

# Meet our most versatile Ninja® Foodi™ accessory, the Deluxe Reversible Rack

## Get the most out of your Deluxe Reversible Rack



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

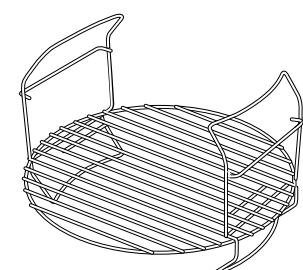


**Lower Position**  
Steam vegetables and sides.



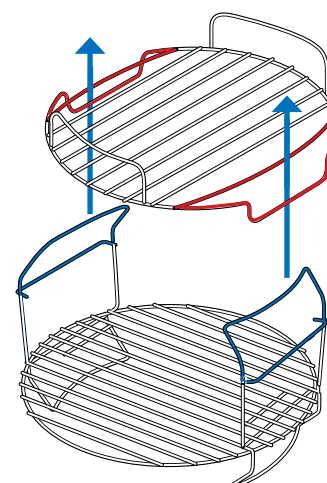
**Deluxe Assembly**  
Increase capacity to cook up  
to 8 chicken breasts or salmon  
fillets at once.

## Deluxe Reversible Rack Assembly



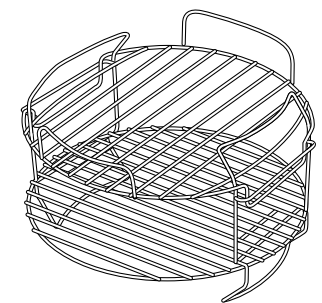
**1.** Place the Deluxe Reversible Rack  
in the pot in the lower position.

**Note:** For easier cleaning, coat the rack with  
cooking spray before placing food on it.



**2.** Drop Deluxe Layer through  
reversible rack handles.

**Note:** Place ingredients on the lower  
layer before adding the Deluxe Layer.



**3.** Deluxe Layer will fit securely  
into handle slots.

## Deluxe Reversible Rack Usage

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

For best results, use the  
Deluxe 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 Deluxe 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 upwards  
of 20 minutes.



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

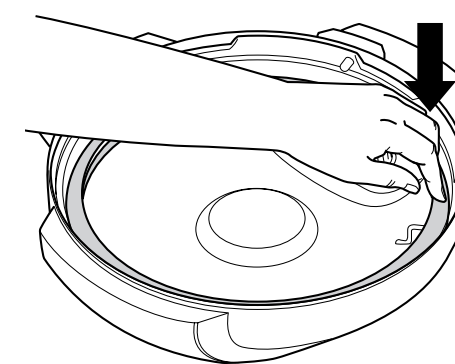


**Quick release** is used for smaller foods or  
ingredients that are sensitive to overcooking.  
**DO NOT** quick release pressure when cooking  
starchy or foamy foods. To quick release the  
pressure, turn the Pressure Release Valve to the  
VENT position and allow pressure to release  
until the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

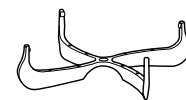
**Note:** Steam exits from the top of the Pressure Release  
Valve. **DO NOT** reach over the valve.



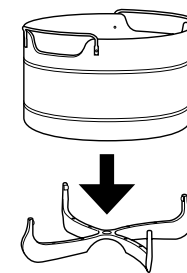
**If the unit is not coming to pressure**, check  
that the silicone ring is fully installed by  
pressing it into place all around the metal  
ring rack. (See image below.)



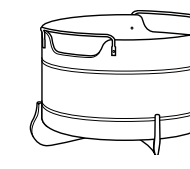
## Cook & Crisp™ Basket Assembly



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



**2.** Place basket on diffuser.

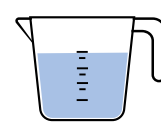


**3.** Press down firmly.

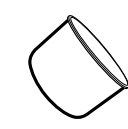
## Helpful Hints



**To convert oven recipes**, use the  
Bake/Roast function and reduce  
the cook temperature by 25°F.



**Any liquid can be used for pressure  
cooking.** Use broths or sauces  
instead of water to infuse additional  
flavor. Always use a minimum of  
1 cup of liquid. Depending on your  
recipe, you may need up to 3 cups.



**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  
DELUXE  
PRESSURE 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  
Yogurt

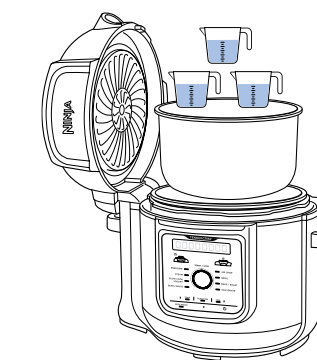


Air Crisp  
Bake/Roast  
Broil  
Dehydrate

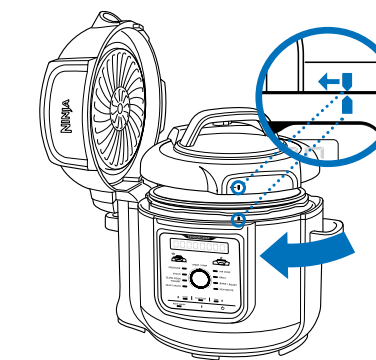


Sear/Sauté

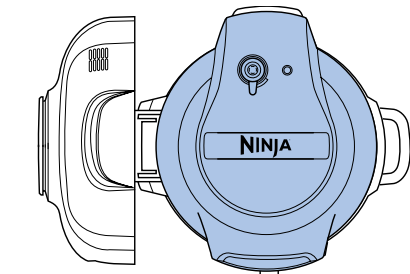
## First time pressure cooking? Try this water test to practice using pressure.



