



QUICK START GUIDE

Getting set up, recipes, and cooking charts

GET FAMILIAR WITH YOUR FLEXFLAME



SCAN HERE BEFORE YOU GET STARTED to download the ProConnect™ App

INDIRECT ROAST & SMOKE RACK

Not just for toasting buns. Extend cooking space away from the flame for crispy meats, vegetables, and much more with superheated convection air.

REVERSIBLE GRILL GRATES

Insert with flat side up for full-contact searing and charring, or with the pointed side up for traditional grill marks.



GREASE TRAY

Always insert grease tray before cooking.

MATCHSTICK HOLDER

Attached to right cabinet door—for safely igniting burners in case of ignition issue.



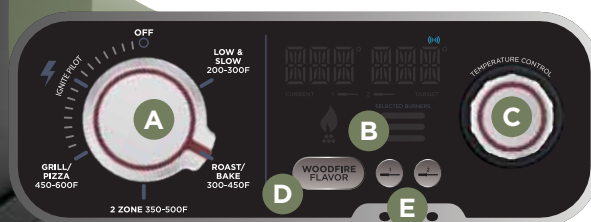
PELLET BOX

Fill with pellets to top FILL line before using WOODFIRE FLAVOR. Remove pellet box for cleaning after use.



THERMOMETER

(includes magnetic storage case)



PRECISION CONTROLS

Maintain a set temperature throughout your whole cook for easy control—no fiddling, premature flipping, or guesswork.

- A BURNER DIAL**
Used to select cooking function.
- B SELECTED BURNERS LED**
Shows which burners are active. Burners automatically adjust based on selected function.
- C TEMPERATURE CONTROL DIAL**
Use to select a precise temperature within the selected function.
- D WOODFIRE FLAVOR TECHNOLOGY**
Press to ignite Woodfire Pellets.
- E THERMOMETER SELECTION**
Select your thermometer to adjust its target temperature.

NOT INCLUDED



REQUIRED

STANDARD 20-LB LIQUID PROPANE TANK

See Owner's Guide for detailed tank requirements.



REQUIRED

OUTDOOR-RATED EXTENSION CORD

Plug in using a 3-prong grounded extension cord, rated for outdoor use.



REQUIRED FOR WOODFIRE

NINJA WOODFIRE® PELLETS

Only use Ninja Woodfire® Pellets for best performance.

STEP 1 GET SET UP

FOLLOW THESE STEPS BEFORE IGNITING BURNERS



PLUG IN

Plug in using a 3-prong grounded extension cord, rated for outdoor use.



OPEN GRILL LID

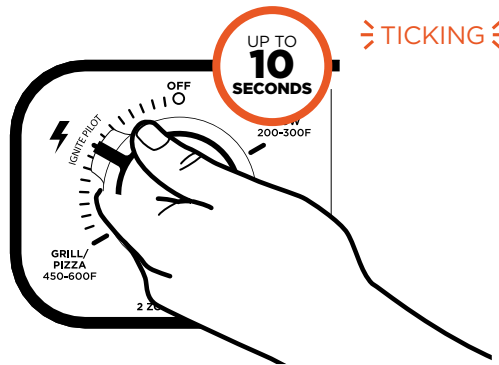
Lid must be open to ignite.



TURN ON GAS SUPPLY

Open tank valve completely.

STEP 2 IGNITE PILOT BURNER



Push in BURNER dial and turn to IGNITE PILOT. Hold in for up to 10 seconds.



Once the pilot is fully ignited, release the dial. If the pilot goes out, hold the dial for longer before releasing.

NOTE: Pilot flame may be difficult to see in direct sunlight.



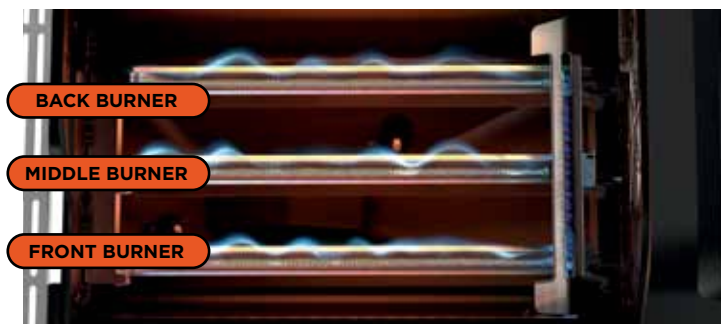
SCAN HERE for step-by-step ignition video

STEP 3 SELECT FUNCTION (IGNITE MAIN BURNERS)



Once pilot burner is lit, release dial and turn counterclockwise to select a cooking function and turn on the main burners.

Make sure dial is not placed in between two functions.



BACK BURNER

MIDDLE BURNER

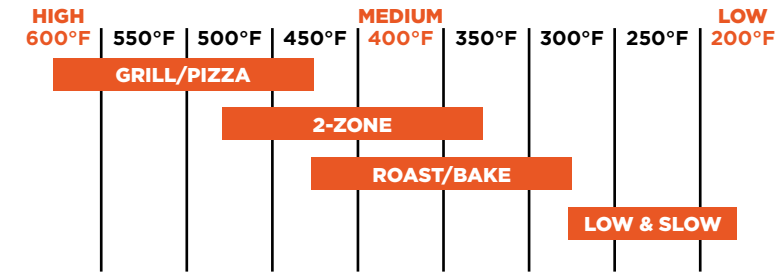
FRONT BURNER

Depending on the chosen mode, not all burners may be used. To ignite all burners, select GRILL/PIZZA

STEP 4 ADJUST TEMPERATURE



Use the right dial to adjust temperature.



The range of possible temperatures depends on the selected mode.

NOTE: See next page for guidance on when to use each mode.



Close grill lid to begin preheat heating. The LED display will alternate between current and target temperatures until target is reached.

OPTIONAL ACTIVATING WOODFIRE FLAVOR



ADD PELLETS

Use a scoop to add Ninja Woodfire® Pellets to the top fill line of the box. Use only Ninja Woodfire® Pellets for best results, performance, and flavor. If grill has been running, only touch red smoke box handle when adding pellets.



CLOSE GRILL LID

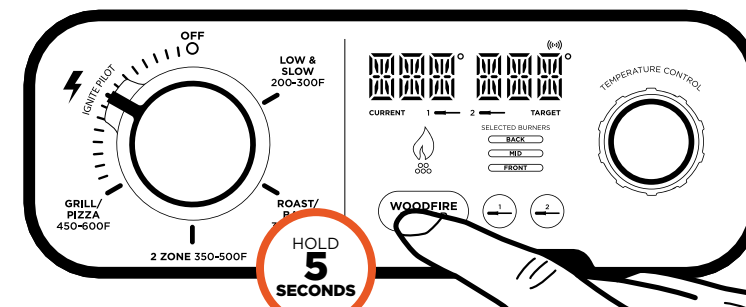
Convection fan is only on when lid is down. When using Woodfire® Technology, lid MUST be down. For best results, please refer to the Tips and Tricks section.



IGNITE PELLETS

Press the WOODFIRE FLAVOR button. Ignition will take approximately 10-12 minutes. IGN and a progress bar will display on the control panel, indicating pellets are igniting.

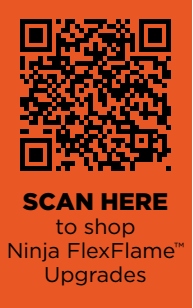
OPTIONAL ACTIVATING QUIET MODE



Quiet Mode minimizes the cyclonic fan speed for a quieter cook. With the grill powered on, hold the WOODFIRE FLAVOR button for 5 SECONDS to enter. To exit Quiet Mode, hold the WOODFIRE FLAVOR button for 5 SECONDS or restart your grill.

NOTE: Cook times and performance may be affected in quiet mode.

GET TO KNOW EACH FUNCTION & TEMPERATURE RANGE



ADD
SMOKY FLAVORS
TO ANY DISH

WITH
NINJA
WOODFIRE
TECHNOLOGY

WOODFIRE
FLAVOR

GRILL/PIZZA

BACK BURNER
MIDDLE BURNER
FRONT BURNER

450°F-600°F
High-heat searing and char-grilling
for steaks, burgers, and more.

2-ZONE

BACK BURNER
MIDDLE BURNER
FRONT BURNER

350°F-500°F
Cook with direct heat on the 2 front
burners while using the back burner
to indirectly cook food using our
convection technology.

ROAST/BAKE

BACK BURNER
MIDDLE BURNER
FRONT BURNER

300°F-450°F
Even, surround browning
and crisping on large proteins
and veggies. Bake your favorite
sweet treats, too.

LOW & SLOW

BACK BURNER
MIDDLE BURNER
FRONT BURNER

200°F-300°F
Low-and-slow smoking for BBQ
classics like ribs and pulled pork. Add
pellets and press the WOODFIRE
FLAVOR button for smoky flavor.

COMPLETE YOUR COOKING SYSTEM

NINJA
FLEXFLAME
UPGRADES

FULL & HALF GRIDDLE*

PIZZA STONE*

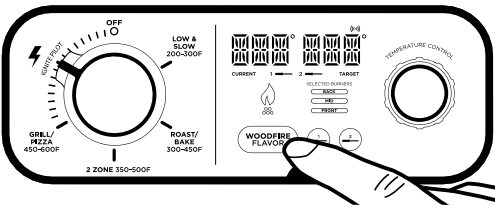
SOLD SEPARATELY | *NOT INCLUDED WITH EVERY MODEL

NINJA WOODFIRE® FLAVOR SCALE

Woodfire flavor is dependent on cooking time; shorter cooks (less than 45 min) will have lighter flavor than longer cooks.

HINT OF SMOKY FLAVOR

Press WOODFIRE FLAVOR when
using functions below to add smoke.



Grill/Pizza

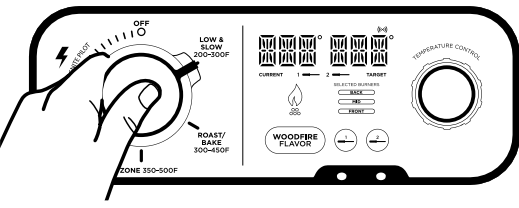
2-Zone

Roast/Bake



BBQ SMOKY FLAVOR

Set your grill to Low & Slow
on the function dial.



Low & Slow



WHEN TO COOK WITH THE LID UP OR DOWN



LID UP

Best for griddling and
shorter, more interactive cooks.

*When grilling with lid up, you will not have the benefits
of the convection fan OR temperature control, which may
cause cook times to vary.*



LID DOWN

Enables the convection fan for
even, surround cooking, faster preheat
and temperature recovery.

*Convection fan and temperature control are only on when
lid is down. When using Woodfire Flavor, lid MUST be down.*

YOU'VE NEVER COOKED LIKE THIS BEFORE

We combined electricity and propane to change the way you cook outdoors. Designed to simplify your experience, the **cyclonic fan** circulates superheated air around your food while the **precision propane dials** give you total control over your settings. And with built-in Ninja Woodfire® Technology, you can add **smoky flavor** to any meal.



