIME:**  
25 MINUTES

## MASTER GRILL



**BUILD YOUR OWN CALZONE**  
BEGINNER RECIPE ●○○  
**TOTAL COOK TIME:**  
1-2 HOURS

## FOOLPROOF BBQ SMOKER



**SMOKED PORK SHOULDER**  
BEGINNER RECIPE ●○○  
**TOTAL COOK TIME:**  
4-6 HOURS

## FOOLPROOF BBQ SMOKER



**SMOKED TACOS AL PASTOR**  
INTERMEDIATE RECIPE ●●○  
**TOTAL COOK TIME:**  
4 HOURS

## BEYOND GRILLING



**PIMENTO MAC & CHEESE**  
INTERMEDIATE RECIPE ●●○  
**TOTAL COOK TIME:**  
40 MINUTES

## BEYOND GRILLING



**SMOKED GRILLED PEACH COBBLER**  
ADVANCED RECIPE ●●●  
**TOTAL COOK TIME:**  
30 MINUTES



**SCAN HERE**  
for recipes.

# GRILL CHART (CLOSED-HOOD COOKING)

**TIP** Want to add smoke? See page 33 for Ninja Woodfire Flavor Technology interaction.

**Note:** Cook temps and times should be used as a guide. Adjust as necessary based on size of protein and desired doneness.

FOOD	VOLUME (UP TO)	PREP	COOK TEMP	COOK TIME	INTERACTION
<b>POULTRY</b>					
Chicken breasts, boneless	6 breasts (7-9 oz. each)	Marinate or season as desired	HI	13-15 mins	Flip 2 or 3 times during cooking
Chicken breasts, bone-in	4 breasts (12-24 oz. each)	Marinate or season as desired	HI	20-30 mins	Flip 2 or 3 times during cooking
Chicken, leg quarters	3 bone-in leg quarters	Marinate or season as desired	HI	15-20 mins	Flip 2 or 3 times during cooking
Chicken sausages, prepared	2 packs (8 sausages)	Marinate or season as desired	HI	5-7 mins	Flip 2 or 3 times during cooking
Chicken tenderloins	9 tenderloins	Marinate or season as desired	HI	6-8 mins	Flip 2 or 3 times during cooking
Chicken thighs, boneless	2 lbs	Marinate or season as desired	HI	7-10 mins	Flip 2 or 3 times during cooking
Chicken thighs, bone-in	8 thighs (4-7 oz. each)	Marinate or season as desired	HI	12-16 mins	Flip 2 or 3 times during cooking
Chicken wings	2 1/2 lbs	Marinate or season as desired	HI	10-15 mins	Flip 2 or 3 times during cooking
Turkey burgers	6 patties	Season with salt and pepper	HI	8-11 mins	Flip halfway through cooking
<b>BEEF</b>					
Beef burgers	6 patties, 1-inch thick	Season with salt and pepper	HI	5-8 mins	Flip halfway through cooking
Filet mignon	6 steaks (6-8 oz. each), 1 1/4-1 1/2-inch thick	Marinate or season as desired	HI	15-20 mins	Flip halfway through cooking
Flat iron or Flank steak	1 steak (18-24 oz. each) 1 1/4-inch thick	Marinate or season as desired	HI	10-25 mins	Flip halfway through cooking
Hot dogs	12 each	N/A	HI	5-8 mins	Turn frequently during cooking
New York strip	4 steaks (10-12 oz. each) 1 1/4-1 1/2-inch thick	Marinate or season as desired	HI	8-16 mins	Flip halfway through cooking
Ribeye	3 steaks (14-16 oz. each) 1 1/4-inch thick	Marinate or season as desired	HI	10-15 mins	Flip halfway through cooking
Skirt steak	4 steaks (10-12 oz. each) 3/4-1-inch thick	Marinate or season as desired	MED	7-13 mins	Flip halfway through cooking
Steak tips	2 lbs	Marinate or season as desired	MED	8-11 mins	Flip halfway through cooking
<b>PORK</b>					
Baby back ribs	1 rack, divided in half	Marinate or season as desired	LO	35+ mins	Turn frequently during cooking
Bacon	6 thick-cut strips	N/A	LO	6-10 mins	Turn frequently during cooking
Lamb rack	1 full rack (8 bones)	N/A	HI	15-17 mins	Turn frequently during cooking
Pork chops, boneless	6-8 chops (8 oz. each)	Marinate or season as desired	HI	10-14 mins	Flip halfway through cooking
Pork chops, bone-in	4 thick-cut chops (10-12 oz. each)	Marinate or season as desired	HI	15-18 mins	Flip halfway through cooking
Pork tenderloins	3 whole tenderloins (1-1 1/2 lbs each)	Marinate or season as desired	MED	18-22 mins	Turn frequently during cooking
Sausages	10 each	N/A	LO	8-12 mins	Turn frequently during cooking

# GRILL CHART (CLOSED-HOOD COOKING)

**TIP** Want to add smoke? See page 33 for Ninja Woodfire Flavor Technology interaction.

**Note:** Cook temps and times should be used as a guide. Adjust as necessary based on size of protein and desired doneness.

