

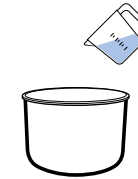
## Cooking Pot



Always install cooking pot before adding accessories or ingredients.

## Helpful Hints

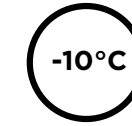
When following a recipe, **ALWAYS** use the exact amount of liquid, even when scaling down proteins or vegetables. Refer to the Recipe Guide for exact liquid measurements for beans, grains, starches and more.



**When using Combi-Steam mode functions, always add liquid to the pot.**



**Any liquid can be used for pressure cooking.** Use broths or sauces instead of water to infuse additional flavour.  
**Always use a minimum of 250ml of liquid.** Depending on your recipe, you may need up to 700ml.



**To convert oven recipes,** use the Bake function and reduce the cook temperature by 10°C.



**When switching from pressure cooking to crisping** after pressure cooking, empty the pot of any remaining liquid for best crisping results.

## Assembling the Cook & Crisp™ Basket



**1.** Place diffuser on a flat surface.

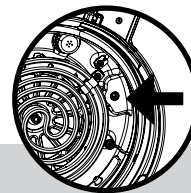


**2.** Place basket on diffuser.

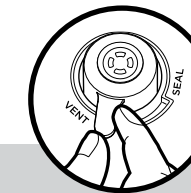


**3.** Press down firmly.

## Pressure cooking tips



If the unit is not coming to pressure, check that the silicone ring is fully installed by pressing it into place all around the metal ring rack. Make sure the ring is completely clean and undamaged.



The time to build pressure will vary based on selected pressure, temp of the pot and temp and quantity of the ingredients (up to 20 minutes or more). Frozen and/or large amounts of ingredients will increase the time to pressure significantly (45 minutes or more).



## Using the Reversible Rack



**Reversible rack - Higher position**  
Grill chicken, steak, fish and more.



**Reversible rack - lower position**  
Steam vegetables or use it to elevate baking tins for even air flow.



**Natural**

**Natural release:** The unit will naturally depressurise when the cook time ends. The heat will turn off but the food inside will continue to cook with the residual steam. This is used for large or delicate foods and any starchy ingredients.



**Quick**

**Quick release** is used for smaller foods or ingredients that are sensitive to overcooking. **DO NOT** quick release pressure when cooking starchy or foamy foods. To quick release, use the dial to select this option.

**NOTE:** Steam exits from the top of the Pressure Release Valve. **DO NOT** reach over the valve.

**NINJA**  
**Foodi**  
11 in 1 SmartLid™  
Multi-Cooker

## Lifting the lid and using the SmartLid Slider™

Move the slider from left to right to unlock 3 modes and 11 cooking functions

### Opening & closing the lid

**Always** use the lift tab to open the lid pointing away from you and to close the lid to keep your hand away from hot steam and convection heat.



**THIS IS NOT A HANDLE.** Opening the lid from the side may result in serious burns.

### Pressure Mode

Pressure to lock in juices.

Best for tenderising large meats and cooking soups and stews.

1

LOCKED PRESSURE

PRESSURE

With SmartSlider™ in position 2 or 3, add ingredients.



Move Slider left to position 1 (PRESSURE)  
Lid remains locked

### Combi-Steam Mode

Simultaneous steam and convection cooking for faster, juicier, crispy results.

Best for roasts, fresh & frozen proteins, root vegetables and complete meals.

2

COMBI-STEAM

STEAM AIR FRY STEAM BAKE



Keep lid closed to allow steam and convection heat to work together. Open lid only if recipe calls for it.

### Air Fry & Hob Mode

Convection and hob cooking.

Great for everything else, refer to the recipe guide for more info.

3

AIR FRY / HOB

AIR FRY SEAR/SAUTE  
GRILL STEAM  
BAKE SLOW COOK  
DEHYDRATE YOGURT



Lid can be opened any time to check on food.

## Using the control panel



**A SMARTLID SLIDER™:** There are 3 positions to the SmartLid Slider™. Each position controls a different set of functions.

- 1 PRESSURE**
- 2 COMBI-STEAM MODE**
- 3 AIR FRY/HOB**

**B Left arrows:** Use the up and down arrows to the left of the display to adjust the cook temperature or outcome when using the digital cooking probe.

**C Right arrows:** Use the up and down arrows to the right of the display to adjust the cook time or food type when using the probe.

**D START/STOP button:** Press to start cooking. Pressing this button while the unit is cooking will stop the current function.

**E 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. You may press the KEEP WARM button or the START/STOP button to turn it off.

**F Dial:** As soon as the SmartLid Slider™ is in 1 of the 3 available positions, the available functions will illuminate. Use the dial to select one of the available functions.

**G Power button:** The power button turns the unit on and off and stops all cooking functions.

## Using the Multi-Cooker functions

When can I open the lid?

### 1 Pressure Mode

See back page for selecting hands-free steam release. "PrE ---" will display while pressure builds, then the timer will start counting down.



1. Place ingredients on the required accessory or in the pot. Add liquid according to recipe.



2. Close lid. Move slider to the PRESSURE position to lock lid. Slider will move only when lid is closed.



3. Turn pressure release valve to SEAL.



4. Set temperature (HI or LO) and time. Press START/STOP.



5. "PrE" and progress bars indicate pressure is building. When unit comes to pressure, cook time will start counting down.



6. When cooking is complete, unit will beep. Unit will then switch to Keep Warm and count up. Turn valve to VENT for quick release.



7. You may open lid as soon as "OPN Lid" appears on the display.



Lid remains locked during cooking.

### 2 Combi-Steam Mode

"PrE ---" will display while steam builds, then the timer will start counting down for convection cooking.



1. Add the required water or stock specified by the recipe.



2. Place ingredients on the required accessory.



3. Close lid and move slider to the COMBI-STEAM mode position. Turn dial to select a function.



4. Turn pressure release valve on lid to SEAL or VENT (the position does not matter in this mode).



5. Set temperature and time for convection cooking. Steam temperature and time are auto-detected and don't need to be set. Press START/STOP.



6. "PrE" and progress bars indicate unit is coming to steam temp. When unit switches to convection cooking, timer will start counting down.



Keep lid closed to allow steam and convection heat to work together. Open lid only if recipe calls for it, as cooking will pause when lid is open, and this could impact results.

### 3 Air Fry & Hob Mode

Cooking will start when you press START/STOP.



1. Place ingredients on the required accessory or in the pot.



2. Close the lid and move slider to the right (AIR FRY/HOB). Turn dial to select a function.



3. Turn pressure release valve on lid to SEAL or VENT (the position does not matter in this mode).



4. Set temperature and time. Press START/STOP.



5. Open lid to pause Air Fry, Bake or Grill. Close lid to resume.



Lid can be opened at any time to check on food.

**NOTE:** Cooking will automatically pause when lid is open.

#### Sear/Sauté



Brown meats, sauté vegetables and simmer sauces.

#### Steam



Gently cook delicate foods at a high temperature.  
Reversible Rack in lower position

#### Slow Cook



Cook at a lower temperature for longer periods of time.

#### Yogurt



Make homemade yogurt.

#### Air Fry



Give foods crispiness and crunch with little to no oil.  
Cook & Crisp™ Basket  
Shake basket or toss with silicone-tipped tongs for even browning.

#### Bake



Prepare oven-tender meats, baked treats and more.  
Reversible Rack in lower position or Cook & Crisp™ Basket

#### Grill



Cook at high heat to caramelize and brown foods.  
Reversible Rack in higher position

#### Dehydrate



Dehydrate meats, fruits and vegetables.  
Reversible Rack with top layer installed