

NINJA[®] Foodi[®]

OL701
Series

OWNER'S GUIDE

SMART XL PRESSURE COOKER STEAM FRYER WITH SMARTLID™



SharkNinja Operating LLC
US: Needham, MA 02494
1-877-646-5288
ninjakitchen.com

Illustrations may differ from actual product. We are constantly striving to improve our products, therefore the specifications contained herein are subject to change without notice.

FOODI and NINJA are registered trademarks of SharkNinja Operating LLC.

COOK & CRISP, SMARTLID, and SMARTLID SLIDER are trademarks of SharkNinja Operating LLC.

This product may be covered by one or more U.S. patents. See sharkninja.com/patents for more information.

PRINTED IN CHINA

© 2021 SharkNinja Operating LLC.

OL701_IB_MP_Mv29



 ninjakitchen.com

THANK YOU for purchasing the Ninja® Foodi® Smart XL Pressure Cooker Steam Fryer with SmartLid™



REGISTER YOUR PURCHASE

- registeryourninja.com
- Scan QR code using mobile device

RECORD THIS INFORMATION

Model Number: _____

Serial Number: _____

Date of Purchase: _____
(Keep receipt)

Store of Purchase: _____

TECHNICAL SPECIFICATIONS

Voltage: 120V~, 60Hz

Watts: 1760W

TIP: You can find the model and serial numbers on the QR code label on the back of the unit by the power cord.

CONTENTS

Important Safeguards. 2

Parts & Accessories 6

Using the Control Panel 9

Cooking Functions 9

Operating Buttons 9

Before First Use 10

Removing & Installing the Condensation Collector. 10

Removing & Installing the Anti-Clog Cap 10

Using the Ninja® Foodi® Smart Thermometer. 11

Using Your Foodi® Smart XL Pressure Cooker Steam Fryer. 14

Water Test: Get Started Pressure Cooking 14

Releasing Pressure Automatically. 15

Pressurizing 15

Using the Pressure Function 15

Using the SteamCrisp Functions. 16

Steam & Crisp. 16

Steam & Bake 17

Air Fry 17

Broil. 18

Bake/Roast 19

Dehydrate 19

Proof. 20

Sear/Sauté. 20

Steam. 21

Sous Vide 21

Slow Cook. 22

Yogurt 23

Cleaning & Maintenance 24

Cleaning: Dishwasher & Hand-Washing. 24

Removing & Reinstalling the Silicone Ring 24

Avoiding Cross Contamination & Cleaning the Lid 25

Troubleshooting Guide. 26

Helpful Tips. 28

Replacement Parts 28

Warranty 29

IMPORTANT SAFEGUARDS

HOUSEHOLD USE ONLY • READ ALL INSTRUCTIONS BEFORE USE

⚠ WARNING

- 1 To eliminate a choking hazard for young children, discard all packaging materials immediately upon unpacking.
- 2 This appliance can be used by persons with reduced physical, sensory, or mental capabilities or lack of experience or knowledge if they have been given supervision and instruction concerning use of the appliance in a safe way and understand the hazards involved.
- 3 Keep the appliance and its cord out of reach of children. **DO NOT** allow children to play with or use the appliance. Close supervision is necessary when used near children.
- 4 Spilled food can cause serious burns. **DO NOT** let cord hang over edges of tables or counters or place appliance on or near hot surfaces, on or near a gas or electric burner, or in a heated oven.
- 5 **DO NOT** use the appliance without the cooking pot installed.
- 6 Before placing removable cooking pot in the cooker base, ensure pot and cooker base are clean and dry by wiping with a soft cloth.
- 7 When removable cooking pot is empty, **DO NOT** heat it for more than 10 minutes. Doing so may damage the cooking surface.
- 8 **DO NOT** use this appliance for deep-frying.
- 9 **DO NOT** cover the pressure release valve.
- 10 **DO NOT** sauté or fry with oil while pressure cooking.
- 11 Caution should be used when searing meats and sautéing. Keep hands and face away from the removable cooking pot, especially when adding new ingredients, as hot oil may splatter.
- 12 This appliance is for household use only. **DO NOT** use this appliance for anything other than its intended use. **DO NOT** use in moving vehicle or boats. **DO NOT** use outdoors. Misuse may cause injury.
- 13 Intended for countertop use only. Ensure the surface is level, clean, and dry. **DO NOT** place the appliance near the edge of a countertop during operation.
- 14 **DO NOT** use the appliance if there is damage to the power cord or plug. Regularly inspect the appliance and power cord. If the appliance malfunctions or has been damaged in any way, immediately stop use and call Customer Service.
- 15 **ALWAYS** ensure the appliance is properly assembled before use.
- 16 Before use, **ALWAYS** check pressure release valve for clogging or obstruction, and clean them if necessary. Foods such as apple sauce, cranberries, pearl barley, oatmeal or other cereals, split peas, noodles, macaroni, rhubarb, or spaghetti can foam, froth, and splutter when pressure cooked, clogging the pressure release valve. These and similar expanding foods (such as dried vegetables, beans, grains, and rice) should not be cooked in a pressure cooker, except when following a Ninja® Foodi® recipe.
- 17 When pressure cooking foods that expand (such as dried vegetables, beans, grains, rice, etc.), **DO NOT** fill pot more than halfway, or as otherwise instructed in a Ninja Foodi recipe.
- 18 **DO NOT** cover the top air intake vent or rear air outlet vent while lid is closed. Doing so will prevent even cooking and may damage the unit or cause it to overheat.
- 19 To prevent risk of explosion or injury, use only a Foodi® SmartLid™ silicone ring. Make sure silicone ring is installed and lid is properly closed before operating. If the silicone ring is torn or damaged, replace before using. **DO NOT** use if torn or damaged.
- 20 **DO NOT** use accessory attachments not recommended or sold by SharkNinja. **DO NOT** place accessories in a microwave, toaster oven, convection oven, or conventional oven, or on a ceramic cooktop, electrical coil, gas burner range, or outdoor grill. The use of accessory attachments not recommended by SharkNinja may cause fire, electric shock, or injuries.
- 21 When using this appliance, provide at least 6 inches (15.25 cm) of space above and on all sides for adequate air circulation.
- 22 **ALWAYS** follow the maximum and minimum quantities of liquid as stated in instructions and recipes.
- 23 To avoid possible steam damage, place the unit away from walls and cabinets during use.
- 24 **NEVER** use SLOW COOK setting without food and liquids in the removable cooking pot.
- 25 **DO NOT** move the appliance when in use. Only move the appliance with slider in PRESSURE position to keep lid from unintentionally opening.
- 26 Prevent food contact with heating elements. **DO NOT** overfill or exceed the MAX fill level of the pot and the Cook & Crisp™ Basket or Plate. Overfilling may cause personal injury or property damage or affect safe use of the appliance.
- 27 **DO NOT** use this unit to cook instant rice.
- 28 Electrical outlet voltages can vary, affecting the performance and heat output of your product. To prevent possible illness, use a thermometer to check that your food is cooked to the temperatures recommended.
- 29 Should the unit emit black smoke, unplug immediately and wait for smoking to stop before removing the cooking pot and Cook & Crisp™ Basket or Plate.
- 30 **DO NOT** touch hot surfaces. Appliance surfaces are hot during and after operation. To prevent burns or personal injury, **ALWAYS** use protective hot pads or insulated oven mitts and use available handles and knobs.
- 31 Extreme caution must be used when moving an appliance containing hot oil or other hot liquids. Improper use, including moving the cooker, may result in personal injury such as serious burns. When using this appliance to pressure cook, ensure the lid is properly closed and locked in position before use. Foods are under extreme pressure during pressure cooking. Failure to follow all instructions regarding proper usage of the product may result in unintended contact with hot foods or liquids that have been pressurized, resulting in serious burns.
- 32 When unit is in operation, hot steam is released through the air outlet vent. Place unit so vent is not directed toward the power cord, electrical outlets, cabinets or other appliances. Keep your hands and face at a safe distance from vent.