DIAL IN TO AN EXACT TEMPERATURE

Precision flames auto-adjust to maintain a set temperature between 200°F and 600°F.

EVEN HEAT AND FAST COOKING

Our convection fan rapidly spreads heat and smoke under the hood for better & faster charring, roasting, and smoking. The heated airflow also allows you to use the top rack as a second cooking space.

REAL SMOKY FLAVOR

Add smoke at the touch of a button for authentic taste in just two cups of pellets with the integrated smoke box.

LOOKING FOR A QUIETER COOK?

Press and hold the WOODFIRE FLAVOR® button for 5 seconds (until you hear a beep) to enter QUIET MODE. Quiet Mode may increase your cook times and impact cook performance.

GETTING STARTED WITH THE NINJA PRO CONNECT™ APP

KEY FUNCTIONS

COOK

Monitor and adjust your grill's temperature and settings from anywhere.

SET UP WIRED THERMOMETERS

Set up your thermometers for a connected cook. Just pick your food doneness and the app handles the rest.

TIMERS

Set timers to track sides without leaving the app.

CHARTS

Browse a selection of cook charts developed specifically for your grill.

Filter by ingredient, cook mode and cooking time to quickly find the best recipe for any occasion.

HISTORY

Keep track of your best cooks, so you can recreate them with ease.



Download the NINJA PRO CONNECT™ APP and take the guesswork out of outdoor cooking



IMPORTANT BEFORE PAIRING:

Ensure phone has Bluetooth turned on and is connected to a 2.4-GHz Wi-Fi network, not a 5-GHz network.

TROUBLESHOOTING

CAN'T PAIR WITH YOUR GRILL?

- 1 Make sure your phone is connected to a 2.4-GHz Wi-Fi network within range of the grill.
 - Any 5-GHz network or out-of-range network will not be recognized by the grill. Like most Wi-Fi enabled home devices, Ninja Connected grills only pair over 2.4-GHz networks, which cover greater distances than 5-GHz networks.
 - If you have both 2.4-GHz and 5-GHz network options, make sure they don't have the same name, as this can cause pairing issues. If you are unable to separate your 2.4-GHz and 5-GHz networks, consider purchasing an inexpensive, dedicated 2.4-GHz router for your grill.
 - If you're not sure which bands your network uses or how to identify them, contact your internet service provider.
- 2 Restart your phone.
 - Turn off your phone. Wait a few minutes, then turn it back on and reconnect to Wi-Fi.
- 3 Unplug your grill and restart grill.
 - Unplug the grill from the outlet, then plug it back in and turn the right-hand dial to turn it on.
- 4 Reboot your router.
 - Unplug the router cable for 30 seconds, then plug it back in. Allow several minutes for your router to reboot completely.

GRILL ICONS AND ERROR MESSAGES



FLASHING WHITE WI-FI ICON
Pairing is in progress.



FLASHING BLUE
Pairing with Bluetooth is in progress. Please wait to successfully connect Bluetooth to the grill.



SOLID WHITE WI-FI ICON
Your phone and grill are successfully paired.



FLASHING OR SOLID RED WI-FI ICON
Pairing has failed. Try pairing phone and grill again.

HOW TO PLACE THE THERMOMETER



IMPORTANT:

The center of your food may not be the thickest part. Ensure you have identified the thickest part before inserting the thermometer.

Ensure your probe is fully inserted to provide accuracy of the thermometer reading.



FOOD TYPE	PLACEMENT	CORRECT	INCORRECT
STEAKS PORK CHOPS LAMB CHOPS CHICKEN BREASTS BURGERS* TENDERLOINS FISH FILLETS	- Insert thermometer horizontally into the thickest part of the food, centering top to bottom and not at an angle. - Ensure the thermometer is fully inserted leaving no space to the handle bend. - Ensure the thermometer is not hitting any bones, fat, or gristle. - The thermometer may be less effective on meats that are thinner than 1 inch.		
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.		

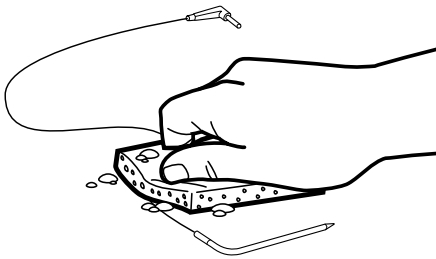
*At least 1-inch thick

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

CLEANING

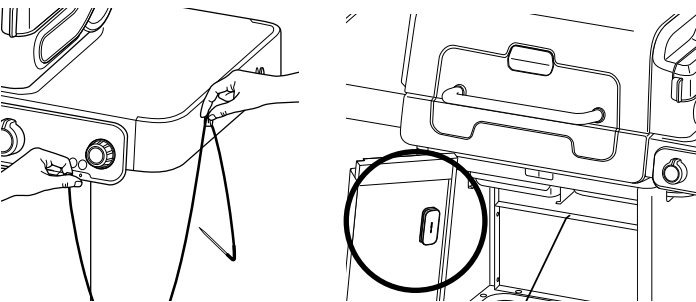
Wash thermometer and cable with a warm, soapy water and a soft cloth or sponge. Allow it to completely dry before use.

NOTE: DO NOT submerge thermometer and wired cable in water when hot. Doing so may cause damage to the efficiency of the thermometer and risk malfunction. Allow to fully cool before washing.



STORING

Use the side table hook to keep the probe out of the way during prep. Store the probe in the magnetic case inside the cabinet door to protect from the elements when not in use.



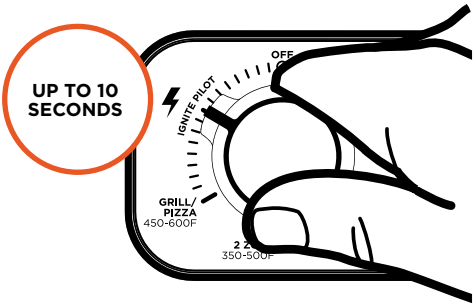
COOKING WITH THE PRO CONNECT™ APP

FULL APP FUNCTIONALITY REQUIRES A CONNECTED THERMOMETER
See instruction booklet for using thermometer without the Pro Connect™ app.

NOTE: See previous section on choosing the right function and temperature for your cook.

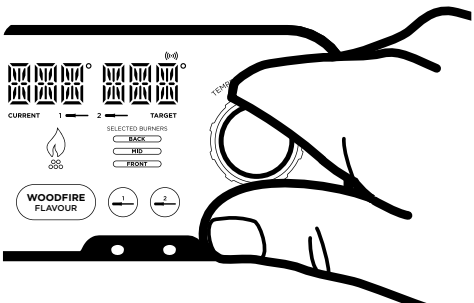
STEP 1

Ignite your grill and set your desired cook function.



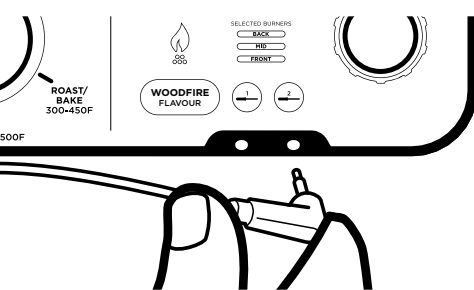
STEP 2

Set your cooking temperature.



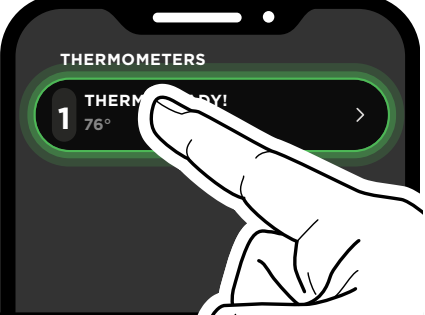
STEP 3

Plug thermometer(s) into the jack(s) present on the control panel on the grill.



STEP 4

In the app, open the Thermometer menu from the Cook page.



STEP 5

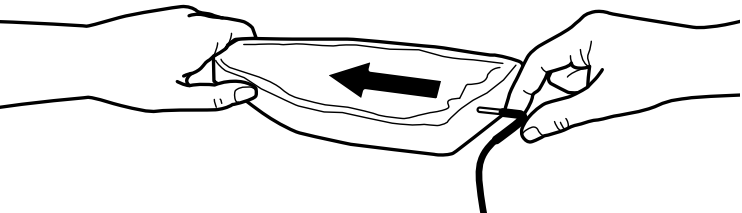
From the Thermometer menu, select your food. Select your food, cut and doneness (use custom to select a specific target temperature if desired).



STEP 6

Insert the probe into your food, making sure to follow the guidance on correct placement.

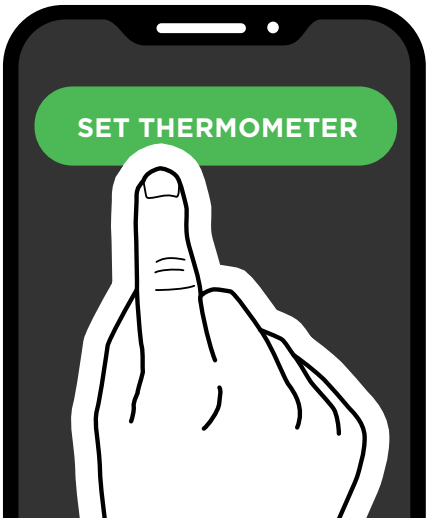
NOTE: Incorrect thermometer placement can result in undercooked food and damage your probe.



STEP 8

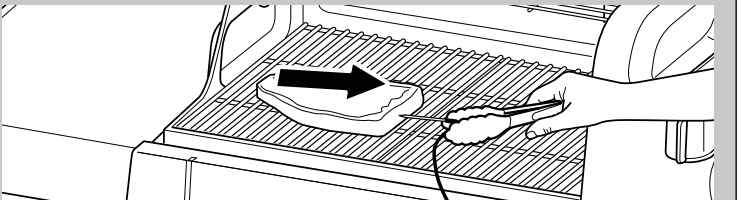
Click **SET THERMOMETER** in-app to confirm your choices, then place the food on the pre-heated grill.

NOTE: The probe is designed to be used with the lid up or down.



IMPORTANT:

The thermometer cord is designed to remain safely in place even when the firebox lid is closed. However, after cooking, the probe and cord will be hot. Always use oven mitts or tongs and remove the thermometer with care.



NINJA WOODFIRE TECHNOLOGY

LOW AND SLOW 🔥🔥🔥

FOOD PREPARATION TIPS

- AVOID OILS**
Using oils or sprays can reduce smoke adhesion, reducing the smokiness of your food.
- ADD SAUCE AFTER COOKING**
For unwrapped proteins, add the sauce after cooking. If wrapped, add the sauce before covering.
- USE A BINDER WITH DRY RUBS**
We recommend using non-oil based binder such as apple cider vinegar or mustard to help adhesion.

