

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.

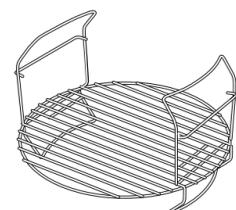


Lower Position
Steam vegetables and sides.



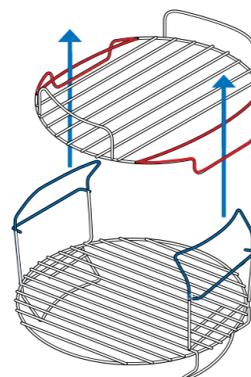
Deluxe Assembly
Increase capacity to cook up
to 8 chicken breasts or salmon
fillets at once.

Deluxe Reversible Rack Assembly



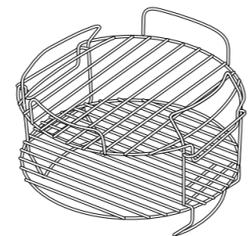
1. Place the Deluxe Reversible Rack
in the pot in the lower position.

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.

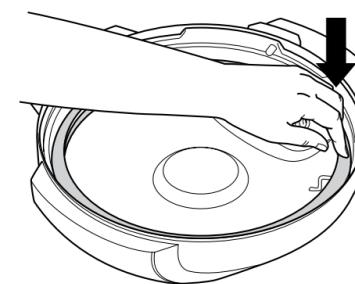


Quick release is used for smaller foods or
ingredients that are sensitive to overcooking.
DO NOT quick release pressure when cooking
starchy or foamy foods. To quick release the
pressure, turn the Pressure Release Valve to the
VENT position and allow pressure to release
until the float valve drops

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



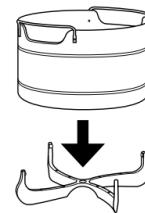
If the unit is not coming to pressure, check
that the silicone ring is fully installed by
pressing it into place all around the metal
ring rack. (See image below.)



Cook & Crisp™ Basket Assembly



1. Place diffuser on a flat surface.



2. Place basket on diffuser.

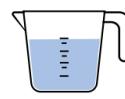


3. Press down firmly.

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

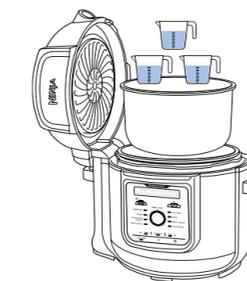


Air Crisp
Bake/Roast
Broil
Dehydrate

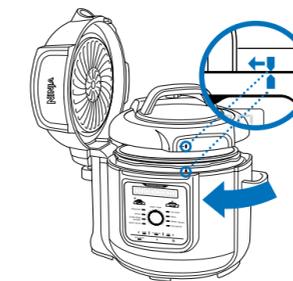


Sear/Sauté

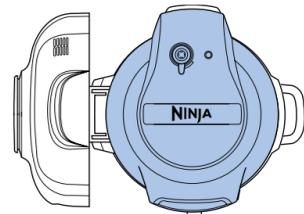
First time pressure cooking? Try this water test to practice using pressure.



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.



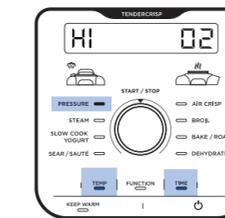
Pressure Lid is locked when it has clicked
into place and the Ninja logo is facing you.



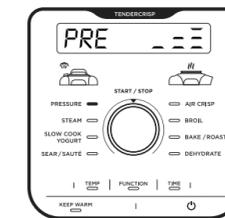
SEAL

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

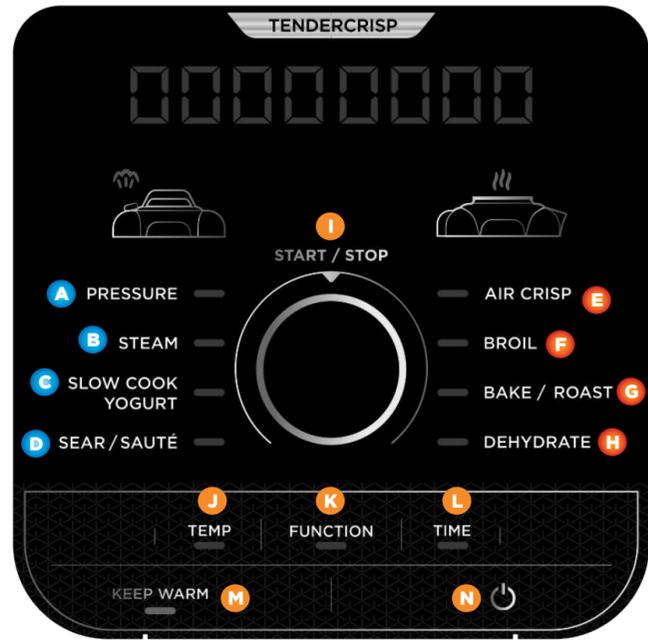
When your Foodi beeps
and the display reads
DONE, turn valve to
VENT for quick release.

Note: Valve will be loose
when fully installed.

Go to ninjakitchen.com 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
PRESSURE 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.
STEAM 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
SLOW COOK 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
YOGURT 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.
SEAR/SAUTÉ 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
AIR CRISP Give foods crispiness and crunch with little to no oil				
	300°F to 400°F	1 minute to 4 hours		
BAKE/ROAST Oven-tender meats, baked treats, and more				
	250°F to 400°F	1 minute to 4 hours		
BROIL Cook at high heat to caramelize and brown foods				
	No temp adjustment available	1 minute to 60 minutes		
DEHYDRATE Dehydrate meats, fruits, and vegetables				
	Adjust temp from 80°F to 195°F	4 hours to 12 hours		