SAVE THESE INSTRUCTIONS

IMPORTANT SAFEGUARDS

HOUSEHOLD USE ONLY • READ ALL INSTRUCTIONS BEFORE USE

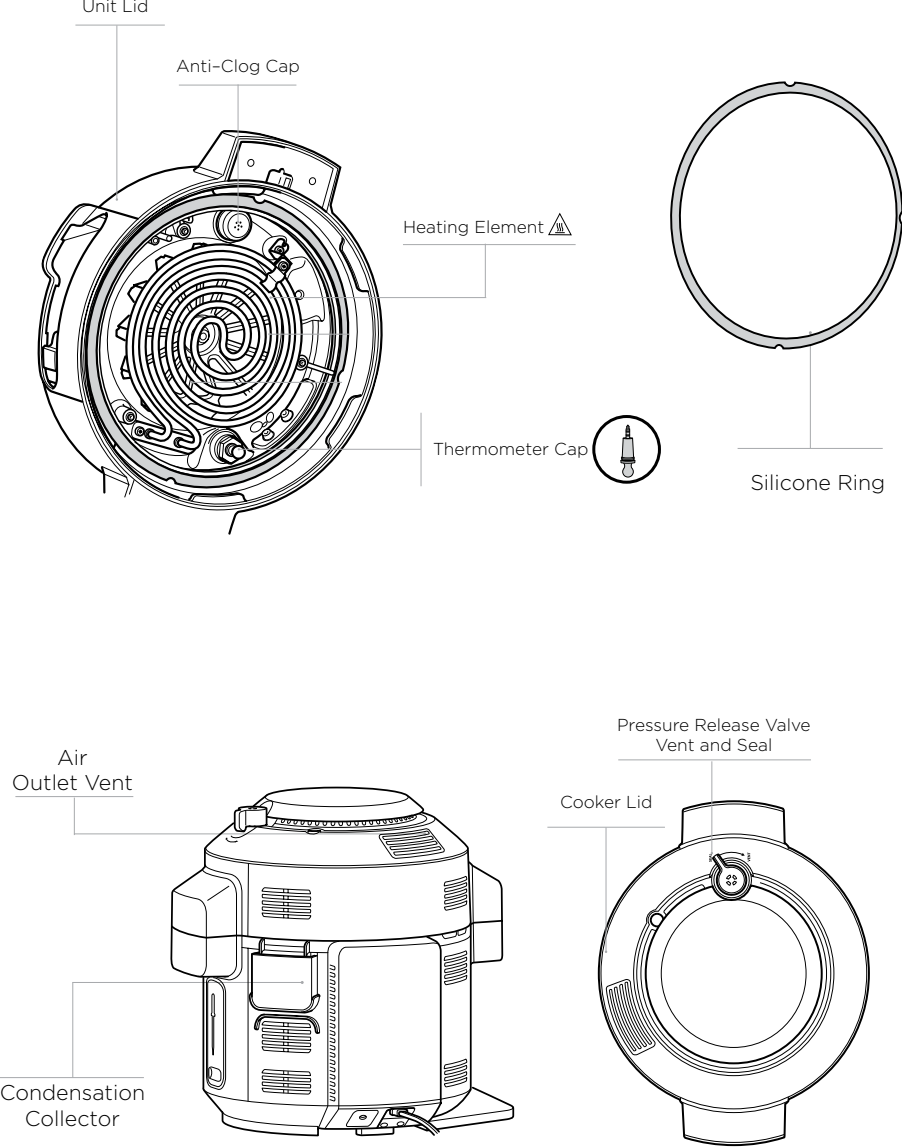
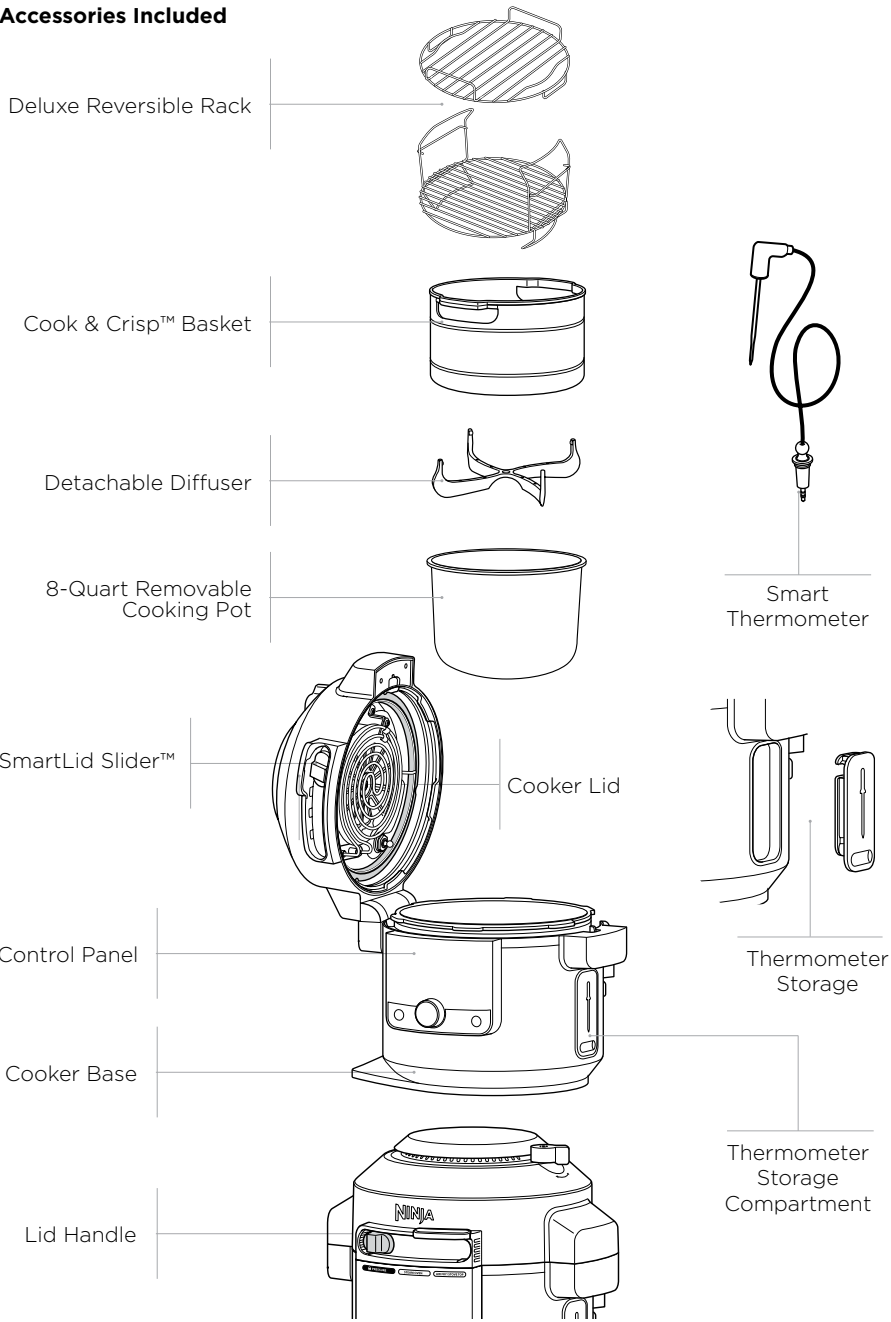
- 33 DO NOT** tamper with, disassemble, or remove pressure release valve.
- 34 DO NOT** attempt to open the lid during or after pressure cooking until all internal pressure has been released through the pressure release valve and the unit has cooled slightly. Open lid promptly to avoid re-pressurization of the inner pot.
- 35** When using SLOW COOK setting, **ALWAYS** keep the lid closed.
- 36** If the lid will not unlock to open, this indicates the appliance is still under pressure. Any pressure remaining can be hazardous. Let unit naturally release pressure, press the Pressure Release button, or rotate the pressure release valve to the vent position to release steam. Take care to avoid contact with the releasing steam to avoid burns or injury. When steam is released and the appliance is no longer under pressure, the UI will show "OPN Lid" indicating the lid can be opened. If steam does not release when the pressure release valve is moved to vent, unplug the unit from the wall and let the unit naturally release pressure.
- 37** Serious burns can result from the steam and hot foods inside the inner pot. **ALWAYS** keep hands, face, and other body parts away from the pressure release valve prior to or during pressure release and when opening the lid after cooking.
- 38** The cooking pot, Cook & Crisp™ Basket or Plate, and reversible rack become extremely hot during the cooking process. Avoid hot steam and air while removing the cooking pot and Cook & Crisp Basket or Plate from the appliance, and **ALWAYS** place them on a heat-resistant surface after removing. **DO NOT** touch accessories during or immediately after cooking.
- 39 ONLY** lift the lid from the handle on the front of the unit. **DO NOT** lift lid from side area as scalding steam will release.
- 40** Removable cooking pot can be extremely heavy when full of ingredients. Care should be taken when lifting pot from cooker base.
- 41 DO NOT** touch accessories, including the thermometer (not available on all models), during or immediately after cooking, as they become extremely hot during the cooking process. To prevent burns or personal injury, **ALWAYS** use care when handling the product. Use long-handed utensils and protective hot pads or insulated oven mitts.
- 42** Cleaning and user maintenance shall not be done by children.
- 43** Allow unit to cool before cleaning, disassembly, putting in or taking off parts and storage.
- 44** When not in use and before cleaning, turn the unit off and unplug from socket to disconnect.
- 45 DO NOT** clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating a risk of electric shock.
- 46** Please refer to the Cleaning & Maintenance section for regular maintenance of the appliance.