FOOD	VOLUME (UP TO)	PREP	COOK TEMP	COOK TIME	INTERACTION
<b>SEAFOOD</b>					
Flounder	3 fillets	Coat lightly with canola oil, season as desired	HI	4-6 mins	Flip halfway through cooking
Halibut	6 fillets (5-6 oz. each)	Coat lightly with canola oil, season as desired	HI	6-10 mins	Flip halfway through cooking
Salmon	6 fillets (6 oz. each)	Coat lightly with canola oil, season as desired	HI	7-11 mins	Flip halfway through cooking
Scallops	18 each	Coat lightly with canola oil, season as desired	HI	4-6 mins	Flip halfway through cooking
Shrimp (large or jumbo)	1 1/2 lbs	Coat lightly with canola oil, season as desired	HI	4-5 mins	Flip halfway through cooking
Swordfish	2 steaks (11-12 oz. each)	Coat lightly with canola oil, season as desired	HI	8-10 mins	Flip halfway through cooking
Tuna	4 steaks (4-6 oz. each)	Coat lightly with canola oil, season as desired	HI	6-10 mins	Flip halfway through cooking
<b>VEGGIES</b>					
Asparagus	2 bunches	Trimmed, coat lightly with canola oil, season as desired	HI	8-12 mins	Toss frequently during cooking
Baby bok choy	1 1/2 lbs	Coat lightly with canola oil, season as desired	HI	10-16 mins	Toss frequently during cooking
Bell peppers	4	Cut into quarters, coat lightly with canola oil, season as desired	HI	6-12 mins	Toss frequently during cooking
Broccoli	2 heads	Cut into 1-inch pieces, coat lightly with canola oil, season as desired	HI	10-16 mins	Toss frequently during cooking
Brussels sprouts	2 lbs	Halved, trimmed, coat lightly with canola oil, season as desired	HI	11-16 mins	Toss frequently during cooking
Carrots	2 lbs	Peel, cut into 1 or 2-inch pieces, coat lightly with canola oil, season as desired	HI	20-23 mins	Toss frequently during cooking
Cauliflower	2 heads	Cut into 1-inch pieces, coat lightly with canola oil, season as desired	HI	20-24 mins	Toss frequently during cooking
Corn on the cob	4 cobs	Coat lightly with canola oil, season as desired	HI	10-15 mins	Flip 2 or 3 times during cooking
Crimini mushrooms	2 lbs	Clean, coat lightly with canola oil, season as desired	HI	6-9 mins	Toss frequently during cooking
Eggplant	2 medium	Sliced, coat lightly with canola oil, season as desired	HI	7-10 mins	Flip halfway through cooking
Green beans	24 oz.	Trimmed, coat lightly with canola oil, season as desired	HI	12-20 mins	Toss frequently during cooking
Onions, white or red (cut in half)	6	Peeled, cut in half, coat lightly with canola oil, season as desired	HI	8-12 mins	Flip halfway through cooking
Onions, white or red (sliced)	3	Peeled, sliced, coat lightly with canola oil, season as desired	HI	6-10 mins	Toss frequently during cooking
Portobello mushrooms	6	Cleaned, coat lightly with canola oil, season as desired	HI	7-9 mins	Flip halfway through cooking
Squash or zucchini	1 lb	Cut in quarters lengthwise, coat lightly with canola oil, season as desired	HI	6-10 mins	Flip halfway through cooking
Tomatoes	6	Cut in half, coat lightly with canola oil, season as desired	HI	6-10 mins	Flip halfway through cooking

# GRILL CHART (CLOSED-HOOD COOKING)

**TIP** Want to add smoke? See page 33 for Ninja Woodfire Flavor Technology interaction.

**Note:** Cook temps and times should be used as a guide. Adjust as necessary based on size of protein and desired doneness.

