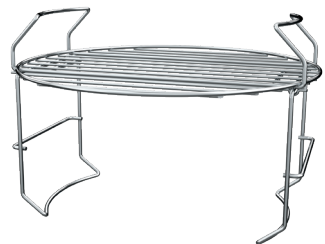


## Meet our most versatile Ninja® Foodi® accessory, the 2 Tier Reversible Rack

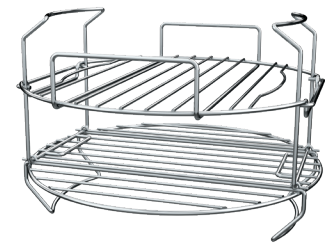
### Get the most out of your 2 Tier Reversible Rack



**Higher Position**  
Grill chicken, steak, seafood and more.

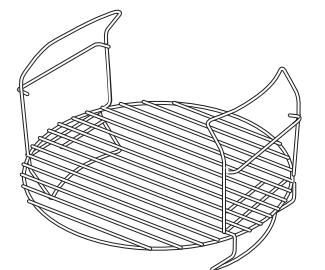


**Lower Position**  
Steam vegetables and sides.

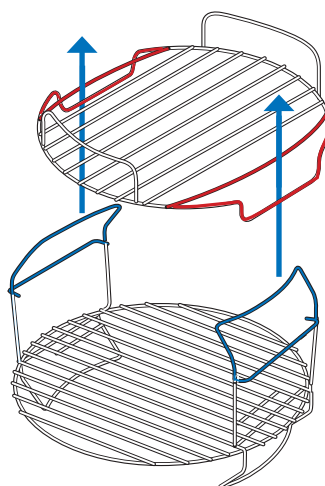


**Full Assembly**  
Increase capacity to cook up to 8 chicken breasts or salmon fillets at once.

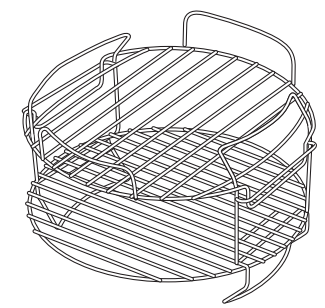
### 2 Tier Reversible Rack Assembly



**1.** Place the Reversible Rack in the pot in the lower position.  
**Note:** For easier cleaning, coat the rack with cooking spray before placing food.



**2.** Drop top layer through reversible rack handles.  
**Note:** Place ingredients on the lower layer before adding the top layer.



**3.** Top layer will fit securely into handle slots.

### 2 Tier Reversible Rack Usage

Create 360 meals by placing proteins on the top layer, sides on the lower layer and grains on the bottom of the pot.

For best results, use the top layer for crisping, lower layer for oven roasting, and bottom of the pot for wetter ingredients.

When air crisping 2 layers, allow 5-15 minutes for the lower layer to crisp before adding the top layer.

## Basket Assembly, Hints & Tips

### Pressure Cooking Tips



**Time to pressure will vary** based on quantity and temperature of ingredients, along with selected pressure level, and can take up to 20 minutes.



**Natural release** is used for large or delicate foods and any starchy ingredients.

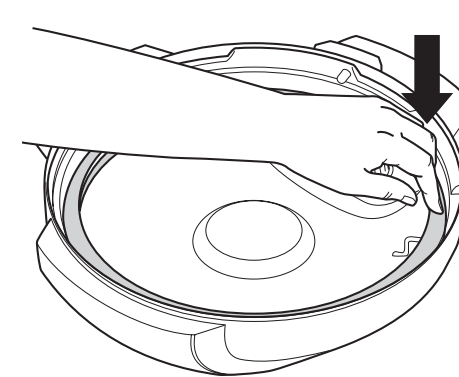


**Quick release** is used for smaller foods or ingredients that are sensitive to overcooking. **DO NOT** quick release pressure when cooking starchy or foamy foods. To quick release the pressure, turn the Pressure Release Valve to the VENT position and allow pressure to release until the float valve drops

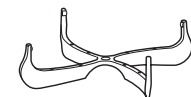
**Note:** Steam exits from the top of the Pressure Release Valve. **DO NOT** reach over the valve.



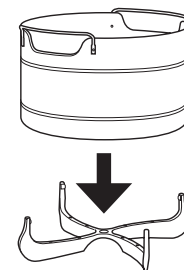
**If the unit is not coming to pressure**, check that the silicone ring is fully installed by pressing it into place all around the metal ring rack. (See image below.)



