

USE ONLY WITH NINJA WOODFIRE PELLETS

100% AUTHENTIC SMOKY FLAVOURS

Our integrated smoker box and specially designed Ninja Woodfire Pellets work together to create rich, fully developed smoky flavours. Use for FLAVOUR not FUEL so you only need 1 scoop per cooking session.

ONLY NINJA WOODFIRE PELLETS ARE COMPATIBLE WITH THE NINJA WOODFIRE PRO CONNECT XL ELECTRIC BBQ GRILL & SMOKER

100% REAL WOOD—NO FILLERS

Each pellet is a combination of premium hardwoods at the perfect ratio for optimal flavour.

PREMIUM QUALITY FOR BEST SMOKE

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

CONSISTENT FLAVOUR

The size and shape of our pellets provide optimal airflow and consistent smoky flavour.

NINJA WOODFIRE FLAVOUR SCALE

For best results, performance and flavour, we suggest to use Ninja Woodfire Pellets. Ninja Woodfire Technology is meant to be used exclusively with Ninja pellets, as other brands may cause ignition issues and unsatisfactory results.

MILD

ROBUST



No matter which blend you choose, our pellets can be used with anything you make:



ROBUST BLEND
FLAVOUR: Rich, classic BBQ

ALL-PURPOSE BLEND
FLAVOUR: Balanced, mild, bright, sweet

GET YOURS AT
ninjakitchen.co.uk



CLEANING

The grill should be cleaned thoroughly after each use. **ALWAYS** let the grill and accessories cool before cleaning.

- Allow unit and accessories to cool before moving unit and removing any accessories.
- Remove grill plate and crisper basket (if used) after each use, and hand-wash in warm, soapy water. Remove built-in probe (if used) and wipe down with a damp cloth. Note the built-in probes and holder are hand-wash only and should never be immersed in water or any other liquid.
- Remove smoker box and safely discard contents after each use.

- Cleaning the smoker box after every use is not required. Use a wire brush to remove build-up after every 10 uses.

NOTE: DO NOT use liquid cleaning solution on the smoker box.

- Carefully remove cooled grease tray from back of unit and safely discard cooled grease contents. Wash the grease tray in warm, soapy water.
- Wipe down the inner lid with a damp towel or cloth after each use to deodorise the unit.

NOTE: For further cleaning instructions, refer to the Instruction Booklet.

NINJA WOODFIRE

Pro Connect

XL Electric BBQ Grill & Smoker

For questions or to register your product, visit us online at ninjakitchen.co.uk



@ninjakitchenuk

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Please make sure to read the enclosed Ninja Instructions prior to using your unit.

NINJA WOODFIRE

Pro Connect

XL Electric BBQ Grill & Smoker

QUICK START GUIDE

NINJA DOWNLOAD THE NINJA PRO CONNECT APP AND TAKE THE GUESSWORK OUT OF OUTDOOR COOKING

- 1 Download the Ninja Pro Connect app by scanning the QR codes below, then download the Ninja Pro Connect app.



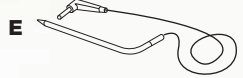
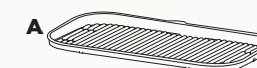
- 2 Open the app and follow the directions to pair your phone with your grill.



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. See "Can't Pair with Your Grill?" for more info on network bands.

- A Grill Plate
- B Crisper Basket
- C Smoker Box
- D Grease Tray
- E Built-in Probe
- F Onboard Probe Storage
- G Pellet Scoop
- H Grease Tray Liner



For accessories and replacement parts please visit ninjakitchen.co.uk or scan the QR

ASSEMBLE YOUR GRILL

- Place grill on a stable, flat and level surface outside.
- Plug into electrical socket. Switch socket on. Test and reset the **RCD** plug. Flip **ON/OFF** switch at back of unit.
- Install grill plate and grease tray. If using **AIR FRY** or **DEHYDRATE** function, install crisper basket on top of grill plate.