	Indicates to read and review instructions to understand operation and use of product.
	Indicates the presence of a hazard that can cause personal injury, death or substantial property damage if the warning included with this symbol is ignored.
	Take care to avoid contact with hot surface. Always use hand protection to avoid burns.
	For indoor and household use only.

SAVE THESE INSTRUCTIONS

PARTS & ACCESSORIES

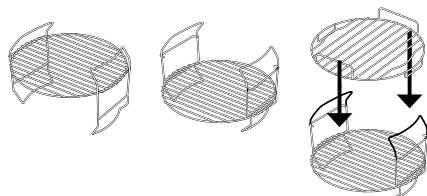
Accessories Included



ACCESSORY ASSEMBLY INSTRUCTIONS

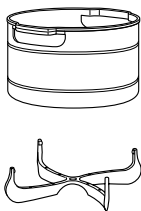
DELUXE REVERSIBLE RACK

- | | | |
|--|--|--|
| 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. |
|--|--|--|



- 1 Place the bottom layer of the Deluxe Reversible Rack in the lower position. Place ingredients on the bottom layer of the rack.
- 2 Then slide the Deluxe layer through the bottom layer's handles. Place remaining ingredients on the Deluxe layer to increase cooking capacity.

COOK & CRISP™ BASKET



- 1 To remove diffuser for cleaning, pull 2 diffuser fins off the groove on the basket, then pull diffuser down firmly.

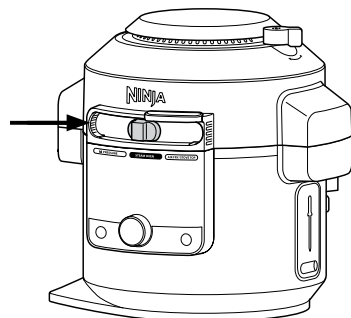
NOTE: Diffuser helps with airflow and should always be installed on the basket before use.

- 2 To assemble the Cook & Crisp™ Basket, place basket on top of diffuser and press down firmly.

USING THE SMARTLID SLIDER™

The slider allows you to switch between cook modes and notifies the lid which function you are using.

- Pressure
- SteamCrisp
- Air Fry/Stovetop

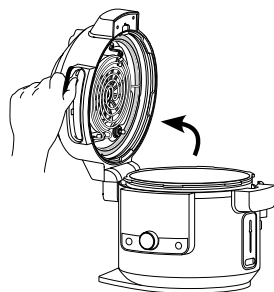


HOW TO OPEN & CLOSE THE LID

Use the handle that is located above the slider to open and close the lid at all times.

You can open and close the lid when the slider is in the STEAMCRISP and AIR FRY/STOVETOP position. When the slider is in the PRESSURE position, the lid cannot be opened. If there is no pressure in the unit, move the slider to the STEAMCRISP or AIR FRY/STOVETOP position to open the lid.

NOTE: The lid will not unlock until the unit is completely depressurized. The slider will not slide to the right until the unit is completely depressurized. The Unit will display "OPN Lid" when unit is depressurized.



USING THE CONTROL PANEL

COOKING FUNCTIONS

PRESSURE: Cook food quickly while maintaining tenderness.

NOTE: For details about the 3 ways to automatically release pressure, see page 15.

STEAM & CRISP: Make one-touch full meals; juicy and crisp veggies and proteins; and homemade artisan breads.

STEAM & BAKE: Bake fluffier cakes and quick breads faster and with less fat.

AIR FRY: Give food crispness and crunch with little to no oil.

BROIL: Use high heat from above to caramelize and brown the tops of your food.

BAKE/ROAST: Use the unit like an oven for tender meats, baked treats, and more.

DEHYDRATE: Dehydrate meats, fruits, and vegetables for healthy snacks.

PROOF: Create an environment for dough to rest and rise.

SEAR/SAUTÉ: Use the unit as a stovetop for browning meats, sautéing veggies, simmering sauces, and more.

STEAM: Gently cook delicate foods at a high temperature.

SOUS VIDE: French for "under vacuum," this function slow cooks food sealed in a plastic bag in an accurately regulated water bath.

SLOW COOK: Cook your food at a lower temperature for a longer period of time.

YOGURT: Pasteurize and ferment milk for creamy homemade yogurt.

KEEP WARM: When using steam, slow cook and pressure the unit will switch to keep warm at the end of the cycle. Press the keep warm button after the function has started to disable this automatic transition.

NOTE: If running for 1 hour or less, the clock will count down by minutes and seconds. If running for more than 1 hour, the clock will count down by minutes only. This function will time out after 12 hours.

OPERATING BUTTONS

SMARTLID SLIDER™: As you move the slider, the available functions for each mode will illuminate.

DIAL: Once you've chosen a mode using the slider, use the dial to scroll through the available functions until your desired function is highlighted.

LEFT ARROWS: Use the up/down arrows to the left of the display to adjust the cooking temperature or to set the internal doneness when using PRESET and Manual buttons.

RIGHT ARROWS: Use the up/down arrows to the right of the display to adjust the cooking time or to set the food type when using PRESET.

PRESET: Switches the display screen so you can set the thermometer, food type, and internal doneness based on the preset temperatures. Preset doneness is not available for Dehydrate, Sous Vide, Proof, Steam, Slow Cook, Yogurt, Reheat, Steam Bake, and Steam Bread functions.

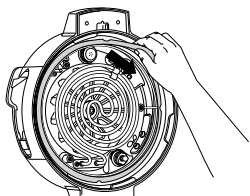
MANUAL: Switches the display screen so you can manually set the thermometer target internal temperature. Manual doneness is not available for Dehydrate, Sous Vide, Proof, Steam, Slow Cook, Yogurt, Reheat, Steam Bake, and Steam Bread functions.

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

⏻ (POWER): The Power button shuts the unit off and stops all cooking modes.

BEFORE FIRST USE

- 1 Remove and discard any packaging material, stickers, and tape from the unit.
- 2 Pay particular attention to operational instructions, warnings, and important safeguards to avoid any injury or property damage.
- 3 Wash the silicone ring, removable cooking pot, Cook & Crisp™ Basket, deluxe reversible rack, and condensation collector in warm, soapy water, then rinse and dry thoroughly. **NEVER** clean the cooker base in the dishwasher.
- 4 The silicone ring is reversible and can be inserted in either direction. Insert the silicone ring around the outer edge of the silicone ring rack on the underside of the lid. Ensure it is fully inserted and lies flat under the silicone ring rack.

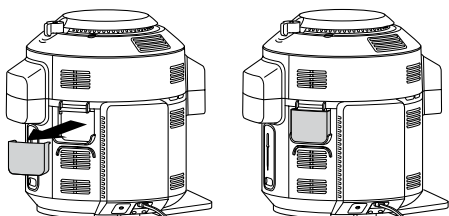


NOTE: Only a silicone ring specific to Foodi® SmartLid™ models can be used in this product. Other Foodi silicone rings or competitor rings cannot be used.

REMOVING & INSTALLING THE CONDENSATION COLLECTOR

To install the condensation collector, slide it into the slot on the cooker base. Slide it out to remove it for hand-washing after each use.

NOTE: Make sure to empty out excess water collected in the condensation collector after cooking.

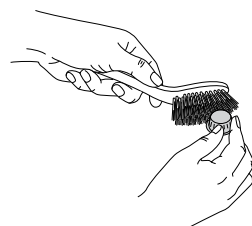
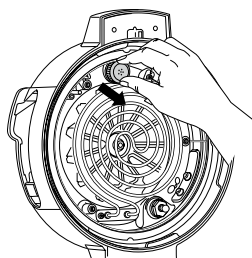


REMOVING & INSTALLING THE ANTI-CLOG CAP

The anti-clog cap protects the inner valve of the lid from clogging and protects users from potential food splatters. It should be cleaned after every use with a cleaning brush.

