

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.

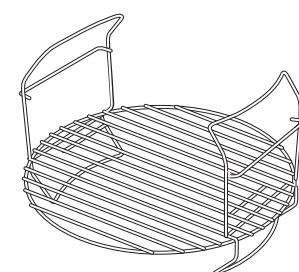


Lower Position
Steam vegetables and sides.



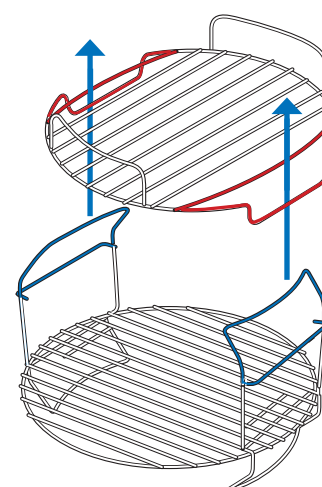
Full Assembly
Increase capacity to cook up to 8 chicken breasts or salmon fillets at once.

2 Tier Reversible Rack Assembly



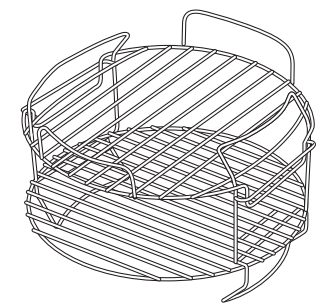
1. Place the Reversible Rack in the pot in the lower position.

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 deluxe 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.



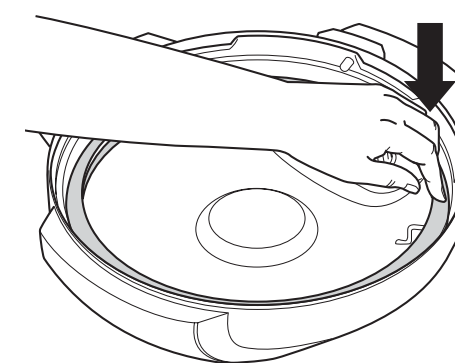
Quick release is used for smaller foods or ingredients that are sensitive to overcooking.

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

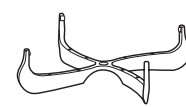
Note: Steam exits from the top of the Pressure Release Valve. **DO NOT** reach over the valve.



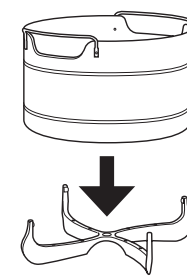
If the unit is not coming to pressure, check that the silicone ring is fully installed by pressing it into place all around the metal ring rack. (See image below.)



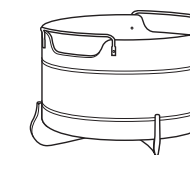
Cook & Crisp™ Basket Assembly



1. Place diffuser on a flat surface.



2. Place basket on diffuser.

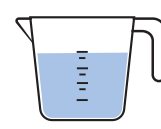


3. Press down firmly.

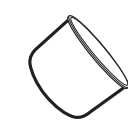
Helpful Hints



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.

NINJA
Foodi
MAX
7.5L 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 Lid
Pressure Cook
Steam
Slow Cook
Yogurt

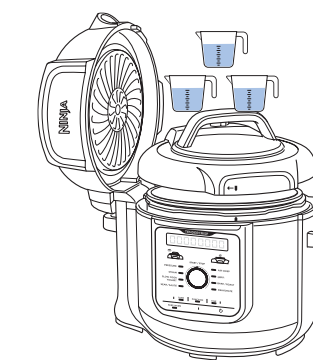


Crisping Lid
Air Crisp
Bake/Roast
Grill
Dehydrate

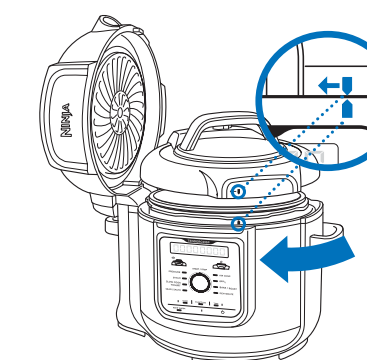


"No Lid"
Sear/Sauté

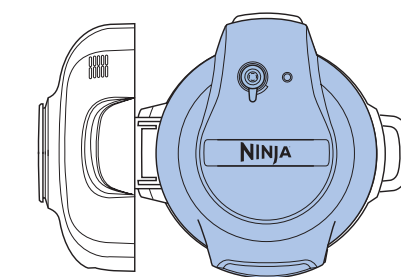
First time pressure cooking? Try this water test to practice using pressure.



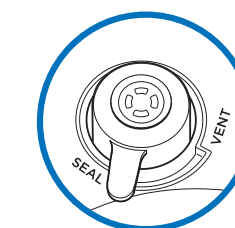
Add 750ml water to cooking pot.



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



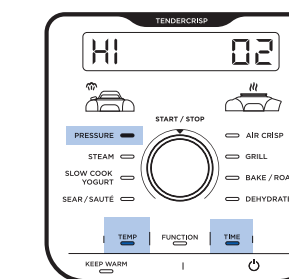
Pressure Lid is locked when it has clicked into place and the Ninja logo is facing you.