SMOKING STEPS

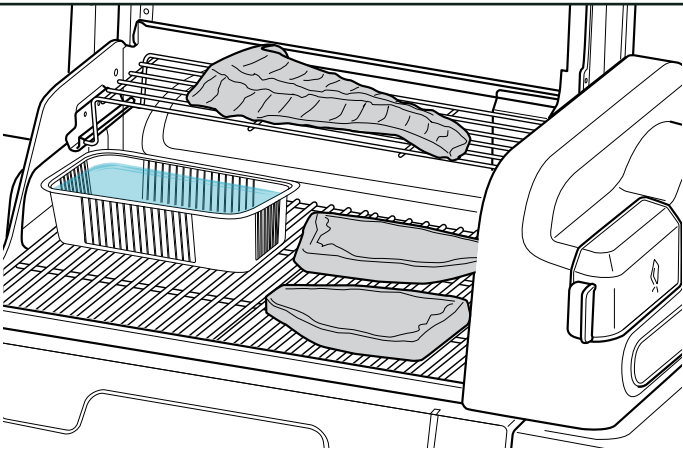
STEP 1
Fill pellet box to top tab.
TIP: Adding fewer pellets will not change smoke intensity and may cause ignition issues.
TIP: If using a water bath (see tip below) prepare and add to the left side of the grill.

STEP 2
Add food to the cold grill.
TIP: PROTEIN FIRST, FIRE SECOND
Add protein to the grill before starting Woodfire Flavor ignition. This allows food to warm gradually, keeping it low and slow.
TIP: START COLD
Start with meat straight from the fridge. This helps regulate internal grill temperature, improves smoke adhesion and promotes better bark formation.

STEP 3
Ignite burners.
Select Low and Slow and set temperature using dial.
Press WOODFIRE FLAVOR to ignite pellets.
Pellet ignition will take 10-12 minutes.
ADDING MORE PELLETS FOR SMOKIER FLAVOR

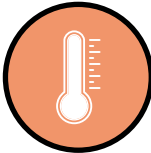
- Top off pellets if there is still a burning ember. DO NOT re-ignite pellets.
- If first batch has fully burned, refill pellet box and press WOODFIRE FLAVOR button to ignite.

TIP
ADD A WATER BATH
Stabilizes the grill temperature for a more consistent cook, keeps meat juicy during long smokes and boosts smoke adhesion for deeper flavor.
Fill a heat-resistant tray (or a spare grease tray liner) with approximately 6 cups water and place on the left side of your grill when smoking, taking care not to spill.


NOTE: Make sure the bath doesn't run dry on extended smoke sessions.


NOTE: Take extra care when low temperature smoking on hot/sunny days. Follow the above best practices to avoid overheating or dehydrating your protein.

OTHER WAYS TO ADD SMOKY FLAVOR 🔥

GRILL/PIZZA, 2-ZONE, ROAST/BAKE

BEST FOR INFUSING A HINT OF SMOKY FLAVOR.
High cook temperatures with fast cook times less than 30 min.
STEP 1
Select function to ignite burners, then set temperature.
STEP 2
Fill pellet box to the top FILL tab.
STEP 3
Press WOODFIRE FLAVOR to ignite pellets. Pellet ignition will take 10-12 minutes.
STEP 4
When preheat and pellet ignition are complete, add food to the grill.

COLD SMOKING

ADD SMOKY FLAVOR TO FOOD WITHOUT COOKING IT.
Best used in cooler months or when temperature conditions are below 85°F.
STEP 1
Add food to the cold grill.
STEP 2
Fill pellet box to top FILL tab.
STEP 3
Press WOODFIRE FLAVOR to ignite pellets. Pellet ignition will take 10-12 minutes.
IMPORTANT:
If you smoked raw meats, either refrigerate until use or cook immediately to bring to safe internal temperature.

NINJA WOODFIRE PELLETS


Rich, classic BBQ
Balanced, mild, bright, sweet

100% REAL WOOD, NO FILLERS
Each pellet is a combination of premium hardwoods at the perfect ratio for optimal flavor.

PREMIUM QUALITY FOR BEST SMOKE
Our wood pellets are high density and low moisture—the perfect combo to create professional-grade smoke.

CONSISTENT FLAVOR
The size and shape of our pellets provide optimal air flow and consistent smoky flavor.

PURCHASE PELLETS


PELLET DISPOSAL

- Pellets will smoke for approximately 45 minutes, but embers will remain hot for approximately 90 minutes.
- Allow grill and pellet box to completely cool, then remove the pellet box and safely discard contents after each use.
- Use ash in your garden as an excellent source of nutrients for plants. Lightly scatter on the soil, or add it to your existing compost.

MAINTENANCE & CLEANING

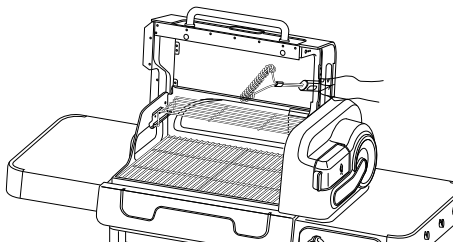
IMPORTANT: Always ensure gas flow is OFF, Burner dial is in OFF position, and grill is unplugged before cleaning or maintenance. Always allow grill, accessories, and pellet box to cool before any cleaning or maintenance.

To help minimize flare-ups, we recommend that you thoroughly clean the grill regularly, especially after every **20 hours of cooking, 12 cooks, or after completing a cook using the Low & Slow or Roast/Bake functions**

1

LID INTERIOR

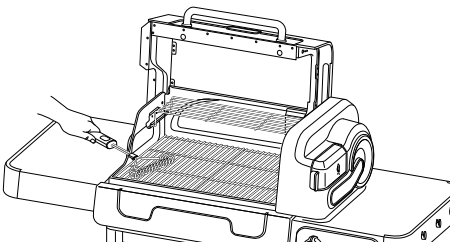
Use a stainless steel grill brush to carefully scrape away any colored flakes on the inside of the lid. Though harmless, we recommend cleaning them to avoid flakes falling into food.



2

GRILL GRATES

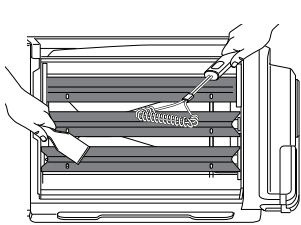
Leave the grates in place. Preheat the grill, use a stainless-steel grill brush to clean off any residue on the grates from your previous cook.



3

FLAME TAMERS

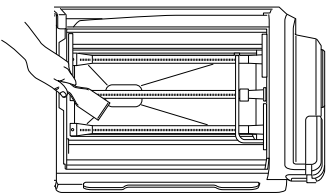
Remove the grill grates and set aside. Use a plastic scraper to clean any residue/debris from the flame tamers. If necessary, a stainless-steel grill brush may also be used.



4

GREASE FUNNEL

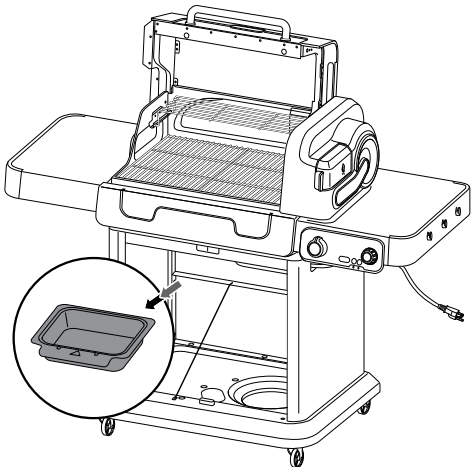
Brush or scrape debris into the grease tray with a stainless-steel grill brush or scraper. Be careful not to scratch the funnel.



5

GREASE TRAY

Carefully remove the grease tray after it has cooled completely, and safely discard contents after each use. Hand-wash grease tray in warm, soapy water. Grease tray liners are available for purchase for hassle-free cleanup. After rain or snow, always check the grease tray and dump out any water or other contents.



COMPLETE YOUR OUTDOOR COOKING SYSTEM



SCAN HERE TO SHOP

Accessories sold separately

NINJA
FLEXFLAME
UPGRADES



PREMIUM FULL GRIDDLE

Swap out your grill grates for a full-sized griddle.



PREMIUM HALF GRIDDLE

Grill and griddle at the same time.



STORAGE CADDY

Keep your cooking essentials close.



16" ARTISAN PIZZA STONE

Make family-sized pizzas in as little as 5 minutes.



16" PERFORATED PIZZA PEEL

The pizza maker's premium transfer tool.



NINJA WOODFIRE® PELLETS

ROBUST & ALL-PURPOSE BLENDS
100% real hardwood pellets designed exclusively for Ninja Woodfire® Products.

IF GREASE FIRE OCCURS, DO NOT POUR WATER ON YOUR GRILL

1

TURN BURNER DIAL TO OFF.

2

UNPLUG GRILL.

3

LEAVE GRILL LID CLOSED, WAIT FOR THE FIRE TO GO OUT.

4

IF SAFE TO DO SO, SHUT OFF GAS AT PROPANE TANK, MOVE THE UNIT AWAY FROM ANY STRUCTURES, AND DO NOT LEAVE THE GRILL UNATTENDED.

5

IF THE FIRE IS UNCONTROLLABLE, IMMEDIATELY CALL THE FIRE DEPARTMENT.



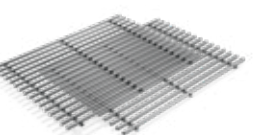
PREMIUM GRILL COVER



GRIDDLE SPATULA



GREASE TRAY LINERS



STAINLESS STEEL GRILL GRATES

ALL UPGRADES & ACCESSORIES SOLD SEPARATELY

Questions? sharkninja.com 13

GRILLED BURGER TRIO

FUNCTION: GRILL/PIZZA | **EQUIPMENT:** GRILL GRATES, FLAT-SIDE UP | **PREP:** 5 MINUTES | **COOK:** 12 MINUTES | **MAKES:** 12 SERVINGS



INGREDIENTS

- 4 premade beef burger patties (¼ pound each, ½-inch thick)
- 4 premade turkey burger patties (¼ pound each, ½-inch thick)
- Kosher salt, as desired
- Ground black pepper, as desired
- 4 frozen veggie burger patties (2½ ounces each)
- 12 slices deli cheese of choice

FOR SERVING

- Burger buns
- Ketchup
- Mustard
- Mayonnaise
- Lettuce
- Sliced tomato
- Sliced onion
- Pickles

DIRECTIONS

- Follow ignition instructions on unit, then select GRILL/PIZZA function and use the TEMPERATURE CONTROL dial to set the temperature to 450°F. Close the lid to begin preheating. (The unit will flash the current temperature and set temperature until preheated.) Unit is preheated when set temperature displays (after approx. 10-15 minutes).
- Season beef and turkey burgers generously with salt and pepper on both sides.
- When unit is preheated, lift the lid and place the beef, turkey, and veggie burgers on the grill grates. Close the lid.
- Cook for 12 minutes, flipping halfway through cooking. Use an instant-read thermometer to ensure desired doneness is achieved (if some burgers reach desired doneness before others, move them to the top rack to keep warm). Place cheese slices on desired burgers and close lid to melt cheese (approx. 1 minute).
- When cooking is complete, remove burgers and serve as desired with condiments and toppings on buns.