FOOD	VOLUME (UP TO)	PREP	COOK TEMP	COOK TIME	INTERACTION
<b>FRUIT</b>					
Avocado	6-8	Cut in half, remove pits, spray grill with nonstick cooking spray	HI	3-5 mins	Flipping not necessary
Bananas	4	Peel, cut in half lengthwise	HI	4 mins	Flip halfway through cooking
Lemons & limes	5	Cut in half lengthwise	HI	4 mins	Flip halfway through cooking
Mango	4-6	Cut in half, remove skins and pits	HI	4-8 mins	Flip halfway through cooking
Melon	6-8 spears	N/A	HI	4-6 mins	Flip halfway through cooking
Pineapple	6-8 slices or spears	Cut in 2-inch pieces	HI	5-8 mins	Flip halfway through cooking
Stone fruit	6-8	Cut in half, remove pits, press cut side down on grill grate	HI	5-7 mins	Flipping not necessary
<b>BREAD/CHEESE</b>					
Bread (baguette or ciabatta)	12-16-inch loaf	Cut in 1 ½-inch slices, brushed with canola oil	HI	3-5 mins	Flip halfway through cooking
Halloumi cheese	24-36 oz.	Cut in ½-inch slices	HI	3-6 mins	Flip halfway through cooking

# FROZEN GRILL CHART (CLOSED-HOOD COOKING)

**Note:** Cook temps and times should be used as a guide. Adjust as necessary based on size of protein and desired doneness.

FOOD	VOLUME (UP TO)	PREP	COOK TEMP	COOK TIME	INTERACTION
<b>FROZEN POULTRY</b>					
Chicken breasts, boneless	6 breasts (7-9 oz. each)	Marinate or season as desired	MED	18-22 mins	Flip 2 or 3 times during cooking
Chicken thighs, bone-in	6 thighs (4-7 oz. each)	Marinate or season as desired	MED	20-25 mins	Flip 2 or 3 times during cooking
Turkey burgers	4-6 patties	Season with salt and pepper	MED	6-10 mins	Flip halfway through cooking
<b>FROZEN BEEF</b>					
Beef burgers	6 patties, 1-inch thick	Season with salt and pepper	MED	7-12 mins	Flip halfway through cooking
Filet mignon	6 steaks (6-8 oz. each) 1 1/4-1 1/2-inch thick	Marinate or season as desired	MED	17-22 mins	Flip 2 or 3 times during cooking
New York strip	4 steaks (10-12 oz. each) 1 1/4-1 1/2-inch thick	Marinate or season as desired	MED	17-21 mins	Flip 2 or 3 times during cooking
Ribeye	3 steaks (14-16 oz. each) 1 1/4-inch thick	Marinate or season as desired	MED	20-25 mins	Flip 2 or 3 times during cooking
<b>FROZEN PORK</b>					
Pork chops, boneless	6-8 chops (8 oz. each)	Marinate or season as desired	MED	15-20 mins	Flip 2 or 3 times during cooking
Pork chops, bone-in	4 thick-cut chops (10-12 oz. each)	Marinate or season as desired	HI	23-27 mins	Flip halfway through cooking
Pork tenderloins	2 whole tenderloins (1-1 1/2 lbs each)	Marinate or season as desired	MED	17-23 mins	Flip 2 or 3 times during cooking
Sausages, uncooked	10-12 each	N/A	LO	12-18 mins	Flip 2 or 3 times during cooking
<b>FROZEN SEAFOOD</b>					
Halibut	6 fillets (5-6 oz. each)	Coat lightly with canola oil, season as desired	HI	13-17 mins	Flip halfway through cooking
Salmon	6 fillets (6 oz. each)	Coat lightly with canola oil, season as desired	HI	13-17 mins	Flip halfway through cooking
Shrimp (large or jumbo)	1 1/2 lbs	Coat lightly with canola oil, season as desired	HI	5-6 mins	Flip halfway through cooking
<b>FROZEN VEGETARIAN</b>					
Veggie burger	6 patties	N/A	HI	8-10 mins	Flip halfway through cooking

# BBQ SMOKER CHART

**TIP** For added flavor, grill the exterior of the protein and then run through the smoker setting.

**TIP** When smoking, do not add any oil to the food. If oil is necessary, add very little.

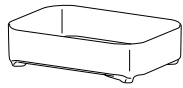
**TIP** For best results, after cooking, allow small proteins to rest for at least 10 minutes and large proteins up to 1 hour wrapped in plastic wrap.