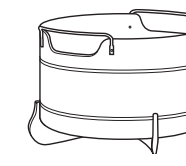
### Cook & Crisp™ Basket Assembly



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

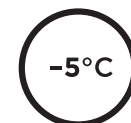


**2.** Place basket on diffuser.

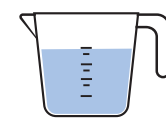


**3.** Press down firmly.

### Helpful Hints



**To convert oven recipes**, use the Bake/Roast function and reduce the cook temperature by 5°C.



**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 750ml.



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

Please make sure to read the enclosed Ninja® Foodi® Instructions prior to using your unit.

**NINJA**  
Foodi  
**MAX**  
7-in-1 Multi-Cooker

## Let's get cooking & crisping

### Why are there 2 lids?

We're glad you asked. The 2-lid design allows you to pressure cook and crisp in the same pot.

Use both lids to unlock a world of delicious, **TenderCrisp®** meals.



Pressure Cook  
Steam  
Slow Cook

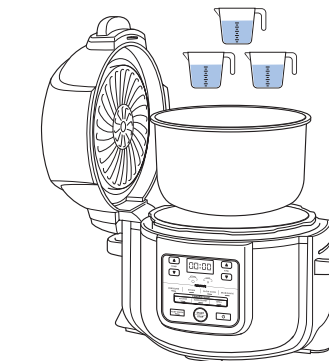


Air Crisp  
Bake/Roast  
Grill

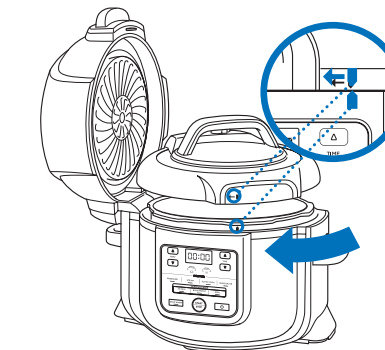


Sear/Sauté

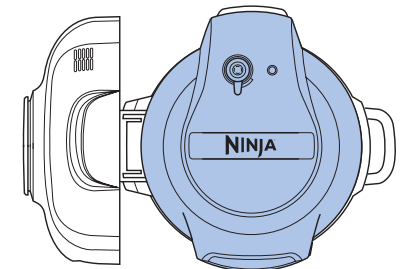
**First time pressure cooking?** Try this water test to practice using pressure.



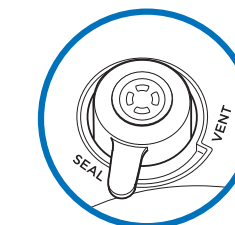
Add 750ml water to cooking pot.



Install Pressure Lid by aligning the arrows on the lid and base, then turning clockwise until lid clicks into place.



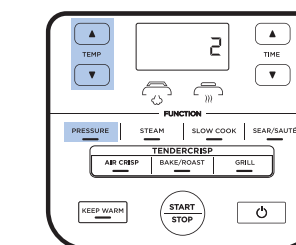
Pressure Lid is locked when it has clicked into place and the Ninja logo is facing you.



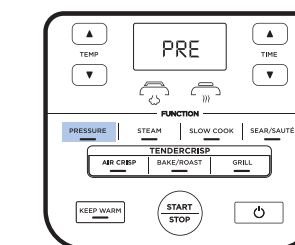
SEAL

Turn Pressure Release Valve to SEAL.

**Note:** Valve will be loose when fully installed.



Use the START/STOP dial to select PRESSURE. Press TEMP and set to HI. Press TIME and set to 2 minutes. Press START/STOP button to begin.