TIP: Reduce servings as desired and keep an eye on burgers for desired doneness.

SMOKED BUFFALO CHICKEN MAC & CHEESE

FUNCTION: ROAST/BAKE | **EQUIPMENT:** GRILL GRATES, 9" X 13" METAL BAKING PAN | **PREP:** 15 MINUTES | **COOK:** 1 HOUR 5 MINUTES
MAKES: 6-8 SERVINGS



INGREDIENTS

- 10 ounces prepared processed cheese product, cut in ½-inch cubes
- 1 box (16 ounces) elbow macaroni
- 4 cups whole milk
- 2 cups shredded cheddar cheese, divided
- Kosher salt, as desired
- Ground black pepper, as desired
- 2 cups frozen popcorn chicken
- ¼ cup Buffalo sauce, plus additional for serving
- ½ cup panko bread crumbs
- 2 tablespoons salted butter, melted
- ½ cup blue cheese crumbles

DIRECTIONS

- In the metal baking pan, add processed cheese product, macaroni, milk, 1 cup shredded cheddar cheese, salt, and pepper, and stir to combine.
- Fill the smoke box with pellets up to the top fill line. Close box lid.
- Follow ignition instructions on unit, then select ROAST/BAKE function and use the TEMPERATURE CONTROL dial to set the temperature to 325°F. Select WOODFIRE FLAVOR, then close the lid to begin preheating. (The unit will display progress bars while it prepares the smoke function, then flash the current temperature and set temperature until preheated.) Unit is preheated when set temperature displays (after approx. 15-20 minutes).
- When unit is preheated, lift lid and place pan on the center of the grill grates. Close lid and bake for 15 minutes. After 15 minutes, lift lid and cover baking dish tightly with aluminum foil. Cook for another 15 minutes.
- Lift lid, remove foil from pan, add ½ cup shredded cheddar cheese, and stir mac & cheese until all ingredients are incorporated. Re-cover pan with foil, close lid, and cook for another 20 minutes.
- In a medium bowl, toss popcorn chicken with Buffalo sauce. Remove foil from pan and place chicken on top of mac & cheese. Re-cover pan with foil, close lid, and bake for another 15 minutes.
- In a small bowl, combine remaining ½ cup cheddar cheese, bread crumbs, butter, and blue cheese. In the last 5 minutes of cooking, open lid and sprinkle mixture over chicken and mac & cheese. Close lid and finish cooking until topping is melted and browned.
- When cooking is complete, remove pan from unit and serve mac & cheese while hot.

BEER CAN CHICKEN WITH ROASTED VEGETABLES

FUNCTION: ROAST/BAKE | **EQUIPMENT:** GRILL GRATES, 9" X 13" METAL BAKING PAN | **PREP:** 15 MINUTES | **COOK:** APPROX. 1 HOUR 55 MINS
MAKES: 4-6 SERVINGS



INGREDIENTS

- 1 can (12 ounces) beer or root beer
- 1 whole chicken (about 6-7 pounds), giblets removed
- ¼ cup olive oil, divided
- Kosher salt, as desired
- Ground black pepper, as desired
- 3-4 tablespoons barbecue seasoning
- 2 cups baby carrots
- 1 medium yellow onion, peeled, trimmed, cut in quarters
- 2 cups Brussels sprouts, trimmed, cut in half
- 1 bag (24 ounces) baby potatoes, cut in half

DIRECTIONS

- 1 Pour half the beer/soda into the metal baking pan, then place the can with remaining contents in the center of the pan.
- 2 Coat the chicken with 2 tablespoons olive oil, then season liberally with salt, pepper, and barbecue seasoning. Place the chicken (cavity side down) onto the beer/soda can so the chicken is standing upright with the can at least halfway into the cavity. Position the chicken legs forward, towards the breast, to form a tripod.
- 3 In a large bowl, toss carrots, onion, Brussels sprouts, and baby potatoes with the remaining oil and season with salt and pepper. Add vegetables to the pan around the chicken.
- 4 Follow ignition instructions on unit, then select ROAST/BAKE function and use the TEMPERATURE CONTROL dial to set the temperature to 375°F. Plug the thermometer into the unit, press the corresponding probe button, and use the TEMPERATURE CONTROL dial to set the target temperature to 165°F then press the probe button to confirm. Close the lid to begin preheating.
- 5 Insert the thermometer into the thickest part of the chicken breast, centering top to bottom. Once the unit is preheated, the screen will change to monitor the internal temperature of your food. Lift the lid and place pan on the center of the grill grates then close the lid to begin cooking.
- 6 Unit will beep and read DONE when cooking is complete, remove pan from unit and allow to rest for 10-15 minutes before slicing chicken and serving with roasted vegetables.

TIP: If using a smaller chicken, adjust cook time as needed.

SMOKED PORK SHOULDER

FUNCTION: LOW & SLOW | **EQUIPMENT:** GRILL GRATES, POINTED SIDE UP | **PREP:** 5 MINUTES | **COOK:** 6-9 HOURS | **MAKES:** 6-8 SERVINGS



INGREDIENTS

- 7-8 pounds bone-in pork shoulder, trimmed
- ½-1 cup seasoning rub of choice
- Kosher salt, as desired
- Ground black pepper, as desired

DIRECTIONS

- 1 Liberally season pork on all sides with desired rub, salt, and pepper.
- 2 Fill the smoke box with pellets up to the top fill line. Close box lid.
- 3 Lift the lid and place the pork shoulder in the center of the grill grates. Insert the thermometer into the thickest part of the pork, centering top to bottom, then close the lid.
- 4 Follow ignition instructions on the grill, then select the LOW & SLOW function and use the TEMPERATURE CONTROL dial to set the temperature to 250°F. Plug the thermometer into the unit, press the corresponding probe button, and use the TEMPERATURE CONTROL dial to set the target temperature to 205°F then press the probe button to confirm. Press WOODFIRE FLAVOR to ignite pellets. (IGN and a progress bar will display on the control panel, indicating pellets are igniting).
- 5 Unit will beep and read DONE when cooking is complete, remove pork from the unit and allow it to rest for 15 minutes uncovered then loosely cover with aluminum foil and allow it to rest for an additional 45 minutes. Shred pork and serve as desired.

FOR TACOS OR NACHOS:
Before cooking, season pork with a rub of ground cumin, chili powder, garlic powder, onion powder, salt, and pepper.

FOR PULLED PORK SANDWICHES OR SLIDERS:
Before cooking, season pork with your rub of choice. After cooking, shred pork and toss with barbecue sauce.

TIP: For best results, see Low & Slow tips.

GRILLED HALIBUT WITH CHARRED CITRUS & ASPARAGUS

FUNCTION: 2-ZONE | **EQUIPMENT:** GRILL GRATES, FLAT-SIDE UP | **PREP:** 10 MINUTES | **COOK:** 10 MINUTES | **MAKES:** 4 SERVINGS



INGREDIENTS

- 3 tablespoons olive oil, divided
- 2 teaspoons minced garlic
- 2 teaspoons lemon zest
- 1 teaspoon fresh thyme, stems removed
- Kosher salt, as desired
- Ground black pepper, as desired
- 4 fresh halibut fillets (6–8 ounces each)
- 1 bunch (approx. 1 pound) asparagus, trimmed
- 2 lemons, cut in half

DIRECTIONS

- On a plate or in a shallow baking dish, combine 2 tablespoons olive oil, garlic, lemon zest, thyme, salt, and pepper and evenly coat halibut fillets in the mixture.
- In a separate medium bowl, toss the asparagus with remaining oil and season with salt and pepper.
- Follow ignition instructions on unit, then select 2-ZONE function and use the TEMPERATURE CONTROL dial to set the temperature to 375°F. Close the lid to begin preheating. (The unit will flash the current temperature and set temperature until preheated.) Unit is preheated when set temperature displays.
- When unit is preheated, lift lid and place fillets, asparagus, and lemons (flesh side down) on the grill grates, over the 2 front burners. Close the lid.
- After 5 minutes, lift lid and flip fillets. Turn asparagus and move to the back burner to finish cooking. Check lemons. If they have reached desired level of char, move them to the back grate to keep warm; if not, continue cooking them on the front grate.
- Close lid and cook fillets for another 5 minutes, moving to the back burner if desired. Cooking is complete when the internal temperature reaches 145°F in the thickest part of the filet on an instant-read thermometer.
- When cooking is complete, remove halibut fillets and asparagus from the unit, squeeze the grilled lemons over them, and serve.

TIP: Can't find halibut? Substitute for another meatier fish, such as salmon.

GRILLED RIBEYE STEAKS WITH ONIONS & PORTOBELLO MUSHROOMS

FUNCTION: 2-ZONE | **EQUIPMENT:** GRILL GRATES, FLAT-SIDE UP | **PREP:** 15 MINUTES | **COOK:** APPROX. 10 MINUTES* | **MAKES:** 2-4 SERVINGS



INGREDIENTS

- 2 ribeye steaks (approx. 1 pound each)
- 2 tablespoons Montreal steak seasoning
- 1 large Vidalia onion, peeled, ends trimmed, sliced in ½-inch-thick discs
- 2 large portobello mushroom caps, stems removed
- 3 tablespoons olive oil
- 2 tablespoons balsamic vinegar
- Kosher salt, as desired
- Ground black pepper, as desired
- 1 teaspoon fresh thyme, stems removed
- 1 teaspoon minced garlic
- 2 tablespoons chopped parsley, for serving
- Lemon slices, as desired, for serving

DIRECTIONS

- Season both sides of the steaks with Montreal steak seasoning and set aside.
- In a large bowl, add onion discs, mushrooms, olive oil, balsamic vinegar, salt, pepper, thyme, and garlic, and gently toss to combine (try to keep onion discs intact for easy grilling and flipping).
- Follow ignition instructions on unit, then select 2-ZONE function and use the TEMPERATURE CONTROL dial to set the temperature to 400°F. Plug the thermometer into the unit, press the corresponding probe button, and use the TEMPERATURE CONTROL dial to set the target temperature to 130°F for medium rare then press the probe button to confirm. Close the lid to begin preheating. (The unit will flash the current temperature and set temperature until preheated.)
- Insert the thermometer into the thickest part of each steak, centering top to bottom. Once the unit is preheated, the screen will change to monitor the internal temperature of your food. Lift the lid and place steaks, onions and mushrooms on the grill grates, over the 2 front burners. Close the lid to begin cooking.
- Cook the steaks for 4–5 minutes, then open lid, flip steaks, and close the lid. Cook for another 4–5 minutes then move to the steaks to the back burner.
- Meanwhile, grill the onions and mushrooms, flipping occasionally until charred (about 5–10 minutes). Place them on the top rack to keep warm after desired doneness is reached.
- Unit will beep and read DONE when cooking is complete. Remove steaks from the grill and allow to rest for 5–10 minutes. Internal temperature of the steaks will continue to rise due to carry-over cooking. Garnish onions and mushrooms with parsley and lemon slices if desired.