To remove it, hold the anti-clog cap between your thumb and bent index finger, then rotate your wrist clockwise. To reinstall, position it in place and press down.

Make sure the anti-clog cap is in the correct position before using the unit



NOTE: Prior to each use, make sure the silicone ring is well-seated in the silicone ring rack and the anti-clog cap is mounted properly on the pressure release valve.

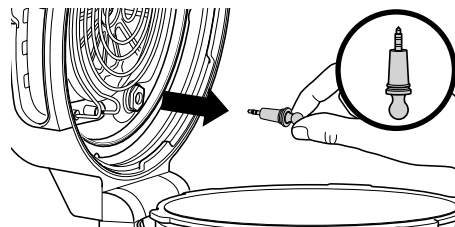
USING THE NINJA® FOODI® SMART THERMOMETER

IMPORTANT: The Foodi Smart Thermometer and cord will be hot during and after cooking. Use caution when removing thermometer from food.

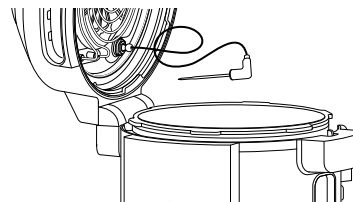
Before Use

Make sure the thermometer plug is free of any residue and the cord is free of knots before plugging it into the jack.

- 1 Press the bottom of the storage compartment on the right side of the unit to remove from unit. Then unwind the cord from the compartment to remove the thermometer.
- 2 Remove the cap from the jack inside the lid on the bottom right, then plug the thermometer into the jack. Push firmly on the thermometer until it clicks into place and cannot go into the jack any further. Place the cap in the storage compartment and place the storage compartment back onto the side of the unit. **DO NOT** lose the thermometer cap, the unit will not function without it.



- 3 Once the thermometer is plugged into the jack, it will enable and illuminate the PRESET and MANUAL thermometer buttons if available for the selected function. Select the desired cook function and temperature.



NOTE: There is no need to set a cook time, as the unit will automatically turn off the heating element and alert you when your food has reached the set doneness.

- 4 If using the Preset feature, press PRESET and use the arrows to the right of the display to select your desired food type and the arrows to the left of the display to set the internal doneness of your food (Rare through Well).

NOTE: When cooking different proteins at the same time, or when cooking multiple pieces of the same protein to different levels of doneness, refer to the next page for additional details on programming. Refer to the next page for details on programming.

NOTE: In pressure cooking mode, you can only set for "Well" and "Shred" for preset.

If using the Manual feature, press MANUAL and use the recommended internal cook temperatures below for functions besides Pressure Cook.

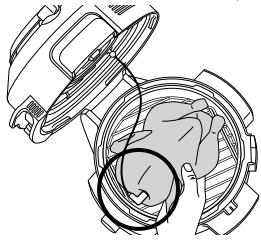
FOOD TYPE:	SET DONENESS TO:
Fish	Medium Rare (125°F)
	Medium (130°F)
	Medium Well (135°F)
	Well Done (140°F)
Pork	Medium (150°F)
	Medium Well (155°F)
	Well Done (160°F)
Beef/Lamb	Rare (120°F)
	Medium Rare (125°F)
	Medium (130°F)
	Medium Well (145°F)
	Well Done (150°F)
Beef/Pork	Shred (235°F)
Chicken/Turkey	Well Done (165°F)
	Shred (225°F)

NOTE: Set doneness for BEEF, FISH, and PORK are lower than normal recommendations as unit will carry-over cook 10–15°F.

- 5 Place the accessory if needed for your selected cook function in the unit and close the lid.

USING THE NINJA® FOODI® SMART THERMOMETER - CONT.

- 6 Insert the thermometer horizontally into the center of the thickest part of the piece of protein. **Refer to the chart on the next page for further thermometer placement instructions.**
- 7 Place food with inserted thermometer in the unit on the accessories, if needed or pot, and close the lid and press start.



NOTE: Make sure the thermometer wire is not hanging outside of the unit/lid.

- 8 The unit will automatically stop when desired doneness is almost reached, as it accounts for carry-over cooking. Remove food from the unit immediately to prevent over-cooking.
- 9 The protein will continue to carry-over cook to your set doneness, which will take about 3–5 minutes. This is an important step, as not resting could lead to results looking “less” cooked. Carry-over cook times can vary based on size of protein, cut of protein, and type of protein.

USING THE THERMOMETER IN DIFFERENT COOKING SCENARIOS:

Cooking 2 or more proteins of the same size to different levels of doneness:

- Set the Preset feature to the highest desired level of doneness.
- Insert the thermometer in the protein with the higher desired level of doneness.
- Place proteins inside the unit and start the cooking program. When the lower desired level of doneness is reached on the display, remove the protein without thermometer.

NOTE: To check the internal temperature of other pieces of protein, press and hold MANUAL and insert the thermometer into each piece of meat.

NOTE: The thermometer will be HOT. Use either oven mitts or tongs to take the thermometer out of the protein.

- Continue cooking the remaining protein until the next desired level of doneness is reached.

Cooking 2 or more proteins of different sizes:

- Insert thermometer in the smaller protein and use the Preset feature to choose the level of doneness.
- When that protein is done cooking, remove it from the unit.
- Using oven mitts, transfer thermometer to the larger protein and use the arrows to the left of the display to choose its level of doneness.

Cooking 2 or more different types of protein:

- Insert thermometer in the protein with the lower desired internal temperature.
- Use the Manual feature to choose the desired internal temperature.
- When that protein is done cooking, remove it from the unit.
- Using oven mitts, transfer thermometer to the other protein and use the Manual feature to choose the desired internal temperature.

HOW TO CORRECTLY INSERT THE THERMOMETER

NOTE: DO NOT use the thermometer with frozen protein or for cuts of meat thinner than 1 inch.

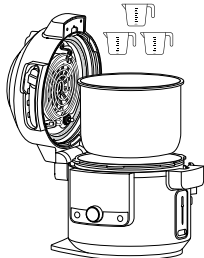
FOOD TYPE:	PLACEMENT	CORRECT	INCORRECT
Steaks Pork chops Lamb chops Chicken breasts Burgers Tenderloins Fish fillets	• Insert thermometer horizontally into the center of the thickest part of the meat. • Make sure the thermometer is close to (but not touching) the bone and away from any fat or gristle. • Make sure the tip of the thermometer is inserted straight into the center of the meat, not angled toward the bottom or top of it. NOTE: The thickest part of the fillet may not be the center. It is important that the end of the thermometer hits this area so that desired results are achieved.		
Whole chicken	• Insert thermometer horizontally into the thickest part of the breast, parallel to, but not touching, the bone. • Make sure the tip reaches the center of the thickest part of the breast and doesn't go all the way through the breast into the cavity.		

USING YOUR NINJA® FOODI® SMART XL PRESSURE COOKER STEAM FRYER

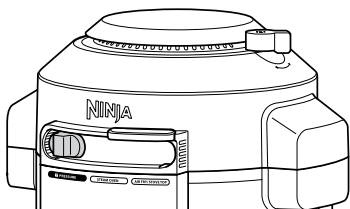
WATER TEST: GETTING STARTED PRESSURE COOKING

It is recommended that first-time users complete a water test to familiarize themselves with pressure cooking.

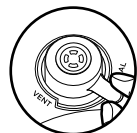
- 1 Place the pot in the cooker base and add 3 cups of room-temperature water to the pot.



- 2 Close the lid and move slider to the PRESSURE position.



- 3 Make sure the pressure release valve is in the SEAL position.



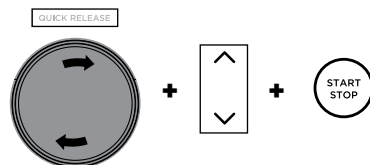
SEAL
for Pressure functions



VENT
for all other functions and all other slider positions.

NOTE: Valve will rest loosely when installed. This is normal.

- 4 Use the dial to select QUICK RELEASE. The unit will default to high (Hi) pressure. Use the right down arrow to adjust the time to 2 minutes. Press START/STOP to begin.

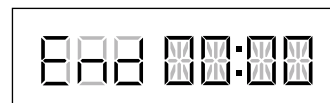


- 5 This display will show "PrE" and progress bars, indicating the unit is building pressure. When the unit is fully pressurized, the timer will start counting down.