IF USING NINJA WOODFIRE TECHNOLOGY:

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1 Pull smoker box open and make sure removable pellet box is installed.
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2 Fill pellet scoop to the top with Ninja Woodfire Pellets.
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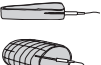




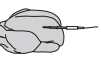

3 Pour pellets into the smoker box until filled to the top. The self-igniting smoker box needs only 1 scoop of pellets.

IF USING THE SMART PROBE:

- STEP 1**
- Select cooking function, and press the **WOODFIRE FLAVOUR** button, if desired.
 - Plug probe into the top socket labeled “1” on the left side of the control panel.
 - If using second probe, plug it into the bottom socket labeled “2”. To enhance your cooking experience, you can buy a second probe by scanning the QR code or visiting ninjakitchen.co.uk
- STEP 2**
- Press Probe button. Probe 1 icon will flash, indicating that the probe is ready to program.
 - Turn dial clockwise to select a preset protein, or select manual to set the temperature yourself. Press the dial to confirm your selection.
 - Turn the dial clockwise to select a cook level, or to set the temperature manually. Press to confirm.
 - If using a second probe, press Probe button again. Probe 2 icon will flash. Repeat the previous steps to program the second probe.
- STEP 3**
- Press the **START/STOP** button to begin preheating.
- DID YOU KNOW? PROTEIN KEEPS COOKING WHEN YOU REMOVE IT FROM THE GRILL.**
- Carry-over cooking is when food retains heat and continues to cook after being removed from the source of heat.
 - After removing your protein from the grill, allow it to carry-over cook and rest until it reaches the final internal temperature (about 3–5 minutes).

SCAN BELOW
to purchase additional
SMART PROBE

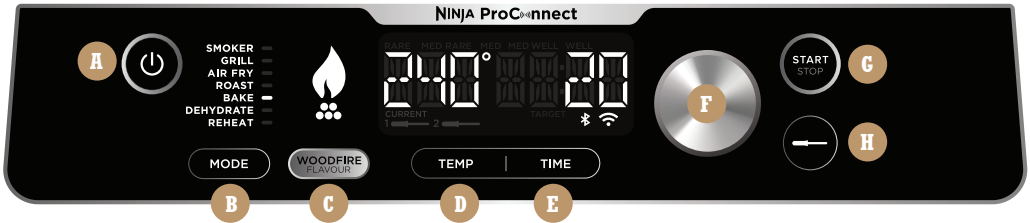


FOOD TYPE:	PLACEMENT	CORRECT	INCORRECT
Steaks Pork chops Lamb chops Chicken breasts Burgers Tenderloins Fish fillets	<ul style="list-style-type: none">Insert probe horizontally into the centre of the thickest part of the meat.Make sure the probe is close to (but not touching) the bone and away from any fat or gristle.Make sure the tip of the probe is inserted straight into the centre of the meat, not angled toward the bottom or top. <p>NOTE: The thickest part of the fillet may not be the centre. For best results, the tip of the probe must be in the thickest part of the meat.</p>	  	  
Whole chicken	<ul style="list-style-type: none">Insert probe horizontally into the thickest part of the breast, parallel to (but not touching) the bone.Make sure the tip reaches the centre of the thickest part of the breast and doesn't go all the way through the breast into the cavity.		

DO NOT use the probe with frozen protein or cuts of meat thinner than 1.5cm.
FOR FURTHER PROBE INSTRUCTIONS, REFER TO THE INSTRUCTIONS OR NINJA WOODFIRE PRO CONNECT APP.

IF USING AN EXTENSION CORD:
Use only outdoor-rated extension cords. Cords longer than 15M are not recommended.