ARTISAN-STYLE MARGHERITA PIZZA

FUNCTION: GRILL/PIZZA | **EQUIPMENT:** GRILL GRATES, PIZZA STONE* | **PREP:** 10 MINUTES
COOK: APPROX. 5-8 MINUTES | **MAKES:** APPROX. 4 SERVINGS



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INGREDIENTS

- 12-ounce ball store-bought pizza dough, room temperature
- ¼ cup marinara or pizza sauce
- 4 ounces fresh mozzarella cheese, sliced
- 3-4 large fresh basil leaves, torn

DIRECTIONS

- 1 Place pizza stone on top of grill grates. Follow ignition instructions on unit, then select GRILL/PIZZA function and use the TEMPERATURE CONTROL dial to set the temperature to 600°F. Close the lid to begin preheating. (The unit will flash the current temperature and set temperature until preheated.) Unit is preheated when set temperature displays.
- 2 When unit is preheated, keep lid closed and allow pizza stone to preheat for an additional 10 minutes.
- 3 Meanwhile, on a lightly floured work surface, stretch dough and toss by hand into a 12-inch circle.
- 4 Evenly cover dough with pizza sauce, leaving a ½-inch edge for the crust. Top evenly with sliced mozzarella.
- 5 When pizza stone is preheated, slide a floured pizza peel under the pizza, open lid, and slide pizza onto the stone. Close lid and cook for 5-8 minutes or until desired doneness is achieved.
- 6 When cooking is complete, remove pizza with peel and allow it to rest for 5 minutes before topping with basil, slicing, and serving.

BREAKFAST SMASHBURGERS

FUNCTION: ROAST/BAKE | **EQUIPMENT:** FULL OR HALF GRIDDLE PLATE*
PREP: 5 MINUTES | **COOK:** APPROX. 25 MINUTES | **MAKES:** 4 SERVINGS



SCAN HERE
to shop Griddles and other Ninja FlexFlame™ Upgrades*

INGREDIENTS

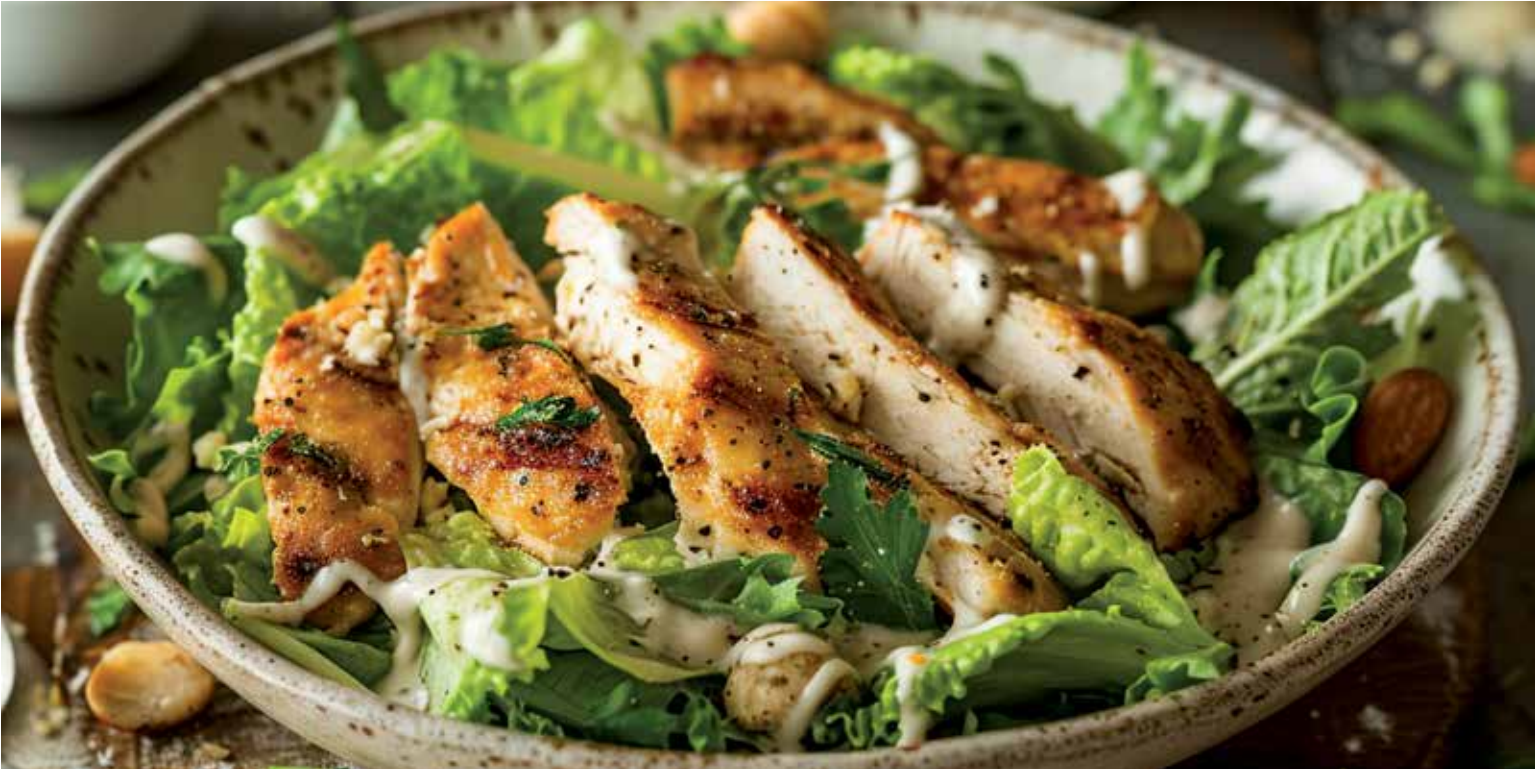
- 1 tablespoon canola oil
- 1½ cups prepared pancake batter of choice, divided
- 8 slices bacon
- 1 pound ground beef, divided into 4 formed balls
- Kosher salt, as desired
- Ground black pepper, as desired
- 4 large eggs
- 4 slices cheddar cheese
- Mayonnaise or aioli, as desired
- Maple syrup, as desired

DIRECTIONS

- 1 Install griddle plate in unit. Follow ignition instructions on unit, then select ROAST/BAKE function and use the TEMPERATURE CONTROL dial to set the temperature to 425°F. Close the lid to begin preheating. (The unit will flash the current temperature and set temperature until preheated.) Unit is preheated when set temperature displays.
- 2 When unit is preheated, keep lid closed and allow griddle to preheat for an additional 10 minutes.
- 3 When griddle is preheated, lift the lid and evenly add canola oil to the griddle plate. Use a ¼-cup measuring cup to scoop batter onto griddle to make 8 pancakes, working in batches if necessary. Cook for about 2 minutes, flipping once halfway through cooking, then remove from griddle and set aside.
- 4 Place bacon strips on griddle and close lid. Cook for 8-10 minutes or until desired doneness is achieved, flipping once halfway through cooking. Remove bacon from griddle and place on a paper towel-lined plate and set aside.
- 5 Add formed burger balls to the griddle one at a time, placing parchment paper over the meat and firmly smashing down using the back of a spatula to form a thin patty. Peel back the parchment paper and discard and season with salt and pepper. Cook for 6-8 minutes, flipping halfway through cooking. Place a cheese slice on each burger and close lid to melt cheese (approx. 1 minute). Place each burger on a pancake.
- 6 Crack eggs onto griddle and cook for 3-4 minutes or until desired doneness is achieved, flipping halfway through cooking if desired.
- 7 Place an egg and 2 bacon slices on each burger. Add mayonnaise (or aioli) and maple syrup as desired and top each burger with another pancake. Serve immediately.

GRILLED CHICKEN CAESAR SALAD

FUNCTION: GRILL/PIZZA | **EQUIPMENT:** GRILL GRATES, FLAT-SIDE UP | **PREP:** 20 MINUTES | **MARINADE TIME:** 20 MINUTES- 24 HOURS
COOK: APPROX 25 MINUTES | **MAKES:** 4 SERVINGS



INGREDIENTS

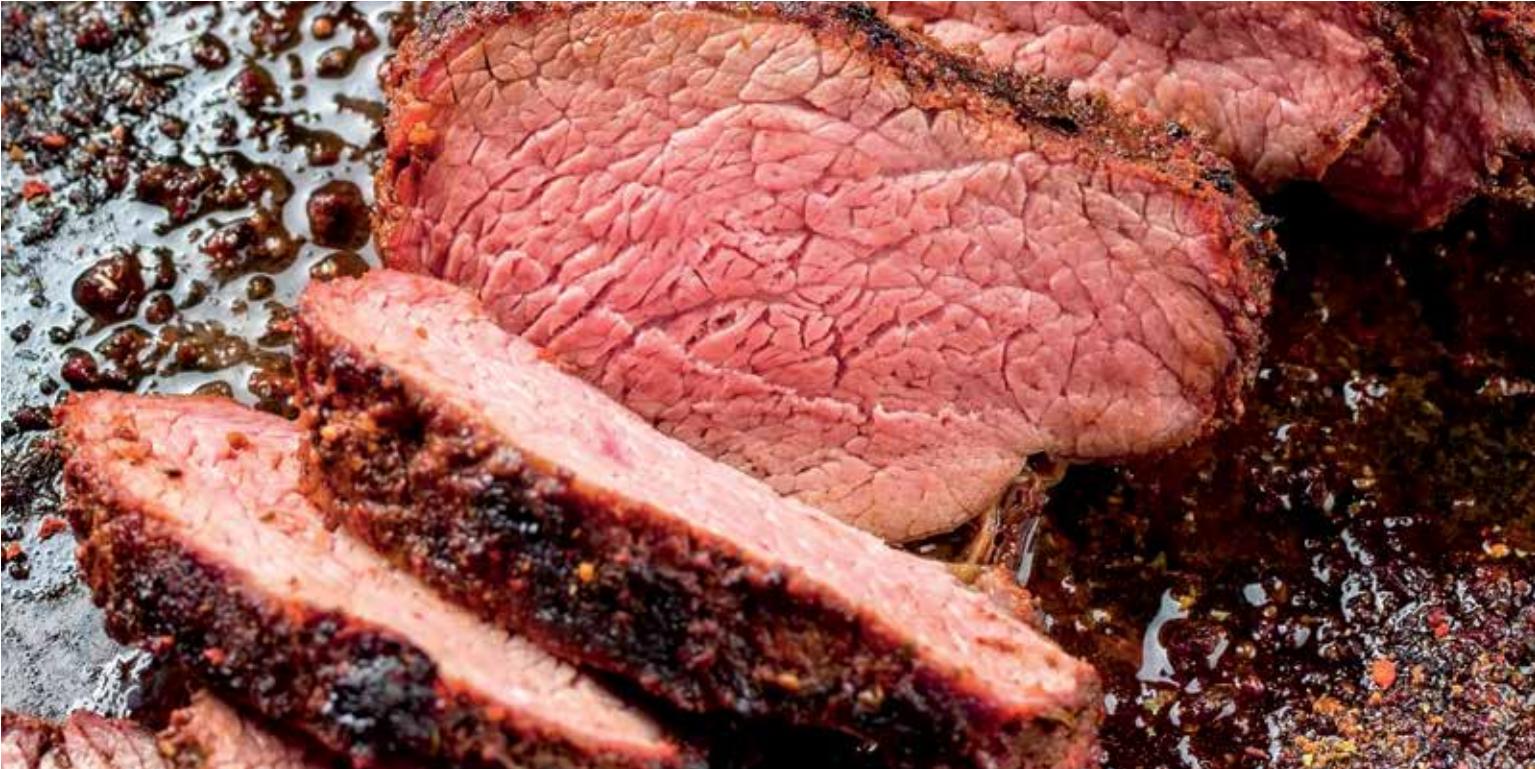
- ¼ cup plus 2 tablespoons olive oil, divided
- 3 teaspoons kosher salt, divided
- 2 teaspoons ground black pepper, divided
- 4 tablespoons lemon juice, divided
- 2 teaspoons garlic powder
- ¼ cup premade Caesar dressing, plus more for serving
- 2 pounds boneless, skinless chicken breast
- 2 heads of romaine lettuce, cut in half lengthwise
- Grated Parmesan cheese, as desired
- Croutons, as desired