FOOD	VOLUME (UP TO)	PREP	COOK TEMP	COOK TIME	INTERNAL TEMP
<b>BEEF</b>					
Chuck roast	3-4 lbs	Season as desired	250°F	4-5 hours	203°F
Brisket	5-9 lbs, point cut	Season as desired	250°F	5-8 hours	206°F-210°F
Short ribs (bone-in)	6-9 pieces, 6-8 oz. each	Season as desired	275°F	3-4 hours	203°F
Short ribs (boneless)	6-9 pieces, 6-8 oz. each	Season as desired	275°F	2-4 hours	203°F
Tri Tip	2-3 lbs	Season as desired	325°F	20-30 mins	120°F
<b>PORK</b>					
Shoulder	4-5 lbs	Season as desired	250°F	4-6 hours	203°F
Tenderloin	3 tenderloins, 1-2 lbs each	Season as desired	250°F	35-45 mins	145°F
Loin	3-4 lbs	Season as desired	250°F	3-4 hours	180°F-190°F
Ribs, baby back	1 rack, cut in half	Season as desired	250°F	1-2 hours	190°F-203°F
	2 racks, cut in half	Season as desired	250°F	1 1/2-2 hours	190°F-203°F
Ribs, St. Louis style	1 rack, cut in half	Season as desired	250°F	2-4 hours	165°F
<b>POULTRY</b>					
Whole chicken	4-6 lbs	Season as desired	375°F	45 mins-1 1/2 hours	165°F
Chicken thighs (boneless/bone-in)	6-8 pieces, 4-6 oz. each	Season as desired	375°F	15-20 mins	165°F
Turkey breasts	3-4 lbs	Season as desired	350°F	45 mins-1 1/2 hours	165°F, flip halfway through cooking
Turkey legs	4-6 pieces, 12-13 oz. each	Season as desired	375°F	30-45 mins	165°F
Duck breasts	4-6 pieces, 10-12 oz. each	Season as desired	350°F	20-30 mins	140°F
Duck legs	4-6 pieces, 4-6 oz. each	Season as desired	350°F	45-60 mins	165°F
<b>LAMB/VEAL</b>					
Lamb shanks	3-5 lbs, 1 1/2 lbs each	Season as desired	250°F	3-5 hours	203°F
Lamb leg (boneless)	3-6 lbs, trimmed and bound	Season as desired	250°F	4-6 hours	203°F
Veal shanks	3-5 shanks, 1 1/2 lbs each	Season as desired	250°F	4-5 hours	203°F

**TIP** For proteins with a thick fat cap, like brisket and pork shoulder, trim off enough fat so that 1/4-inch remains. Then place on the grill fat side up.

**Note:** Cook temps and times should be used as a guide. Adjust as necessary based on size of protein and desired doneness.

# AIR CRISP CHART



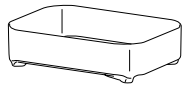
**Note:** AIR CRISP function is only available on select models.

**TIP** Want to add smoke? See page 33 for Ninja Woodfire Flavor Technology interaction.

**Note:** Cook temps and times should be used as a guide. Adjust as necessary based on size of protein and desired doneness.

FOOD	VOLUME (UP TO)	PREP	COOK TEMP	COOK TIME	INTERACTION
<b>FROZEN FOODS</b>					
Chicken cutlets	6 cutlets	N/A	390°F	15-18 mins	Flip halfway through cooking
Chicken nuggets	2-3 boxes (24-36 oz.)	N/A	390°F	13-15 mins	Shake frequently during cooking
Fish fillets	12 fillets, breaded	N/A	390°F	10-15 mins	Flip halfway through cooking
Fish sticks	30 fish sticks (22 oz., approx. 2 boxes)	N/A	390°F	10-13 mins	Flip halfway through cooking
French fries	1 lb	N/A	350°F	18-20 mins	Shake frequently during cooking
French fries	2 lbs	N/A	350°F	23-27 mins	Shake frequently during cooking
French fries	4 lbs	N/A	390°F	30-40 mins	Shake frequently during cooking
Mozzarella sticks	1 large box (32 oz.)	N/A	375°F	6-8 mins	Flip halfway through cooking
Pot stickers	2 lbs	N/A	390°F	15-20 mins	Flip halfway through cooking
Pizza rolls	1 large bag (approx. 100ct)	N/A	390°F	10-15 mins	Shake frequently during cooking
Popcorn shrimp	2 boxes (24 oz.)	N/A	390°F	10-13 mins	Shake frequently during cooking
Sweet potato fries	1 bag (approx. 20-24 oz.)	N/A	390°F	17-21 mins	Shake frequently during cooking
Sweet potato fries	2 bags (approx. 40 oz.)	N/A	390°F	20-25 mins	Shake frequently during cooking
Tater tots	1 bag (approx. 24 oz.)	N/A	390°F	15-18 mins	Shake frequently during cooking
<b>PORK</b>					
Pork chops, boneless	6-8 chops (8 oz. each)	Marinate or seasoned as desired	390°F	20-23 mins	Flip halfway through cooking
Pork chops, bone-in	4 thick cut-chops (10-12 oz. each)	Marinate or seasoned as desired	390°F	20-23 mins	Flip halfway through cooking
Pork tenderloins	3 whole tenderloins (1-1 1/2 lbs each)	Marinate or seasoned as desired	390°F	20-25 mins	Turn frequently during cooking
Bacon	6 thick-cut strips	N/A	390°F	10-13 mins	Turn frequently during cooking
Sausages	10 each	N/A	390°F	10-13 mins	Turn frequently during cooking
<b>POULTRY</b>					
Chicken breasts, boneless	4-6 breasts (1/2-3/4 lbs each)	Marinate or seasoned as desired	390°F	8-13 mins	Flip halfway through cooking
Chicken thighs, boneless	2 lbs	Marinate or seasoned as desired	390°F	12-17 mins	Flip halfway through cooking
Chicken thighs, bone-in	6 (4-7 oz. each)	Marinate or seasoned as desired	390°F	15-20 mins	Flip halfway through cooking
Chicken wings	3 1/2 lbs	Marinate or seasoned as desired	390°F	40-50 mins	Flip 2 or 3 times through cooking