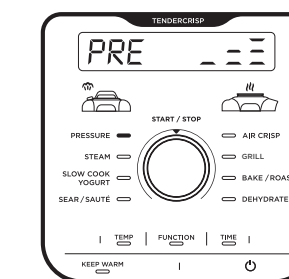
SEAL

Turn Pressure Release Valve to SEAL.

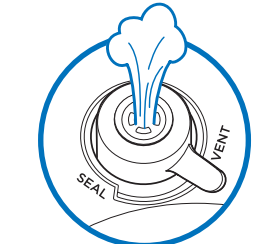
Note: Valve will be loose when fully installed.



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.

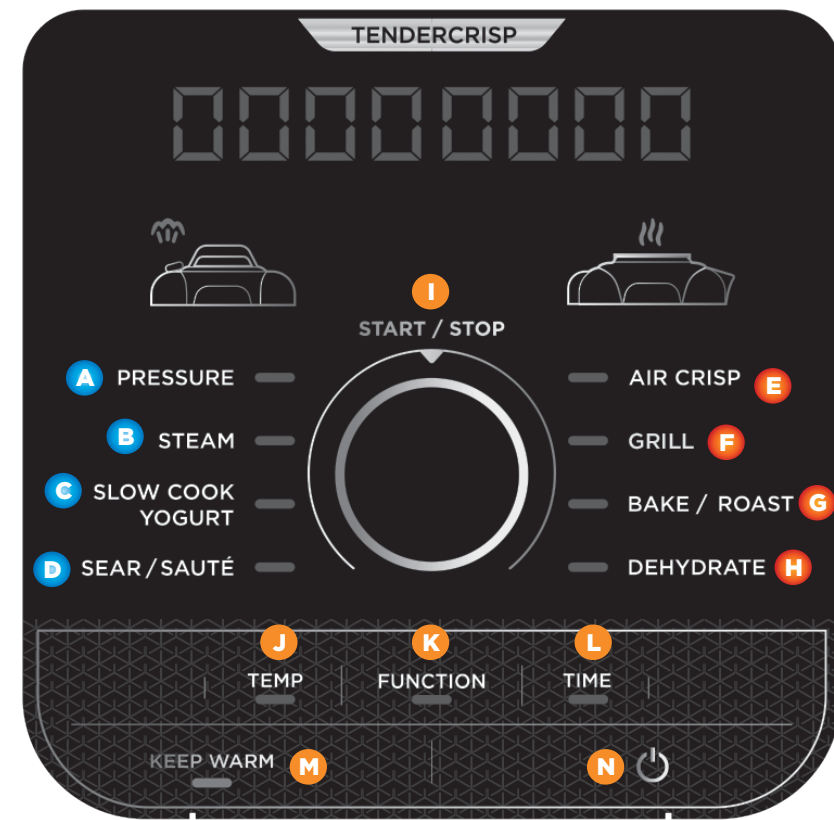


VENT

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



COOKING FUNCTIONS

TENDERISING FUNCTIONS

A B C D

CRISPING FUNCTIONS

E F G H

OPERATING BUTTONS

- I START/STOP dial/button:** Turn the dial to choose a cooking function, cook temperature and cook time. Press the button to start cooking. Pressing the button while the unit is cooking will stop the current cooking function.
- J TEMP:** Press TEMP and turn the START/STOP dial to adjust cook temperature in 5-degree increments or to adjust pressure level.
- K FUNCTION:** Press FUNCTION and turn the START/STOP dial to choose a cooking function.

- L TIME:** Press TIME and turn the START/STOP dial to adjust the cook time.
Note: To adjust settings while cooking, press the TEMP or TIME button, then use the START/STOP dial to choose desired temperature or time.
- M 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.
- N POWER:** The Power button turns the unit on and off and stops all cooking functions.



Using the Pressure Lid

ACCESSORY	VALVE	TEMP/PRESSURE	TIME	BUILDING PRESSURE/TEMP	PRESSURE RELEASE
PRESSURE 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.
STEAM 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
SLOW COOK 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
YOGURT Make homemade yogurt					
	Lock Pressure Lid and turn valve to VENT	YGRT or FMNT	8 hours to 12 hours	Unit will display "BOIL" while pasteurising. When done, unit will beep and display "COOL".	Once cooled, unit will prompt you to "ADD" and "STIR" cultures. Then press START/STOP to start incubating.
SEAR/SAUTÉ Brown meats, sauté vegetables and simmer sauces					
		LO, LO-MED, MED, MED-HI, or HI	No time adjustment available		

No lid necessary if using Pressure Lid, turn valve to VENT



Using the Crisping Lid

ACCESSORY	TEMP	TIME	CHECK FOOD	SHAKE/TOSS
AIR CRISP 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.
BAKE/ROAST 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.	
GRILL 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.	
DEHYDRATE Dehydrate meats, fruits and vegetables				
	Adjust temp from 30°C to 90°C	4 hours to 12 hours		