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

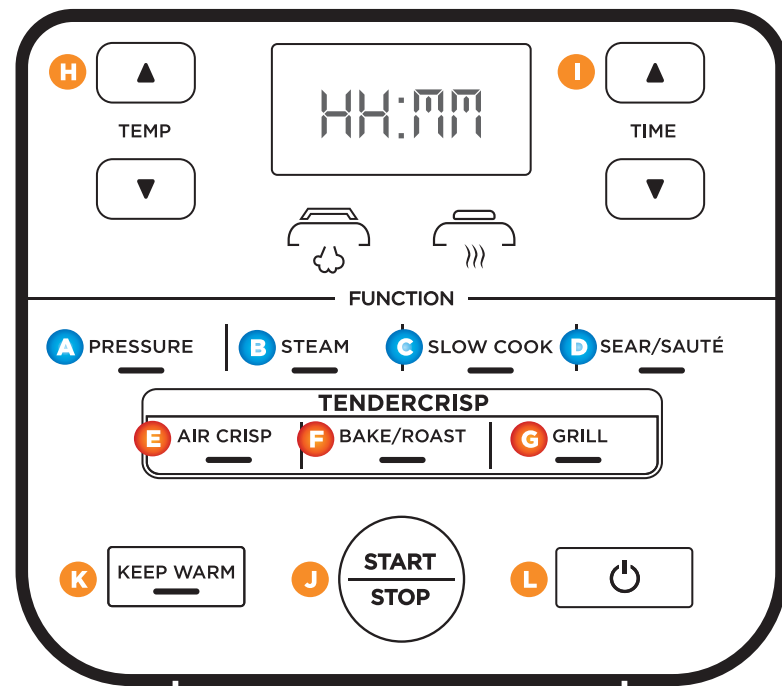


VENT

When your Foodi® beeps and the display reads DONE, turn valve to VENT for quick release.

**Note:** Valve will be loose when fully installed.

# Using the Control Panel



## TENDERISING FUNCTIONS

A B C D

## COOKING FUNCTIONS

- A PRESSURE:** Use to cook food quickly while maintaining tenderness.
- B STEAM:** Use to gently cook delicate foods at a high temperature.
- C SLOW COOK:** Cook your food at a lower temperature for longer periods of time.
- D SEAR/SAUTÉ:** To use the unit as a stovetop for browning meats, sautéing vegetables, simmering sauces and more.
- E AIR CRISP:** Give foods crispiness and crunch with little to no oil.
- F BAKE/ROAST:** Use the unit like an oven for tender meats, baked treats and more.
- G GRILL:** Use high temperature to caramelize and brown your food.

## OPERATING BUTTONS

- H TEMP:** Use the up and down TEMP arrows to adjust the cook temperature and/or pressure level.
- I TIME:** Use the up and down TIME arrows to adjust the cook time.
- J START/STOP button:** After selecting your cooking temperature (or pressure) and cooking time. Press the START/STOP button to begin the cooking process. This can be stopped by pressing the button which the unit is in operation.
- K 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.
- L POWER:** The Power button shuts the unit off and stops all cooking modes.

## CRISPING FUNCTIONS

E F G



# Using the Pressure Lid

ACCESSORY	VALVE	TEMP/PRESSURE	TIME	BUILDING PRESSURE/TEMP	PRESSURE RELEASE
<b>PRESSURE</b> Cook foods quickly while maintaining tenderness					
	Lock Pressure Lid and turn valve to SEAL	HI or LO	1 minute to 4 hours	Wait for unit to build pressure. Time will begin counting down when the unit is pressurised.	Turn valve to VENT for quick release. When complete, unit will switch to KEEP WARM and count up.
<b>STEAM</b> Gently cook delicate foods at a high temperature					
	Lock Pressure Lid and turn valve to VENT	No temp adjustment available	1 minute to 30 minutes	Wait for unit to come to temp. When complete, unit will switch to KEEP WARM and count up.	No pressure release
<b>SLOW COOK</b> Cook foods at a lower temperature for longer periods of time					
	Lock Pressure Lid and turn valve to VENT	HI or LO	4 hours to 12 hours	When complete, unit will switch to KEEP WARM and count up.	No pressure release
<b>SEAR/SAUTÉ</b> Brown meats, sauté vegetables and simmer sauces					
No lid necessary If using Pressure Lid, turn valve to VENT		LO		LO, LO-MED, MED, MED-HI, or HI	No time adjustment available



# Using the Crisping Lid

ACCESSORY	TEMP	TIME	CHECK FOOD	SHAKE/TOSS
<b>AIR CRISP</b> Give foods crispiness and crunch with little to no oil				
	150°C to 200°C	1 minute to 4 hours	Open lid to pause cooking, close lid to resume.	Shake basket or toss with silicone tipped-tongs for even browning.
<b>BAKE/ROAST</b> Oven-tender meats, baked treats and more				
	120°C to 200°C	1 minute to 4 hours	Open lid to pause cooking, close lid to resume.	
<b>GRILL</b> Cook at high heat to caramelize and brown foods				
	No temp adjustment available	1 minute to 60 minutes	Open lid to pause cooking, close lid to resume.	