NOTE: Time to pressure will vary based on quantity and temperature of ingredients, along with selected pressure level.

- 6 When cook time reaches zero, the unit will beep and display "End" before automatically quick releasing the pressurized steam. A warning chime will sound, indicating the pressure release valve is about to open. When the pressure release valve opens, steam will escape from it. As soon as the display reads "OPN Lid," move the slider to the right to unlock the lid. Then open the lid.



NOTE: The unit will switch to Keep Warm mode and the heating element will remain on.

RELEASING PRESSURE AUTOMATICALLY

NATURAL: The heat will turn off, but the food inside will continue to cook. The unit will naturally depressurize once the cook time has ended as the unit cools down.

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

DELAYED: Delayed release is useful for recipes that require more time at pressure once the cook time has ended (for example, rice and grains). To delay release, use the dial to select this option. Delay release will default to 10 minutes. Press the Release pressure icon to change the delay release time. Pressing again allows you to change the time and pressure. When cook time has ended, the unit will then quick release pressure once the delay duration is complete.



NOTE: For larger food loads that require more depressurization, you can manually release pressure by moving the valve to the **VENT** position.

If choosing to manually release, move the pressure release valve from SEAL to VENT or hold the RELEASE PRESSURE icon for 2 seconds.

PRESSURIZING

As pressure builds in the unit, the control panel display will show "PrE" and progress bars. Time to pressure varies based on the amount and temperature of ingredients as well as liquid in the pot. For safety, the lid will lock as the unit pressurizes, and it will unlock once pressure is released. Once the unit has reached full pressure, cooking will begin and the timer will start counting down.

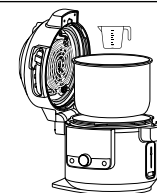
USING THE PRESSURE FUNCTION

To turn on the unit, plug the power cord into a wall outlet, then press the button.

Pressure

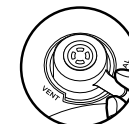
- 1 Place ingredients and at least 1 cup of liquid in the pot, as well as any necessary accessory. **DO NOT** fill the pot past the PRESSURE MAX line.

NOTE: Unit will not pressurize if there is not enough liquid.



NOTE: When cooking rice, beans, or other ingredients that expand, **DO NOT** fill the pot more than halfway.

- 2 Close the lid. Then turn the pressure release valve to SEAL position.



- 3 Move the slider to PRESSURE. The unit will default to NATURAL RELEASE. Use the dial to select NATURAL RELEASE, QUICK RELEASE, or DELAYED RELEASE. The default pressure level and time settings will display. Use the up and down arrows to the left of the display to select Hi or LO.

NOTE: Delayed Release defaults to 10 minutes. If you are using Delayed Release and want to adjust the time, press the RELEASE PRESSURE button to set the desired time.



- 4 Use the up and down arrows to the right of the display to adjust the cook time in minute increments up to 1 hour, and then 5-minute increments from 1 hour to 4 hours.

USING YOUR NINJA® FOODI® SMART XL PRESSURE COOKER STEAM FRYER - CONT.

NOTE: If running for 1 hour or less, the clock will count down by minutes and seconds. If running for more than 1 hour, the clock will count down by minutes only.

- Press START/STOP to begin cooking. The unit will begin building pressure. The display will show PrE and a progress bar. The timer will begin counting down when the unit is fully pressurized.



NOTE: Time to pressure varies depending on the selected pressure, current temperatures of the cooking pot, and temperature/quantity of the ingredients.

- When cook time reaches zero, the unit will natural, quick, or delayed release pressure depending on your selection. If you choose to manually release pressure, turn the pressure release valve to VENT position.

NOTE: For details about the 3 ways to automatically release pressure, see page 15.

- The unit will beep, automatically switch to Keep Warm mode, and the timer will begin counting up.

NOTE: After cooking is complete, you may press KEEP WARM to turn the Keep Warm mode off. Or press the START/STOP button.

- If using quick release or delay release, the unit will release pressure and then switch to Keep Warm mode. If using natural release, the unit will switch to Keep Warm after cooking is complete. The unit will beep, automatically switch to Keep Warm mode, and the timer will begin counting up.
- When the unit displays "OPN Lid," it has depressurized and you can move the slider to the right to open the lid.

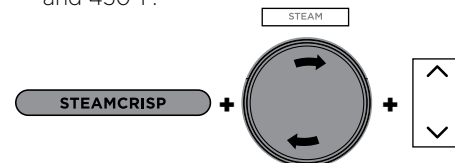
USING THE STEAMCRISP FUNCTIONS

To turn on the unit, plug the power cord into a wall outlet, then press the button.

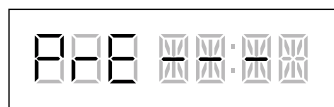
NOTE: The Pressure release valve position does not matter

Steam & Crisp

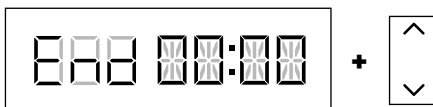
- Load ingredients according to recipe.
- Move slider to STEAMCRISP. The function selection will default to STEAM & CRISP. The default temperature and time settings will display. Use the up and down arrows to the left of the display to choose a temperature in 5-degree increments between 300°F and 450°F.



- Use the up and down arrows to the right of the display to adjust the cook time in minute increments up to 1 hour.
- Press START/STOP to begin cooking.
- The display will show "PrE" and progress bars, indicating the unit is building steam. The time to steam depends on the amount of ingredients in the pot.

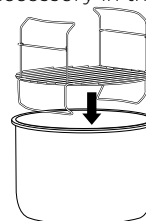


- When the unit reaches the appropriate steam level, the display will show the set temperature and the timer will begin counting down.
- When cook time reaches zero, the unit will beep and display "End" for 5 minutes. If your food requires more time, use the up arrow to the right of the display to add additional time. The unit will skip preheating.

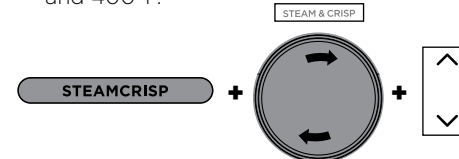


Steam & Bake

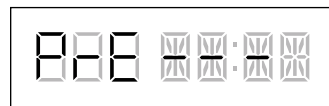
- Place the multi purpose pan on the rack in the lower position. Then place the rack with accessory in the pot.



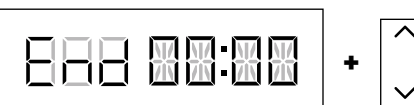
- Move slider to STEAMCRISP, then use the dial to select STEAM & BAKE. The default temperature setting will display. Use the up and down arrows to the left of the display to choose a temperature in 5-degree increments between 225°F and 400°F.



- Use the up and down arrows to the right of the display to adjust the cook time in minute increments up to 1 hour 15 minutes.
- Press START/STOP to begin cooking.
- The display will show "PrE" and progress bars indicating the unit is building steam. The time to steam is 20 minutes.

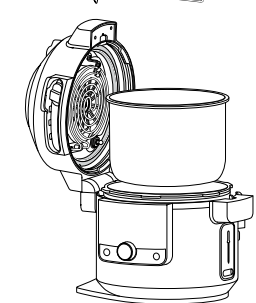


- When preheating has completed, the display will show the set temperature and the timer will begin counting down.
- When cook time reaches zero, the unit will beep and display "End" for 5 minutes. If your food requires more time, use the up arrow to the right of the display to add additional time. The unit will skip preheating.

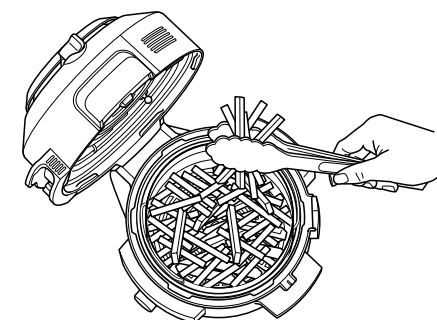


Air Fry

- Place either the Cook & Crisp™ Basket or deluxe reversible rack in the pot. Basket should have diffuser attached.



- Add ingredients to the Cook & Crisp Basket or deluxe reversible rack. Close the lid.



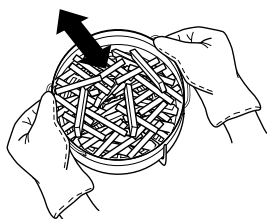
USING YOUR NINJA® FOODI® SMART XL PRESSURE COOKER STEAM FRYER - CONT.