DIRECTIONS

- 1 In a bowl, whisk together 2 tablespoons olive oil, 2 teaspoons salt, 1 teaspoon pepper, 2 tablespoons lemon juice, garlic powder and ¼ cup Caesar dressing. Add the chicken breasts, cover and refrigerate for a minimum of 20 minutes, and up to 24 hours.
- 2 Follow ignition instructions on unit, then select GRILL/PIZZA function and use the TEMPERATURE CONTROL dial to set the temperature to 450°F. Plug the thermometer into the unit, press the corresponding probe button and use the TEMPERATURE CONTROL dial to set the target temperature to 165°F then press the probe button to confirm. Close the lid to begin preheating.
- 3 Once the unit is preheated, the screen will change to monitor the internal temperature of your food. Insert the thermometer into the thickest part of one of the chicken breasts, centering from top to bottom. Lift the lid and place the chicken breasts on one half of the grill. Close the lid to begin cooking. Flip chicken after 10 minutes.
- 4 Unit will beep and read DONE when cooking is complete. Remove chicken from unit and allow to rest for 10 minutes. In the meantime, brush the cut side of each romaine half with the remaining olive oil. Place oil side down on the grill. Keep the lid open during cook.
- 5 After 3 minutes, remove lettuce from grill and sprinkle the cut sides with remaining salt and pepper, then drizzle with remaining lemon juice. Slice chicken into thin pieces.
- 6 Top lettuce with dressing, parmesan cheese, croutons and chicken. Serve immediately.

TRI TIP WITH GRILLED VEGETABLES AND BAKED POTATOES

FUNCTION: GRILL/PIZZA | **EQUIPMENT:** GRILL GRATES, FLAT-SIDE UP | **PREP:** 10 MINUTES | **COOK:** APPROX. 45MINUTES | **MAKES:** 4-6 SERVINGS



SPICE RUB

- 2 tablespoons brown sugar
- 1 teaspoon garlic powder
- 1 tablespoon kosher salt
- 1 teaspoon ground black pepper
- 1 teaspoon paprika
- ½ teaspoon chili powder

INGREDIENTS

- 1 (2.5 pound) tri tip, silver skin removed
- 4 tablespoons canola oil, divided
- Kosher salt, as desired
- 4 russet potatoes, whole
- 3 zucchinis, cut in quarters
- 3 bell peppers, cut in quarters

DIRECTIONS

- 1 In a small bowl, together the spice rub ingredients. Coat the tri tip with 2 tablespoons canola oil and season liberally with the spice rub. Coat potatoes in 1 tablespoon oil and 1 teaspoon salt.
- 2 Fill the smoke box with pellets up to the top fill line. Close box lid.
- 3 Lift the lid and place the tri tip on the center of the grill grates and the potatoes to the top rack. Insert the thermometer into the thickest part of the meat, centering from top to bottom. Close the lid.
- 4 Follow ignition instructions on unit, then select LOW & SLOW function and use the TEMPERATURE CONTROL dial to set the temperature to 250°F. Plug the thermometer into the unit, press the corresponding probe button and use the TEMPERATURE CONTROL dial to set the target temperature to 125°F for medium rare, then press the probe button to confirm. Press WOODFIRE FLAVOR to ignite pellets (IGN and a progress bar will display on the control panel, indicating the pellets are igniting).
- 5 Unit will beep and read DONE when cooking is complete. Remove tri trip from unit and allow to rest for 15 minutes.
- 6 While the tri tip is resting, follow ignition instructions on the unit, then select GRILL/PIZZA function and use the TEMPERATURE CONTROL dial to set the temperature to 500°F. Close unit to begin preheating, leaving the potatoes on the top rack.
- 7 Toss zucchini and peppers with remaining oil and and salt, as desired. When unit is preheated, lift lid and place tri-tip and vegetables on the grill grates. Cook for 5 minutes, flipping halfway through cooking.
- 8 When cooking is complete, remove tri-tip, vegetables and potatoes, and serve immediately.

INGREDIENT	AMOUNT	PREPARATION	FUNCTION	COOK TEMPERATURE	APPROX. COOK TIME	INTERACTION
POULTRY						
Chicken breasts, boneless	2–8 ea. (approx. 1–4 lbs total)	Season as desired	GRILL/PIZZA	500°F	10–25 mins	Flip halfway through cooking
Chicken breasts, bone-in, skin-on	2–8 ea. (approx. 2–8 lbs total)	Season as desired	GRILL/PIZZA	500°F	20–30 mins	Flip halfway through cooking
Chicken leg quarters	2–8 ea. (approx. 2–8 lbs total)	Season as desired	GRILL/PIZZA	500°F	25–35 mins	Flip halfway through cooking
Chicken sausages	2–10 ea.	Season as desired	GRILL/PIZZA	500°F	10–25 mins	Cook on top rack, flipping halfway through cooking
Chicken tenderloins	2–12 ea.	Season as desired	GRILL/PIZZA	500°F	10–20 mins	Flip halfway through cooking
Chicken thighs, boneless	2–10 ea. (approx. 1–5 lbs total)	Season as desired	GRILL/PIZZA	500°F	10–20 mins	Flip halfway through cooking
Chicken thighs, bone-in, skin-on	2–10 ea. (approx. 2–8 lbs total)	Season as desired	GRILL/PIZZA	500°F	15–30 mins	Flip halfway through cooking
Chicken wings	10–30 ea. (approx. 1–3 lbs total)	Season as desired	GRILL/PIZZA	500°F	10–20 mins	Flip halfway through cooking
Turkey burgers	2–10 patties (approx. 1/4–1/2 lb each, approx. 5" in diameter)	Season as desired	GRILL/PIZZA	500°F	10–20 mins	Flip halfway through cooking
BEEF						
Burgers	2–10 patties (approx. 1/4–1/2 lb each, approx. 5" in diameter)	Season as desired	GRILL/PIZZA	500°F	8–15 mins	Flip halfway through cooking
Filet mignon	2–8 (approx. 1/2–1 lb each)	Season as desired	GRILL/PIZZA	500°F	10–20 mins	Flip halfway through cooking
Flank steak	1–6 (approx. 1–2 lbs each)	Season as desired	GRILL/PIZZA	500°F	10–25 mins	Flip halfway through cooking
Hot dogs	2–10 ea.	Season as desired	GRILL/PIZZA	600°F	5–15 mins	Cook on top rack, flipping halfway through cooking
New York strip	2–6 (approx. 1/2–1 lb each)	Season as desired	GRILL/PIZZA	600°F	10–20 mins	Flip halfway through cooking
Ribeye	2–6 (approx. 1/2–1 lb each)	Season as desired	GRILL/PIZZA	500°F	10–20 mins	Flip halfway through cooking
Skirt steak	2–6 (approx. 1/2–1 lb each)	Season as desired	GRILL/PIZZA	500°F	5–10 mins	Flip halfway through cooking
Steak tips	1–8 lbs total	Season as desired	GRILL/PIZZA	500°F	5–15 mins	Flip halfway through cooking
PORK/LAMB						
Lamb rack	1–4 (approx. 1/2–1 lb each)	Season as desired	GRILL/PIZZA	500°F	10–20 mins	Flip halfway through cooking
Pork chops, boneless	2–8 (approx. 1/2–1 lb each)	Season as desired	GRILL/PIZZA	500°F	10–20 mins	Flip halfway through cooking
Pork chops, bone-in	2–8 (approx. 1–2 lbs each)	Season as desired	GRILL/PIZZA	500°F	10–20 mins	Flip halfway through cooking
Pork tenderloins	1–4 (approx. 1–6 lbs total)	Season as desired	GRILL/PIZZA	500°F	20–35 mins	Flip halfway through cooking
Sausages	2–10 ea.	Season as desired	GRILL/PIZZA	600°F	10–15 mins	Cook on top rack, flipping halfway through cooking

NOTE: Cook times shown are based on cooking with **LID DOWN**. If cooking lid open set cook temperature 600°F for optimal results.

NOTE: Cook times will vary depending on food amounts and desired doneness. Keep an eye on food while cooking.

NOTE: When cooking smaller or larger quantities of foods than what is specified in this chart, be mindful that the cook time will need to be decreased or increased accordingly. Check food regularly with an external instant-read thermometer and adjust the cook time to achieve desired doneness.

CHARTS | GRILL – CONT'D

TIP: Want to add smoke? Reference the Ninja Woodfire Flavor Technology interaction section.