# AIR CRISP CHART



**Note:** AIR CRISP function is only available on select models.

**TIP** Want to add smoke? See page 33 for Ninja Woodfire Flavor Technology interaction.

**Note:** Cook temps and times should be used as a guide. Adjust as necessary based on size of protein and desired doneness.

FOOD	VOLUME (UP TO)	PREP	COOK TEMP	COOK TIME	INTERACTION
<b>VEGETABLES</b>					
Asparagus	2 bunches	Trimmed, coat lightly with canola oil, season as desired	390°F	6-9 mins	Flip 2 or 3 times during cooking
Beets	6	Peeled, coat lightly with canola oil, season as desired	390°F	25-30 mins	Flip halfway through cooking
Bell peppers	4-6 peppers	Cut into quarters, coat lightly with canola oil, season as desired	400F	9-13 mins	Flip halfway through cooking
Broccoli	2 heads	Cut into 1-inch pieces, coat lightly with canola oil, season as desired	390°F	10-13 mins	Toss frequently during cooking
Brussel sprouts	2-3 lbs	Halved, trimmed, coat lightly with canola oil, season as desired	390°F	20-30 mins	Toss frequently during cooking
Carrots	2 lbs	Peeled, cut into 1 or 2-inch pieces, coat lightly with canola oil, season as desired	390°F	20-23 mins	Toss frequently during cooking
Cauliflower	2-3 heads (2-4 lbs total)	Cut into 1-inch pieces, coat lightly with canola oil, season as desired	390°F	30-40 mins	Flip 2 or 3 times through cooking
Corn on the Cob	4-6 cobs	Coat lightly with canola oil, season as desired	390°F	10-15 mins	Flip 2 or 3 times during cooking
Kale (for chips)	8 cups, packed	Coat lightly with canola oil, season as desired	390°F	8-11 mins	Flip halfway through cooking
Green beans	24 oz.	Trimmed, coat lightly with canola oil, season as desired	390°F	15-20 mins	Toss frequently during cooking
Mushrooms	2-3 lbs	Halved or sliced, coat lightly with canola oil, season as desired	390°F	7-9 mins	Flip halfway through cooking
Potatoes, russet	3 lbs	Cut in 1-inch wedges, toss with 1-3 Tbsp oil	390°F	25-30 mins	Shake frequently during cooking
	2 lbs	Hand-cut fries*, thin, toss with 1-3 Tbsp oil	390°F	22-24 mins	Shake frequently during cooking
	2 lbs	Hand-cut fries*, thick, toss with 1-3 Tbsp oil	390°F	25-30 mins	Shake frequently during cooking
	6-8 whole	Pierce with a fork	390°F	45-50 mins	Shake frequently during cooking
Potatoes, sweet	2 lbs	Cut in 1-inch chunks, toss with 1-3 Tbsp oil	390°F	30-35 mins	Shake frequently during cooking
	6-8 whole	Pierce with a fork	390°F	50-55 mins	Shake frequently during cooking
Squash or zucchini	1 pound	Cut in quarters lengthwise, coat lightly with canola oil, season as desired	390°F	10-14 mins	Flip halfway through cooking

**NINJA**  
**WOODFIRE™**  
**OUTDOOR GRILL & SMOKER**

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