- 3 Move slider to AIR FRY/STOVETOP, the unit will default to AIR FRY. The default temperature setting will display. Use the up and down arrows to the left of the display to choose a temperature in 5-degree increments between 300°F and 400°F.

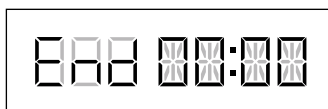


- 4 Use the up and down arrows to the right of the display to adjust the cook time in minute increments up to 1 hour.
- 5 Press START/STOP to begin cooking.

NOTE: For best results, it is recommended to periodically shake ingredients during air frying. You can open the lid and lift out the basket to shake or toss ingredients for even browning. When done, lower the basket back into the pot and firmly close the lid. Cooking will automatically resume after the lid is closed.

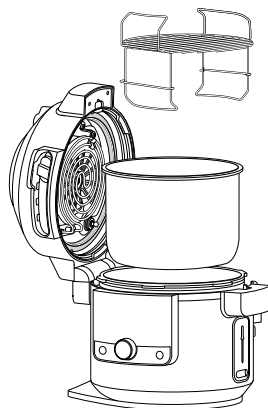


- 7 When cook time reaches zero, the unit will beep and "End" will flash 3 times on the display.

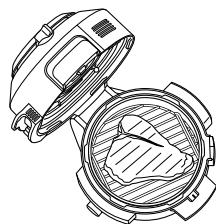


Broil

- 1 Place the deluxe reversible rack in the pot in the higher broil position or follow the directions in your recipe.



- 2 Place ingredients on the rack, then close the lid.

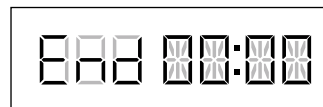


- 3 Move slider to AIR FRY/STOVETOP, then use the dial to select BROIL.



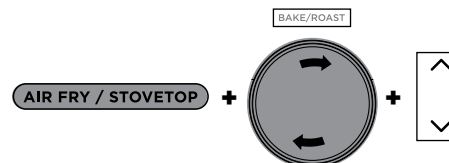
NOTE: There is no temperature adjustment available or necessary when using the Broil function.

- 4 Use the up and down arrows to the right of the display to adjust the cook time in minute increments up to 30 minutes.
- 5 Press START/STOP to begin cooking.
- 6 When cook time reaches zero, the unit will beep and "End" will flash 3 times on the display.



Bake/Roast

- 1 Place any accessories and ingredients in the pot. Close the lid.
- 2 Move slider to AIR FRY/STOVETOP, then use the dial to select BAKE/ROAST. The default temperature setting will display. Use the up and down arrows to the left of the display to choose a temperature in 5-degree increments between 250°F and 400°F.

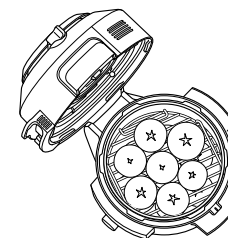


- 3 Use the up and down arrows to the right of the display to adjust the cook time in minute increments up to 1 hour and then 5-minute increments from 1 hour to 4 hours.
- 4 Press START/STOP to begin cooking.
- 5 When cook time reaches zero, the unit will beep and "End" will flash 3 times on the display.

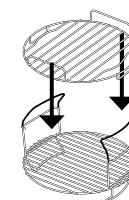


Dehydrate

- 1 Place the deluxe reversible rack in the pot in the lower position, then place a layer of ingredients on the rack.

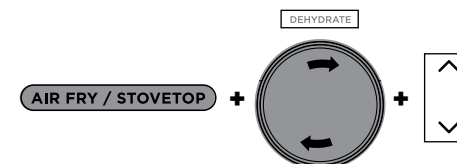


- 2 Holding the deluxe layer by its handles, place it down over the reversible rack in the position shown below. Then place a layer of ingredients on the deluxe layer and close the lid.



NOTE: For 5 levels of capacity, use the Dehydrator Stand (sold separately) directly in the cooking pot.

- 3 Move slider to AIR FRY/STOVETOP, then use the dial to select DEHYDRATE. The default temperature setting will display. Use the up and down arrows to the left of the display to choose a temperature in 5-degree increments between 80°F and 195°F.



- 4 Use the up and down arrows to the right of the display to adjust the cook time in 15-minute increments from 1 hour to 12 hours.

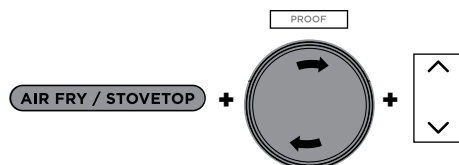
USING YOUR NINJA® FOODI® SMART XL PRESSURE COOKER STEAM FRYER - CONT.

- 5 Press START/STOP to begin cooking.
- 6 When cook time reaches zero, the unit will beep and "End" will flash 3 times on the display.

888 00:00

Proof

- 1 Place dough in the pot or Air Fry Basket and close the lid.
- 2 Move slider to AIR FRY/STOVETOP, then use the dial to select PROOF. The default temperature setting will display. Use the up and down arrows to the left of the display to choose a temperature in 5-degree increments between 75°F and 95°F.

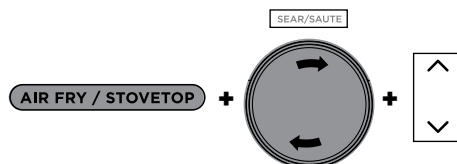


- 3 Use the up and down arrows to the right of the display to adjust the proof time in minute increments between 20 minutes and 2 hours.
- 4 Press START/STOP to begin cooking.
- 5 When cook time reaches zero, the unit will beep and "End" will flash 3 times on the display.

888 00:00

Sear/Sauté

- 1 Add ingredients to the pot.
- 2 Move slider to AIR FRY/STOVETOP or open the lid, then use the dial to select SEAR/SAUTÉ. The default temperature setting will display. Use the up and down arrows to the left of the display to select "Lo1," "2," "3," "4," or "Hi5."



NOTE: There is no time adjustment available when using the Sear/Sauté function.

- 3 Press START/STOP to begin cooking.
- 4 Press START/STOP to turn off the SEAR/SAUTÉ function. To switch to a different cooking function, press START/STOP to end the cooking function then use the slider and dial to select your desired function.

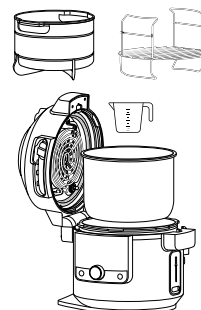
NOTE: You can use this function with the lid open or with the lid closed.

NOTE: ALWAYS use nonstick utensils in the cooking pot. **DO NOT** use metal utensils, as they will scratch the nonstick coating on the pot.

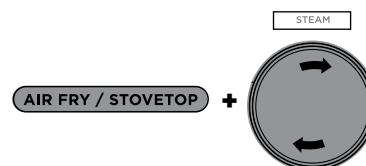
NOTE: SEAR/SAUTÉ will automatically turn off after 1 hour for "4" and "Hi5" and 4 hours for "Lo1," "2," and "3."

Steam

- 1 Add 1 cup of liquid (or recipe-specified amount) to the pot, then place the reversible rack or Cook & Crisp™ Basket with ingredients in the pot.



- 2 Move slider to AIR FRY/STOVETOP, then use the dial to select STEAM.



- 3 Use the up and down arrows to the right of the display to adjust the cook time in minute increments up to 30 minutes.
- 4 Press START/STOP to begin cooking.

NOTE: There is no temperature adjustment when using the STEAM function.

- 5 The unit will begin preheating to bring the liquid to a boil. The display will show "PrE." The preheating animation will show until the unit reaches temperature and then the display will show the timer counting down.

888 00:00

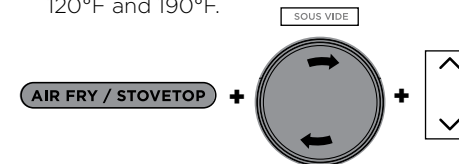
- 6 When cook time reaches zero, the unit will beep and "End" will flash 3 times on the display.

888 00:00

Sous Vide

NOTE: For best results when using the Sous Vide function, do not use the unit prior and do not use warm water.

- 1 Install the cooking pot in the cooker base. Add 12 cups of room-temperature water to the pot.
- 2 Close the lid and move slider to AIR FRY/STOVETOP, then use the dial to select SOUS VIDE. The default temperature setting will display. Use the up and down arrows to the left of the display to choose a temperature in 5-degree increments between 120°F and 190°F.