INGREDIENT	AMOUNT	PREPARATION	FUNCTION	COOK TEMPERATURE	APPROX. COOK TIME	INTERACTION
SEAFOOD						
Flounder	2–8 filets (approx. 1–4 lbs total)	Coat lightly with oil, season as desired	GRILL/PIZZA	500°F	5–15 mins	Flip halfway through cooking
Halibut	2–8 filets (approx. 1–4 lbs total)	Coat lightly with oil, season as desired	GRILL/PIZZA	500°F	5–15 mins	Flip halfway through cooking
Salmon	2–8 filets (approx. 1–4 lbs total)	Coat lightly with oil, season as desired	GRILL/PIZZA	500°F	10–20 mins	Flip halfway through cooking
Scallops 20/30	6–24 ea. (approx. 1–4 lbs total)	Coat lightly with oil, season as desired	GRILL/PIZZA	500°F	5–10 mins	Flip halfway through cooking
Shrimp (large)	6–24 ea. (approx. 1–4 lbs total)	Coat lightly with oil, season as desired	GRILL/PIZZA	500°F	5–10 mins	Flip halfway through cooking
Swordfish	2–8 ea. (approx. 1–4 lbs total)	Coat lightly with oil, season as desired	GRILL/PIZZA	500°F	5–15 mins	Flip halfway through cooking
Tuna	2–8 ea. (approx. 1–4 lbs total)	Coat lightly with oil, season as desired	GRILL/PIZZA	500°F	5–15 mins	Flip halfway through cooking
VEGGIES						
Asparagus	1–4 bunches	Trim ends, coat lightly with oil, season as desired	GRILL/PIZZA	600°F	5–15 mins	Turn every 3 minutes
Bell peppers	1–6 ea.	Cored, cut in quarters, coat with oil, season as desired	GRILL/PIZZA	600°F	10–15 mins	Flip halfway through cooking
Broccoli	1–4 heads	Coat lightly with oil, season as desired	GRILL/PIZZA	600°F	10–20 mins	Turn every 3 minutes
Carrots	1–10 ea.	Peel, trim, coat lightly with oil, season as desired	GRILL/PIZZA	600°F	10–20 mins	Flip halfway through cooking
Corn on the cob	1–8 ears	Remove husks, coat lightly with oil, season as desired	GRILL/PIZZA	600°F	10–20 mins	Turn every 3 minutes
Cauliflower	1–4 heads	Coat lightly with oil, season as desired	GRILL/PIZZA	600°F	10–20 mins	Flip halfway through cooking
Eggplant	1–6 ea.	Trim, peel, cut in 1/2-inch slices, coat lightly with oil, season as desired	GRILL/PIZZA	600°F	10–20 mins	Flip halfway through cooking
Onions, white or red	1–4 ea.	Trim, peel, cut in 1/2-inch slices, coat lightly with oil, season as desired	GRILL/PIZZA	600°F	10–20 mins	Flip halfway through cooking
Portabella mushrooms	1–8 ea.	Coat lightly with oil, season as desired	GRILL/PIZZA	600°F	10–20 mins	Flip halfway through cooking
Squash or zucchini	1–6 ea.	Trim, peel, cut in 1/2-inch slices, coat lightly with oil, season as desired	GRILL/PIZZA	600°F	5–15 mins	Flip halfway through cooking

NOTE: Cook times shown are based on cooking with **LID DOWN**. If cooking lid open set cook temperature 600°F for optimal results.

NOTE: Cook times will vary depending on food amounts and desired doneness. Keep an eye on food while cooking.

NOTE: When cooking smaller or larger quantities of foods than what is specified in this chart, be mindful that the cook time will need to be decreased or increased accordingly. Check food regularly with an external instant-read thermometer and adjust the cook time to achieve desired doneness.

CHARTS | LOW & SLOW

INGREDIENT	AMOUNT	PREPARATION	FUNCTION	COOK TEMPERATURE	APPROX. COOK TIME	TARGET INTERNAL TEMPERATURE
BEEF						
Chuck roast	5-8 lbs	Season as desired	Low & Slow	250F	3-4 hrs	203°F
Brisket	9-12 lbs	Season as desired/flip halfway through cooking	Low & Slow	250°F	3-6 hrs	206-210°F
Short ribs, boneless	1-2 lbs	Season as desired	Low & Slow	250°F	2-3 hrs	205-210°F
Short ribs, bone-in	2-3 lbs	Season as desired	Low & Slow	250°F	2-3 hrs	205-210°F
Tri tip	2-3 lbs	Season as desired	Low & Slow	250°F	2-3 hrs	120-150°F
PORK						
Ribs, baby back	1-2 racks	Season as desired	Low & Slow	250°F	3-4 hrs	190-203°F
Ribs, St. Louis style	1-2 racks	Season as desired	Low & Slow	250°F	3-5 hrs	190-203°F
Shoulder	7-8 lbs	Season as desired	Low & Slow	250°F	6-9 hrs	203°F
Tenderloin	1-4 (1-2 lbs each)	Season as desired	Low & Slow	250°F	30 mins-1 hr	145°F
POULTRY						
Chicken thighs, boneless or bone-in	6-7 ea. (approx. 1-2 lbs total)	Season as desired	Low & Slow	250°F	30 mins-1 hr	165°F
Chicken, whole	3-4 lbs	Season as desired	Low & Slow	250°F	3-4 hrs	165°F
Duck breasts	6-8 ea. (14-16 oz each)	Season as desired, skin side up	Low & Slow	300°F	50 mins-1 1/2 hrs	140°F
Duck legs	8-10 ea. (4-6 oz each)	Season as desired	Low & Slow	300°F	30 mins-1 hr	165°F
Turkey breasts	2-3 ea. (3-4 lbs total)	Season as desired/flip halfway through cooking	Low & Slow	300°F	1-2 hrs	165°F
Turkey legs	1-2 lbs	Season as desired	Low & Slow	250°F	1-2 hrs	165°F
LAMB/VEAL						
Lamb leg, boneless	1-2 lbs	Season as desired	Low & Slow	250°F	5-6 hrs	145°F
Lamb shanks	6-8 ea.	Season as desired	Low & Slow	250°F	1 1/2-3 hrs	203°F
Veal shanks	5-8 lbs (1 1/2 lbs each)	Season as desired	Low & Slow	250°F	2-3 hrs	203°F

TIP: For best results, see Low & Slow tips.

NOTE: Keep lid down while cooking.

NOTE: Cook times will vary depending on food amounts and desired doneness. Keep an eye on food while cooking.

NOTE: If your grill is having trouble maintaining lower temperatures, try placing food on the top cooking rack, moving the grill into a shaded area, or using a water bath on the left-hand side of the grill to help keep the temperatures down. These adjustments can help keep cooking temperatures down, though they may be less effective when outdoor temperatures rise above 85°F.

NOTE: When cooking smaller or larger quantities of foods than what is specified in this chart, be mindful that the cook time will need to be decreased or increased accordingly. Check food regularly with an external instant-read thermometer and adjust the cook time to achieve desired doneness.

CHARTS | ROAST

INGREDIENT	AMOUNT	PREPARATION	FUNCTION	COOK TEMPERATURE	APPROX. COOK TIME	TARGET INTERNAL TEMPERATURE
POULTRY						
Whole chicken	1–2 ea.	Season as desired	Roast/Bake	350°F	1 hr 30 mins–2 hrs	165°F
Whole turkey	5–6 lbs	Season as desired	Roast/Bake	350°F	1 hr 30 mins–2 hrs	165°F
BEEF						
Beef rib roast, bone-in	4–5 lbs	Season as desired	Roast/Bake	400°F	1 hr 30 mins–2 hrs 30 mins	125–145°F
Beef roast, boneless	4–5 lbs	Season as desired	Roast/Bake	400°F	1 hr 30 mins–2 hrs 30 mins	125–145°F
Prime rib, bone-in or boneless	8–9 lbs	Season as desired	Roast/Bake	450°F/350°F	First 20 mins at 450°F, then turn down to 350°F for 2–3 hrs	125–145°F
Top round beef	4–5 lbs	Season as desired	Roast/Bake	400°F	1 hr 30 mins–2 hrs 30 mins	125–145°F

NOTE: Keep lid down while cooking.

NOTE: Cook times will vary depending on food amounts and desired doneness. Keep an eye on food while cooking.

NOTE: When cooking smaller or larger quantities of foods than what is specified in this chart, be mindful that the cook time will need to be decreased or increased accordingly. Check food regularly with an external instant-read thermometer and adjust the cook time to achieve desired doneness.

CHARTS | 2-ZONE

Create a complete, multi-textured meal using the power of direct and indirect heat with the 2-Zone function (the front 2 burners will be on, while the back burner will be off, creating both direct and indirect cooking zones).

STEP 1: PICK YOUR PROTEIN

Coat with oil and season/marinate as desired.

PROTEIN	THICKNESS	AMOUNT (UP TO)	FUNCTION	TEMPERATURE	TIME
PORK					
Boneless pork chops	1 ½ inches	4 chops (8 oz each)	2-Zone	500°F	10-15 mins
Sausages	Standard	6 sausages	2-Zone	500°F	10-15 mins
BEEF					
Filet mignon	1-1 ½ inches	2-4 pieces (6-8 oz each)	2-Zone	500°F	8-12 mins
New York strip steak	1-1 ½ inches	2 steaks (16 oz each)	2-Zone	500°F	8-12 mins (for med rare to med)
Porterhouse	1-1 ½ inches	1-2 steaks (16 oz each)	2-Zone	500°F	8-12 mins (for med rare to med)
Rib eye	1-1 ½ inches	1 steak (10 oz)	2-Zone	500°F	8-12 mins (for med rare to med)
Steak tips	½ inch	8-12 pieces (1-1 ½ lbs total)	2-Zone	500°F	8-12 mins (for med rare to med)
FISH					
Salmon	1-2 inches	2-4 fillets (4-6 oz each)	2-Zone	500°F	10-20 mins
Halibut	2 inches	2-4 fillets (4-6 oz each)	2-Zone	500°F	10-15 mins
POULTRY					
Boneless chicken breasts	1-2 inches	2-4 breasts (6-8 oz each)	2-Zone	450°F	12-16 mins

IMPORTANT: Internal doneness will vary if cuts of meat are thicker/thinner or a different weight than recommended in chart. Adjust time as needed, and use an external thermometer to check for desired doneness.

STEP 2: PICK YOUR VEGETABLES

Coat with oil and season/marinate as desired.

VEGETABLE	AMOUNT (UP TO)	PREPARATION	TEMPERATURE	FUNCTION	TIME
Bell peppers	2-3 peppers	Whole	500°F	2-Zone	10-15 mins
Broccoli	1-2 heads	Cut in half	500°F	2-Zone	10-20 mins
Cauliflower	1-2 heads	Cut in half	500°F	2-Zone	10-20 mins
Corn	2-4 ears	Husks removed	500°F	2-Zone	10-20 mins
Green beans	10-16 oz	Whole	500°F	2-Zone	10-20 mins
Onions	2-3 onions	Sliced in ½-inch rounds	500°F	2-Zone	10-20 mins
Portabella mushrooms	4-6 mushrooms	Whole	500°F	2-Zone	10-20 mins
Russet potatoes	2-4 potatoes	Whole	500°F	2-Zone	30-40 mins
Shishito peppers	16 oz	Whole	500°F	2-Zone	10-15 mins
Zucchini	2-3 zucchini	Cut in half lengthwise	500°F	2-Zone	10-15 mins

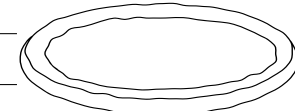
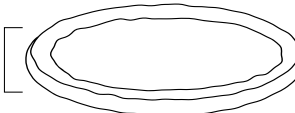
DIRECTIONS:

- 1 Preheat grill on 2-Zone function at recommended temperature.
- 2 When grill is preheated, sear proteins and vegetables on the front 2 burners to achieve desired char.
- 3 Move proteins and vegetables to the back burner to cook through to desired doneness. (Use an instant-read thermometer to check doneness of proteins.)

CHARTS | PIZZA

USING THE GRILL/PIZZA FUNCTION, CREATE RESTAURANT-STYLE PIZZAS AT HOME WITH THE 16" PIZZA STONE ACCESSORY

Visit sharkninja.com for dough recipes and inspiration.