USING THE CONTROL PANEL



- A POWER**
Flip **ON/OFF** switch at back of grill. Then press to turn power on or off.
- B MODE**
Press to cycle through the cook functions.
- C WOODFIRE TECHNOLOGY**
Automatically enabled when using the Smoker function. Press to add authentic smoky flavour when using any other cook function (except **REHEAT**).
- D TEMP**
Press to adjust cook temperature with the dial.
- E TIME**
Press to adjust cook time with the dial.
- F DIAL**
Turn to manually set cook temperature/time (or to select preset protein/cook level for the probe).
- G START/STOP**
Press to start or stop the selected cook function. Press and hold for 4 seconds to skip preheating. *NOTE: For best results, let the grill fully preheat.*
- H PROBE**
Press to program the probe(s) to a preset protein/cook level setting or to manually select a temperature with the dial. *For further probe instructions, refer to the Instructions or Ninja Pro Connect app.*

GET TO KNOW EACH FUNCTION

- ### GRILL



Grill with the lid closed for large or frozen proteins, and leave it open for more delicate or lean cuts.
- ### SMOKER



Create deep, smoky flavours while cooking low and slow to tenderise large cuts of meat.
- ### AIR FRY



Achieve crispiness and crunch with little to no oil and higher fan speeds.
- ### BAKE



Bake cakes, treats, desserts and more with lower fan speeds.
- ### ROAST



Tenderise meats, roast vegetables and more.
- ### REHEAT



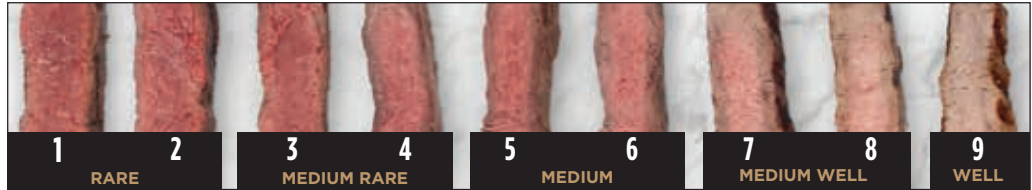
Perfect for warming up leftovers.
- ### DEHYDRATE



Dehydrate meats, fruits, and vegetables for healthy snacks.

NINJA BEEF COOKING GUIDE

Everyone's idea of cook level differs. This guide shows you what you can expect from each of our preset beef settings.



NOTE: Beef Cooking Guide is based on a sirloin steak. Using different cuts of steak and different sizes can alter the outcome.

For complete probe instructions, see your Ninja Instruction Booklet.

ERROR MESSAGES & ICONS

- “Add Food”**
- The unit has finished preheating. Add ingredients.
- “Shut Lid”**
- Close the lid to allow the selected function to start.
- “Add Grill”**
- Install the grill plate, then close the lid and press the Start/Stop button to begin.
- “CLD”**
- Cold smoking is used to provide smoke flavour only—it is not for cooking. See page 13 of the instructions for more information.
- What does OTA mean?**
- An update is being sent to your grill. Do not unplug during this process. Wait for OTA to complete before use.
- “E”**
- The unit is not functioning properly. Contact Customer Service at 0800 862 0453.
- FLASHING WHITE WI-FI ICON**
Pairing is in progress.
- 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.
- SOLID WHITE BLUETOOTH ICON**
Phone and grill are successfully paired via Bluetooth at initial connection. This icon will then disappear on the grill, and the app will display your Bluetooth connection status.

CAN'T PAIR WITH YOUR GRILL?

- 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 recognised 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.
 - Restart your phone.**
 - Turn off your phone. Wait a few minutes, then turn it back on and reconnect to Wi-Fi.
 - Reboot your grill.**
 - Make sure the grill is powered ON. Press the power button to turn the grill OFF. Unplug the grill from the socket, then plug it back in and reset the RCD, flip switch on the back of the unit and then turn it ON using power button on the control panel.
 - Reboot your router.**
 - Unplug the router cable for 30 seconds, then plug it back in. Allow several minutes for your router to reboot completely.
- If you're not sure which bands your network uses or how to identify them, contact your internet service provider.