- 3 The cook time will default to 3 hours. Use the up and down arrows to the right of the display to adjust the cook time in 15-minute increments up to 12 hours, then 1-hour increments from 12 hours to 24 hours.
- 4 Press START/STOP to begin preheating.

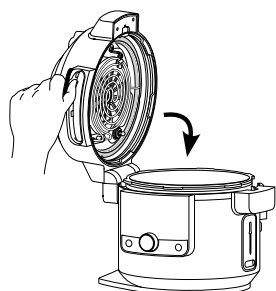
NOTES: It can take 10 minutes longer for the unit to preheat. Prepare up to 3 pounds of ingredients during this time by seasoning them, then placing each portion in a single-use resealable plastic bag.

For cook times of 4+ hours with a temperature above 160°F, double-bag each portion of food or wrap in plastic wrap before placing in the single-use resealable bag. This will help protect food during the long period of submersion.

USING YOUR NINJA® FOODI® SMART XL PRESSURE COOKER STEAM FRYER - CONT.

- The unit will beep when preheating is complete and "ADD FOOD" will show on the display. Open the lid and place bags in the water using the water displacement method: Working with one bag at a time, leave a corner of the bag unzipped—as you slowly lower the bag into the water, the pressure of the water will force the air out of the bag. When just the bag's seal is above the water line, finish closing the bag, making sure no water gets inside. Keep the bag's seal just above the water line.

- Close the lid.



- When cook time reaches zero, the unit will beep and "End" will flash 3 times on the display.

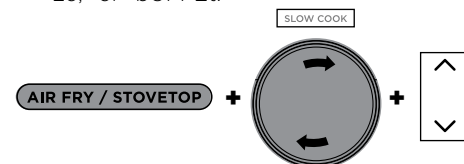
888 88:00

NOTES: When reheating food that has been cooked using the Sous Vide function, use the Sous Vide function again. After preheating the water, add food in the resealable bags and cook approximately 15–20 minutes using the desired cook temperature.

Sous Vide is almost always the first step in the cooking process. Foods should be finished by using a dry heat method such as broiling, sautéing, roasting, or air frying.

Slow Cook

- Add ingredients to the pot. **DO NOT** fill the pot past the MAX line.
- Move slider to AIR FRY/STOVETOP, then use the dial to select SLOW COOK. The default temperature setting will display. Use the up and down arrows to the left of the display to select "Hi," "Lo," or "bUFFET."



- Use the up and down arrows to the right of the display to adjust the cook time in 15-minute increments up to 12 hours.
- Press START/STOP to begin cooking.

NOTE: The SLOW COOK BUFFET time setting may be adjusted between 2 and 12 hours; the SLOW COOK LO time setting may be adjusted between 6 and 12 hours. The SLOW COOK HI time setting may be adjusted between 4 and 12 hours.

- When cook time reaches zero, the unit will beep, automatically switch to Keep Warm mode, and begin counting up.

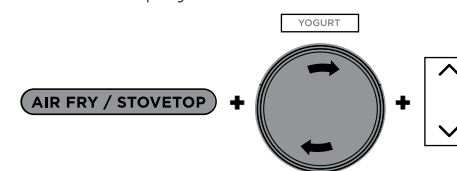
NOTE: After cooking is complete, you may press KEEP WARM to turn the Keep Warm mode off.

Yogurt

- Add desired amount of milk to the pot.

NOTE: If you prefer to pasteurize, cool, and add cultures not using the unit, skip steps 1–9. Instead, press TEMP, select "FER," press TIME, select desired incubation time, then press START/STOP to begin.

- Close the lid.
- Move slider to AIR FRY/STOVETOP, then use the dial to select YOGURT. The default temperature setting will display. Use the up and down arrows to the left of the display to select "FER."



- Use the up and down arrows to the right of the display to adjust the incubation time in 30-minute increments between 6 and 12 hours.

NOTE: Selecting a longer time will lead to tangier yogurt with a thicker consistency. Use 12 hours to achieve Greek-style yogurt.

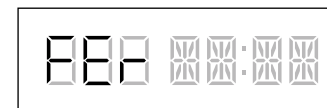
- Press START/STOP to begin pasteurization.
- Unit will display "boil" and progress bars while pasteurizing. When pasteurization temperature is reached, the unit will beep and display "COOL."

888 88:00

- Once the milk has cooled, the unit will display "ADD" and "STIR" in succession and the incubation time.

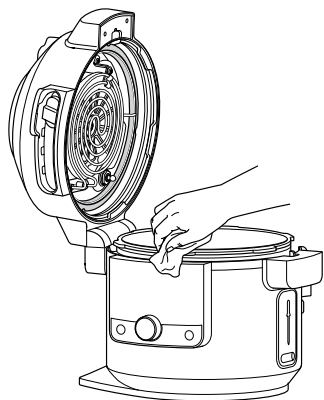
888 88:00

- Open the lid and skim the top of the milk.
- Add yogurt cultures to milk and stir to combine. Close the lid and press START/STOP to begin incubation process.
- The display will show "FER" and will begin counting down. When incubation time is complete, the unit will beep and "End" will flash 3 times on the display. The unit will beep each minute for up to 4 hours or until powered off.



- Chill yogurt up to 12 hours before serving.

Cleaning: Dishwasher & Hand-Washing



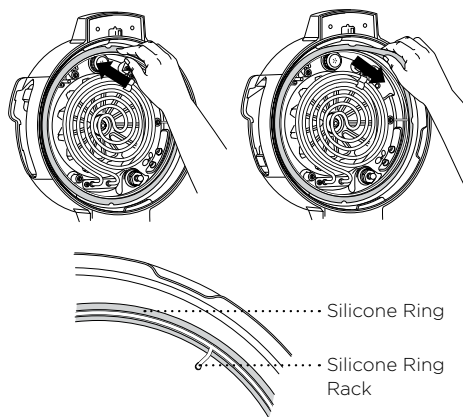
The unit should be cleaned thoroughly after every use.

- 1 Unplug the unit from the wall outlet before cleaning.
- 2 To clean the cooker base and the control panel, wipe them clean with a damp cloth.
- 3 The cooking pot, silicone ring, deluxe reversible rack, Cook & Crisp™ Basket, and detachable diffuser can be washed in the dishwasher.

NOTE: NEVER put the cooker base smart thermometer, or thermometer cap in the dishwasher, or immerse it in water or any other liquid.

- 4 The pressure release valve and anti-clog cap, can be washed with water and dish soap.
- 5 If food residue is stuck on the cooking pot, deluxe reversible rack, or Cook & Crisp™ Basket, fill the pot with water and allow to soak before cleaning. **DO NOT** use scouring pads. If scrubbing is necessary, use a non-abrasive cleanser or liquid dish soap with a nylon pad or brush.
- 6 Air-dry all parts after each use.

Removing & Reinstalling the Silicone Ring



To remove the silicone ring gently, pull it outward, section by section, from the metal ring rack. The ring can be installed with either side facing up. To reinstall, gently work the silicone ring into the rack section by section, ensuring the metal ring rack is visible (see image above).

After use, remove any food debris from the silicone ring and anti-clog cap.

Keep the silicone ring clean to avoid odor.

Washing it in warm, soapy water or in the dishwasher can remove odor. However, it is normal for it to absorb the smell of certain acidic foods. It is recommended to have more than one silicone ring on hand. You can purchase additional silicone rings on ninjaaccessories.com.

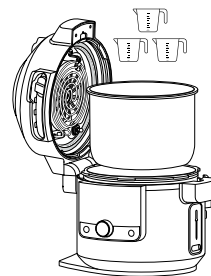
NEVER pull out the silicone ring with excessive force, as that may deform it and the rack and affect the pressure-sealing function. A silicone ring with cracks, cuts, or other damage should be replaced immediately.

NOTE: The silicone ring must be replaced by one that is specific to a Foodi® SmartLid™ model.

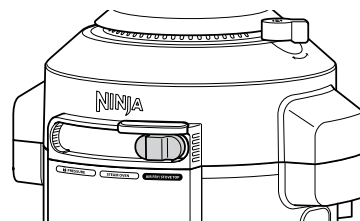
We recommend inspecting the interior of the lid prior to cooking with “wet cooking functions,” which include Slow Cook, Steam, Sous Vide, Sear/Sauté, Pressure, and all SteamCrisp functions. If you see any food residue or oil buildup on the heating element or fan, we recommend steam cleaning the unit (see instructions below), then wiping down the interior of the lid.