PREHEAT GRILL & PIZZA STONE, & PREP YOUR DOUGH Use room-temperature dough for easy stretching.	PICK YOUR SAUCE We recommend 1/4-1/2 cup for each pizza.	PICK YOUR TOPPINGS We recommend approx. 1 cup of each for each pizza.	COOK TIMES Adjust to preference
NEW YORK STYLE Dough weight/diameter: 14 oz, 16" Temperature: 475°F 1/8"  THIN CRUST Dough weight/diameter: 10 oz, 16" Temperature: 550°F 1/16"  ARTISAN STYLE Dough weight/diameter: 8 oz, 12" Temperature: 600°F 1/8"-1/4"  PAN PIZZA (Deep Dish/Chicago Style) Dough weight/diameter: 12 oz, 10-12" Temperature: 450°F 1/2"-1"  Marinara Alfredo Pesto Barbecue Buffalo Spicy marinara Vodka Bechamel Shredded cheese Fresh mozzarella Ricotta cheese Chicken Sausage Meatballs Peppers Onions Broccoli Pepperoni Eggplant Prosciutto Ham Olives Spinach Pineapple NEW YORK STYLE 8-12 mins, rotate halfway through cooking THIN CRUST 5-7 mins, rotate halfway through cooking ARTISAN STYLE 5-8 mins PAN PIZZA (Deep Dish/Chicago Style) 10-15 mins			

NOTE:

Put pizza stone in the grill during preheat. After grill alerts you it has come to temperature, allow an additional 10 minutes for pizza stone to thoroughly preheat.

NOTE:

Avoid overloading the pizza, which will make it difficult to cook evenly.

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UPGRADES



COMPLETE YOUR COOKING SYSTEM FOR THE BEST RESULTS



16" ARTISAN PIZZA STONE

DOS AND DOUGH-N'TS

- Make sure the stone is in the unit while preheating.
- While unit is preheating, flour a clean, dry, flat surface (such as a countertop), then use your hands or a rolling pin to stretch out the dough. As you stretch or roll out the dough, add more flour as needed to prevent sticking.
- Make sure dough is not stuck to the countertop. If dough sticks, add more flour under it. Then top it in this order: sauce (spread evenly, leaving a border), cheese, meats and/or veggies (don't overdo it—use a moderate amount of toppings to prevent a soggy, undercooked pizza).
- Flour the pizza peel, then gently slide it under the pizza and give it a couple hearty shakes. Bring it directly to the oven.

DON'T GET STUCK

- Do not leave the dough on the peel for a long time before cooking.
- The pizza peel, dough, and toppings should be at room temperature. Dough is easiest to stretch and slide off the peel when at room temperature.
- If the dough is too wet and sticky, add a generous sprinkling of flour to both it and the peel before stretching out the dough.
- Ensure there are no holes in the dough, as the sauce can leak through and cause the pizza to stick to the peel.
- Before adding toppings, give the peel a shake to ensure the dough moves freely. If not, pick up the dough and add more flour to the peel.
- If the dough sticks to the peel, use a quick back-and-forth motion to release it. The pizza's momentum will help it move forward so you can slide it off the peel onto the pizza stone.

GLUTEN-FREE PIZZA TIPS

- When working with gluten-free dough, use cornmeal to help prevent sticking to the counter or pizza peel.
- If your dough is too crumbly, add about 1 Tbsp water and work it into the dough until it comes together.
- If your dough is too wet or batter-like, add about 1 Tbsp flour until it turns into a more workable dough.
- If cooking pizza below 500°F, bake the dough separately for about 5 minutes, then add toppings and finish baking.
- To enhance crust browning, brush the dough lightly with olive oil before cooking.

TIPS & TRICKS

- When working with raw dough, lightly flour the work surface to prevent sticking.
- **NOTE:** If using a Ninja Pizza Peel, adding flour to the peel will also help prevent sticking when transferring your pizza to the stone.
- Make sure the stone is in the unit while preheating.
- If storing premade, store-bought dough, place it in an air-tight container or sealed bag and freeze within one day. Be sure to bring the dough to room temperature before using.
- If buying dough from your local pizzeria, make sure to check the expiration date.
- For best results when cooking a pizza larger than 12", rotate halfway through cooking.

PIZZA DIDN'T COME OUT AS EXPECTED?

Possible Reason	Solution
Pizza stone was too hot.	Reduce the cook temperature if the dough is thicker than recommended above.
Pizza stone wasn't hot enough.	Be sure to preheat the stone. If it isn't preheated to the correct temperature, the top of the pizza can burn while the underside doesn't fully cook.
Dough was too thick.	Roll out the dough to an even thickness according to the recommendations above.
Too many toppings, or the toppings were too wet.	Use fewer toppings, make sure they're as dry as possible, and distribute them evenly.
Dough had too much sugar or oil in it.	Sugar burns more quickly than the rest of the dough, and oil speeds up the baking process, so use less—or none—of these additives to help avoid burning.
Too much flour on the Pizza stone or dough.	Keep the stone clean, and use the Ninja Pizza Peel when transferring uncooked pizza to the oven—the perforations will allow excess flour to fall through before cooking.

INGREDIENT	AMOUNT	PREPARATION	FUNCTION	COOK TEMPERATURE	APPROX. COOK TIME	INTERACTION
GRIDDLE CLASSICS						
Bacon	8-16 strips	None	Roast/Bake	425°F	5-10 mins	Flip at least once during cooking
Eggs	2-8 large eggs	As desired (fried, scrambled, sunny side up, etc.), 1 Tbsp oil on griddle	Roast/Bake	425°F	3-4 mins	(depends on preparation)
French toast	2-12 slices	Dipped in egg batter	Roast/Bake	375°F	8-10 mins	Flip halfway through cooking
Grilled cheese	2-8 sandwiches	As desired	Roast/Bake	400°F	4 mins	Flip halfway through cooking
Pancakes	4-8 (1/4 cup batter each, approx. 4" diameter)	Follow package's instructions	Roast/Bake	425°F	4 mins	Flip halfway through cooking
SEAFOOD						
Scallops	12-24 ea. (approx. 2-4 lbs total)	1 Tbsp oil on griddle	Grill/Pizza	450°F	5-10 mins	Flip halfway through cooking
Shrimp (large or jumbo)	12-24 ea. (approx. 2-4 lbs total)	1 Tbsp oil on griddle	Roast/Bake	400°F	3-5 mins	Flip halfway through cooking
Tilapia	4-8 fillets (approx. 2-4 lbs total)	1 Tbsp oil on griddle	Roast/Bake	400°F	10 mins	Flip halfway through cooking
POULTRY						
Chicken cutlets	4-8 (approx. 1/2 -1 lb each)	1 Tbsp oil on griddle	Roast/Bake	400°F	15-20 mins	Flip halfway through cooking
Chicken/turkey burgers	4-8 (approx. 1/4 -1/2 lb each, approx. 5" diameter)	None	Roast/Bake	400°F	10-15 mins	Flip halfway through cooking
Chicken/turkey, ground	2-4 lbs total	None	Roast/Bake	400°F	5-10 mins	Toss frequently during cooking
Turkey bacon	8-16 strips	None	Roast/Bake	400°F	4-8 mins	Flip halfway through cooking
BEEF/PORK						
Beef burgers	4-8 (approx. 1/4 -1/2 lb each, approx. 5" diameter)	None	Roast/Bake	425°F	5-10 mins	Flip halfway through cooking
Bratwursts	4-12 ea.	None	Roast/Bake	375°F	20-25 mins	Flip 2 or 3 times during cooking
Ground beef	2-4 lbs	1 Tbsp oil on griddle	Roast/Bake	400°F	5-10 mins	Toss frequently during cooking
Ground pork	2-4 lbs	1 Tbsp oil on griddle	Roast/Bake	400°F	7-10 mins	Toss frequently during cooking
Ham steaks	2-4 (approx. 1/2-1 lb each)	None	Roast/Bake	400°F	7-10 mins	Flip halfway through cooking
Sausages, precooked	4-12 ea.	None	Roast/Bake	350°F	7-10 mins	Flip 2 or 3 times during cooking
Shaved steak	2-4 lbs	1 Tbsp oil on griddle	Roast/Bake	400°F	8-10 mins	Toss frequently during cooking

NOTE: Cook times shown are based on cooking with **LID UP**. Cook times with convection cooking, lid down, will vary.

NOTE: Cook times will vary depending on food amounts and desired doneness. Keep an eye on food while cooking.

NOTE: When cooking smaller or larger quantities of foods than what is specified in this chart, be mindful that the cook time will need to be decreased or increased accordingly. Check food regularly with an external instant-read thermometer and adjust the cook time to achieve desired doneness.

CHARTS | GRIDDLE – CONT'D

INGREDIENT	AMOUNT	PREPARATION	FUNCTION	COOK TEMPERATURE	APPROX. COOK TIME	INTERACTION
VEGETABLES						
Asparagus	2-4 bunches	Trim ends, 1 Tbsp oil on griddle	Roast/Bake	400°F	15-20 mins	Flip 2 or 3 times during cooking
Bell peppers	2-8 ea.	Cored, cut in quarters, coat with oil, season as desired	Roast/Bake	400°F	10-15 mins	Toss frequently during cooking
Onions	2-8 ea.	Trim, peel, cut in 1/2-inch slices, coat lightly with oil, season as desired	Roast/Bake	400°F	5-10 mins	Toss frequently during cooking
Hash brown potatoes, fresh	4-6 cups	Cut in 1/2-inch pieces, 2 Tbsp oil on griddle, season as desired	Roast/Bake	400°F	20-25 mins	Toss frequently during cooking
Shredded potatoes, fresh	4-6 cups	3 Tbsp oil or butter on griddle, season as desired	Roast/Bake	400°F	20-25 mins	Toss frequently during cooking
Shredded potatoes, frozen	30 oz (1 bag)	2 Tbsp oil or butter on griddle, season as desired	Roast/Bake	400°F	20-25 mins	Toss frequently during cooking
Sweet potatoes, fresh, diced	4-6 cups	Cut in 1/2-inch pieces, 2 Tbsp oil on griddle, season as desired	Roast/Bake	400°F	20-25 mins	Toss frequently during cooking
Zucchini or squash	2-8 ea.	Trim ends, cut in 1/2-inch slices, coat lightly with oil, season as desired	Roast/Bake	400°F	15-20 mins	Flip 2 or 3 times during cooking

NOTE: Cook times shown are based on cooking with **LID UP**. Cook times with convection cooking, lid down, will vary.

NOTE: Cook times will vary depending on food amounts and desired doneness. Keep an eye on food while cooking.

NOTE: When cooking smaller or larger quantities of foods than what is specified in this chart, be mindful that the cook time will need to be decreased or increased accordingly. Check food regularly with an external instant-read thermometer and adjust the cook time to achieve desired doneness.

NOTES

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SMART COOKING SYSTEM

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