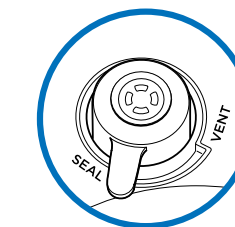
Add 3 cups water  
to cooking pot.



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



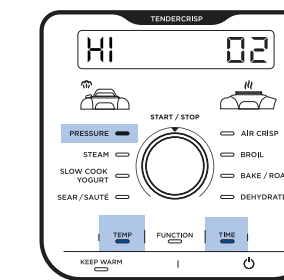
Pressure Lid is locked when it has clicked  
into place and the Ninja logo is facing you.



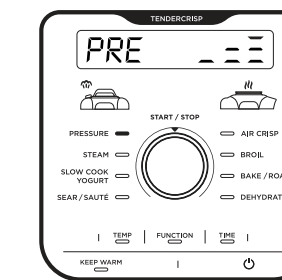
SEAL

Turn Pressure Release  
Valve to SEAL.

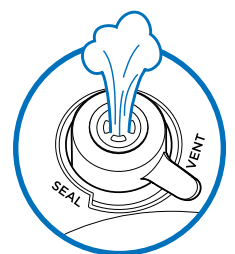
**Note:** Valve will be loose  
when fully installed.



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 pressurized, countdown  
will begin.



VENT

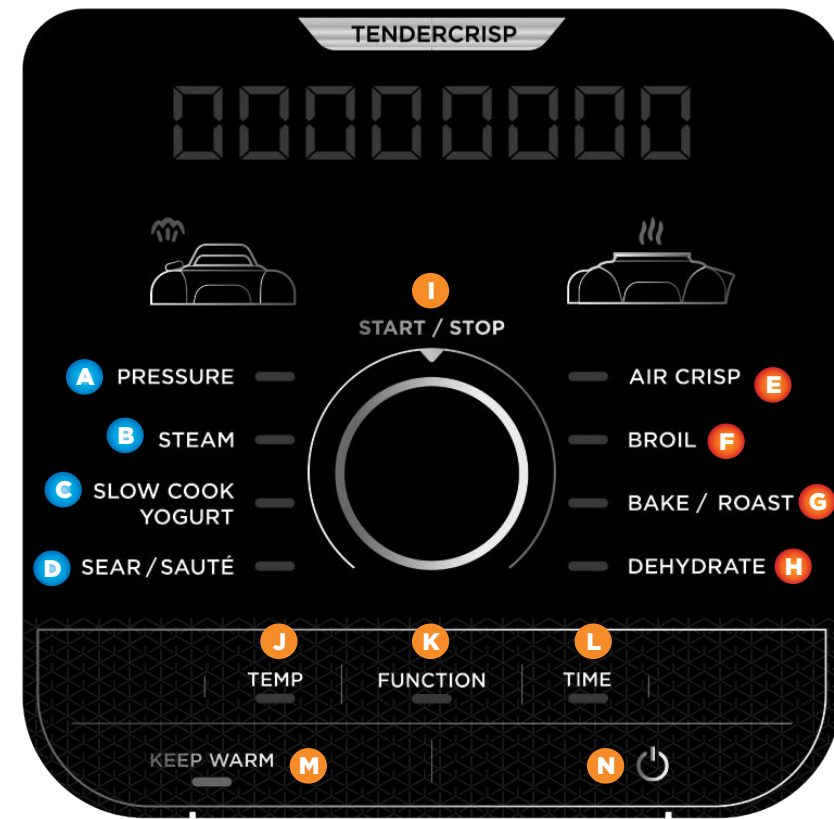
When your Foodi beeps  
and the display reads  
DONE, turn valve to  
VENT for quick release.

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

Go to [ninjakitchen.com](http://ninjakitchen.com) for how-to-videos

Now, let's get cooking

# Using the Control Panel



## COOKING FUNCTIONS

### TENDERIZING 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
<b>PRESSURE</b> Cook foods quickly while maintaining tenderness					
		HI or LO	1 minute to 4 hours	Wait for unit to build pressure. Time will begin counting down when the unit is pressurized.	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					
		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					
		HI or LO	4 hours to 12 hours	When complete, unit will switch to KEEP WARM and count up.	No pressure release
<b>YOGURT</b> Make homemade yogurt					
		YGRT or FMNT	8 hours to 12 hours	Unit will display "BOIL" while pasteurizing. 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.
<b>SEAR/SAUTÉ</b> Brown meats, sauté vegetables, and simmer sauces					
No lid necessary If using Pressure Lid, turn valve to VENT		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				
	300°F to 400°F	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				
	250°F to 400°F	1 minute to 4 hours	 Open lid to pause cooking, close lid to resume.	
<b>BROIL</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.	
<b>DEHYDRATE</b> Dehydrate meats, fruits, and vegetables				
	Adjust temp from 80°F to 195°F	4 hours to 12 hours		