STEAM CLEANING INSTRUCTIONS:

- 1 Fill pot with 3 cups of Water.

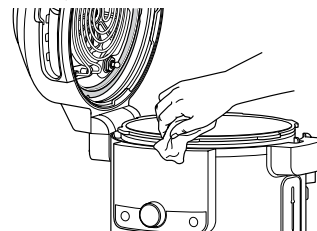


- 2 Move slider to AIR FRY/STOVETOP.



- 3 Select STEAM, and set time to 30 minutes. Press START/STOP.
- 4 When time reaches zero and the unit has cooled down, use a wet cloth or sponge to wipe down the interior of the lid.

CAUTION: When cleaning the interior of the lid, do not touch the fan.



- 5 Repeat steps 3 and 4 as needed, and spot clean as necessary.

NOTE: If the unit is not open after the cycle is over, the unit will default to keep warm and the heating element will continue running.

TROUBLESHOOTING GUIDE

Why is my unit taking so long to come to pressure? How long does it take to come to pressure?

- Cooking times may vary based on the selected temperature, current temperature of the cooking pot, and temperature or quantity of the ingredients.
- Check to make sure the silicone ring is fully seated and flush against the lid. If installed correctly, you should be able to tug lightly on the ring to rotate it.
- Check that the lid is fully locked, and the pressure release valve is in the SEAL position when pressure cooking.
- Unit will not pressurize if there is not enough liquid

Why is the time counting down so slowly?

- You may have set hours rather than minutes. When setting time, the display will show HH:MM and the time will increase/decrease in minute increments.

How can I tell when the unit is pressurizing?

- The display will show progress bar loading the building animation to indicate the unit is building pressure.

"PrE" and moving lights are shown on the display screen when using the Pressure or Steam function or any SteamCrisp function.

- This indicates the unit is building pressure or preheating when using PRESSURE or STEAM. When the unit has finished building pressure, your set cook time will begin counting down.

There is a lot of steam coming from the unit when using the Steam function.

- It's normal for steam to release through the pressure release valve during cooking.

Why can't I open the lid after pressurizing?

- As a safety feature, the lid will not unlock until the unit is completely depressurized. Turn the pressure release valve to the VENT position to quick release the pressurized steam. A quick burst of steam will spurt out of the pressure release valve. When the steam is completely released, the unit will be ready to open.

Is the pressure release valve supposed to be loose?

- Yes. The pressure release valve's loose fit is intentional; it enables a quick and easy transition between SEAL and VENT and helps regulate pressure by releasing small amounts of steam during cooking to ensure great results. Please make sure it is turned as far as possible toward the SEAL position when pressure cooking and as far as possible toward the VENT position when quick releasing.

The unit is hissing and not reaching pressure.

- Make sure the pressure release valve is turned to the SEAL position. If you've done this and still hear a loud hissing noise, it may indicate the silicone ring is not fully in place. Press START/STOP to stop cooking, VENT as necessary, and open the lid. Press down on the silicone ring, ensuring it is fully inserted and lies flat under the ring rack. Once fully installed, you should be able to tug lightly on the ring to rotate it.

The unit is counting up rather than down.

- The cooking cycle is complete and the unit is in Keep Warm mode.

How long does the unit take to depressurize?

- The time it takes to release pressure depends on the quantity of food in the unit and can vary from recipe to recipe. If the unit is taking longer than normal to depressurize, unplug the unit and wait until all pressure is released before opening the lid.

"ADD POT" error message appears on display screen.

- Cooking pot is not inside the cooker base. Cooking pot is required for all functions.

"SHUT LID" error message appears on display screen.

- The lid is open and needs to be closed for the selected function to start.

"ADD WATER" error message appears on display screen when using the Steam or Pressure function.

- The water level is too low. Add more water to the unit for the function to continue.

"PRESSURE FAIL" error message appears on display screen when using the Pressure function.

- Add more liquid to the cooking pot before restarting the pressure cook cycle.
- Make sure the pressure release valve is in the SEAL position.
- Make sure the silicone ring is installed correctly.

"ERR" message appears.

- The unit is not functioning properly. Please contact Customer Service at 1-877-646-5288. So we may better assist you, please register your product online at registeryourninja.com and have the product on hand when you call.

"PLUG IN" error message appears on display screen.

- Insert the thermometer cap or the smart thermometer into the jack in order to start cooking.

"PROBE ERROR" error message appears on display screen.

- The unit has reached the maximum time of the function selected before the thermometer detects the set temperature.

"SLIDE" error message appears on display screen.

- Move the slider to the position corresponding with the desired cooking function.

"LOCK LID" error message appears on display screen.

- Move the slider to the PRESSURE position in order to lock the lid.

HELPFUL TIPS

- 1 For consistent browning, make sure ingredients are arranged in an even layer on the bottom of the cooking pot with no overlapping. If ingredients are overlapping, make sure to shake halfway through the set cook time.
- 2 For smaller ingredients that could fall through the deluxe reversible rack, we recommend first wrapping them in a parchment paper or foil pouch.
- 3 Use the Keep Warm mode to keep food at a warm, food-safe temperature after cooking. To prevent food from drying out, we recommend keeping the lid closed and using this function just before serving. To reheat food, use the Reheat function.
- 4 When using a recipe for Ninja® Foodi® 6.5-quart models in this unit, some additional cooking time or extra shake of the Cook & Crisp™ Basket may be required.
- 5 6.5-quart pressure recipes like soups, stews, and chilies can be scaled up by 50 percent in this Ninja® Foodi® model.

REPLACEMENT PARTS

To order additional parts and accessories, visit ninjaaccessories.com or contact Customer Service at **1-877-646-5288**. We ask that you register your product online at registeryourninja.com and have the product on hand when you call, so we may better assist you.

Shark NINJA

ONE (1) YEAR LIMITED WARRANTY

The One (1) Year Limited Warranty applies to purchases made from authorized retailers of **SharkNinja Operating LLC**. Warranty coverage applies to the original owner and to the original product only and is not transferable.

SharkNinja warrants that the unit shall be free from defects in material and workmanship for a period of one (1) year from the date of purchase when it is used under normal household conditions and maintained according to the requirements outlined in the Owner's Guide, subject to the following conditions and exclusions:

What is covered by this warranty?

1. The original unit and/or non-wearable parts deemed defective, in SharkNinja's sole discretion, will be repaired or replaced up to one (1) year from the original purchase date.
2. In the event a replacement unit is issued, the warranty coverage ends six (6) months following the receipt date of the replacement unit or the remainder of the existing warranty, whichever is later. SharkNinja reserves the right to replace the unit with one of equal or greater value.

What is not covered by this warranty?

1. Normal wear and tear of wearable parts (including removable pot, silicone ring, lid, racks, etc.) that require regular maintenance and/or replacement to ensure the proper functioning of your unit, are not covered by this warranty. Replacement parts are available for purchase at ninjaaccessories.com.
2. Any unit that has been tampered with or used for commercial purposes
3. Damage caused by misuse, abuse, negligent handling, failure to perform required maintenance (e.g., failure to keep the main unit, lid, and crisping lid clear of food spills and other debris), or damage due to mishandling in transit.
4. Consequential and incidental damages.
5. Defects caused by repair persons not authorized by SharkNinja. These defects include damages caused in the process of shipping, altering, or repairing the SharkNinja product (or any of its parts) when the repair is performed by a repair person not authorized by SharkNinja.
6. Products purchased, used, or operated outside North America.

How to get service

If your appliance fails to operate properly while in use under normal household conditions within the warranty period, visit ninjakitchen.com/support for product care and maintenance self-help. Our Customer Service Specialists are also available at **1-877-646-5288** to assist with product support and warranty service options. So we may better assist you, please register your product online at registeryourninja.com and have the product on hand when you call.

SharkNinja will cover the cost for the customer to send in the unit to us for repair or replacement. A fee of \$19.95 (subject to change) will be charged when SharkNinja ships the repaired or replacement unit.

How to initiate a warranty claim

You must call **1-877-646-5288** to initiate a warranty claim. You will need the receipt as proof of purchase. We also ask that you register your product online at registeryourninja.com and have the product on hand when you call, so we may better assist you. A Customer Service Specialist will provide you with return and packing instruction information.

How state law applies

This warranty gives you specific legal rights, and you also may have other rights that vary from state to state. Some states do not permit the exclusion or limitation of incidental or consequential damages, so the above may not apply to you.