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**NOTE:** Save these instructions. Keep for future reference.



This marking indicates this product should not be disposed of with other household waste. To prevent possible harm to the environment or human health from uncontrolled waste disposal, recycle it responsibly to promote the sustainable reuse of material sources. To return your used device, please use the return and collection systems or contact the retailer where this product was purchased. They can take this product for environmentally safe recycling.

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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.

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MC1001UK\_IB\_MP\_220805\_Mv1



# NINJA Foodi

## POSSIBLE COOKER MC1001UK INSTRUCTIONS



# IMPORTANT SAFETY INSTRUCTIONS

HOUSEHOLD USE ONLY • READ ALL INSTRUCTIONS BEFORE USE



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.



Avoid contact with hot surface. Always use hand protection to avoid burns.



For indoor and household use only.

## WARNING

To reduce the risk of injury, fire, electrical shock or property damage, basic safety precautions must always be followed, including the following numbered warnings and subsequent instructions. Do not use appliance for other than intended use.

- 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. Cleaning and user maintenance should not be done by children.
- 4 Spilled food can cause serious burns. **DO NOT** let cord hang over edges of tables or worktops or place appliance on or near hot surfaces, on or near a gas or electric burner, or in a heated oven.
- 5 **DO NOT** operate multicooker in water or under running water.
- 6 **DO NOT** use the appliance without the Cooking Pot installed.
- 7 To protect against risk of electrical shock, do not immerse the multicooker housing in water or any other liquid. If housing falls into liquid, unplug the cord from socket immediately. **DO NOT** reach into the liquid.
- 8 Before placing removable Cooking Pot in the cooker base, ensure pot and cooker base are clean and dry, by wiping with a soft cloth.
- 9 When removable Cooking Pot is empty, **DO NOT** heat it for more than 10 minutes. Doing so may damage the cooking surface.
- 10 **DO NOT** use this appliance for deep-frying.
- 11 **ALWAYS** follow the maximum and minimum quantities of liquid as stated in instructions and recipes.
- 12 Prevent food contact with heating elements. **DO NOT** overfill Cooking Pot. Overfilling may cause personal injury or property damage or affect safe use of the appliance.
- 13 **NEVER** use SLOW COOK setting without food and liquids in the removable Cooking Pot.
- 14 **CAUTION:** A heated pot may damage worktops or tables. When removing the hot pot from the multicooker, **DO NOT** place it directly on any unprotected surface. **ALWAYS** set the hot Cooking Pot on a trivet or a rack.

# IMPORTANT SAFETY INSTRUCTIONS

HOUSEHOLD USE ONLY • READ ALL INSTRUCTIONS BEFORE USE

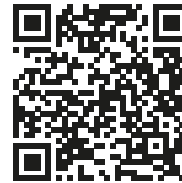
## ⚠ WARNING

To reduce the risk of injury, fire, electrical shock or property damage, basic safety precautions must always be followed, including the following numbered warnings and subsequent instructions. Do not use appliance for other than intended use.

- 15 The base unit, removable Cooking Pot and glass lid become extremely hot during the cooking process. Avoid hot steam and air while removing the removable Cooking Pot and glass lid from the base unit. **ALWAYS** place them on a heat-resistance surface after removing. **DO NOT** touch accessories during or immediately after cooking.
- 16 **ONLY** lift the lid from the handle from the front of the unit. **DO NOT** lift lid from side area as scalding steam will release.
- 17 **CAUTION:** Sear/Sauté reaches high temperatures. If unmonitored, food may burn on this setting. Use care when touching hot surfaces and when removing food to avoid burns. Do not use the lid and do not leave your cooker unattended while using Sear/Sauté.
- 18 Avoid sudden temperature changes, such as adding refrigerated foods to a heated pot.
- 19 **CAUTION:** The Cooking Pot and lid get very hot while using Braise. Use care when touching hot surfaces and when removing food to avoid burns.
- 20 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.
- 21 This appliance is for household use only. **DO NOT** use this appliance for anything other than its intended use. **DO NOT** use in moving vehicles or boats. **DO NOT** use outdoors. Misuse may cause injury.
- 22 **CAUTION:** To reduce the risk of electric shock, cook only in the pot provided or in containers placed on the cooking rack in the provided pot.
- 23 Intended for worktop use only. Ensure the surface is level, clean, and dry. **DO NOT** place the appliance near the edge of a worktop during operation.
- 24 **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.
- 25 **ALWAYS** ensure the appliance is properly assembled before use.
- 26 **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 hob, electrical coil, gas burner range or outdoor grill. The use of accessory attachments not recommended by SharkNinja may cause fire, electric shock or injuries.
- 27 When using this appliance, provide at least 15cm (6 inches) of space above and on all sides for adequate air circulation.
- 28 **DO NOT** operate your appliance in a cupboard. When storing in a cupboard always unplug the unit from the electrical socket. Not doing so could create a risk of fire, especially if the appliance touches the walls of the garage or the door touches the unit as it closes.
- 29 To avoid possible steam damage, place the unit away from walls and cupboards during use.
- 30 **CAUTION:** The Cooking Pot and lid get very hot while unit is in use. Use care when touching hot surfaces and when removing food to avoid burns.
- 31 **DO NOT** use this unit to cook instant rice.
- 32 Electrical socket 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.
- 33 Should the unit emit black smoke, unplug immediately and wait for smoking to stop before removing the Cooking Pot.

- 34 **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 gloves and use available handles and knobs.
- 35 Extreme caution must be used when moving an appliance containing hot liquids. Improper use, including moving the cooker, may result in personal injury such as serious burns.
- 36 When unit is in operation, hot steam may be released into the air via the steam hole in the top of the lid. Place unit so steam hole is not directed toward, electrical sockets, cabinets or other appliances. Keep your hands and face at a safe distance from steam hole.
- 37 When using SLOW COOK setting, **ALWAYS** keep the lid closed.
- 38 Removable Cooking Pot can be extremely heavy when full of ingredients. Care should be taken when lifting pot from cooker base.
- 39 Allow unit to cool before cleaning, disassembly, putting in or taking off parts and storage.
- 40 When not in use and before cleaning, turn the unit off and unplug from socket to disconnect.
- 41 **DO NOT** clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating a risk of electric shock.
- 42 Please refer to the Cleaning & Maintenance section for regular maintenance of the appliance.
- 43 **DO NOT** place appliance on hot surfaces, near a hot gas or electric burner, in a heated oven or on a hob.

## REGISTER YOUR PURCHASE



### RECORD THIS INFORMATION

Model Number: \_\_\_\_\_

Serial Number: \_\_\_\_\_

Date of Purchase: \_\_\_\_\_  
(Keep receipt)

Store of Purchase: \_\_\_\_\_

### TECHNICAL SPECIFICATIONS

Voltage: 220-240V~, 50-60Hz  
Power: 1200W

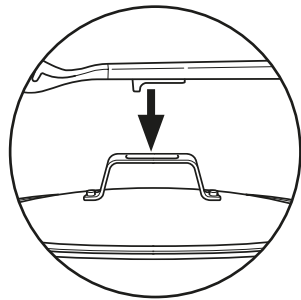
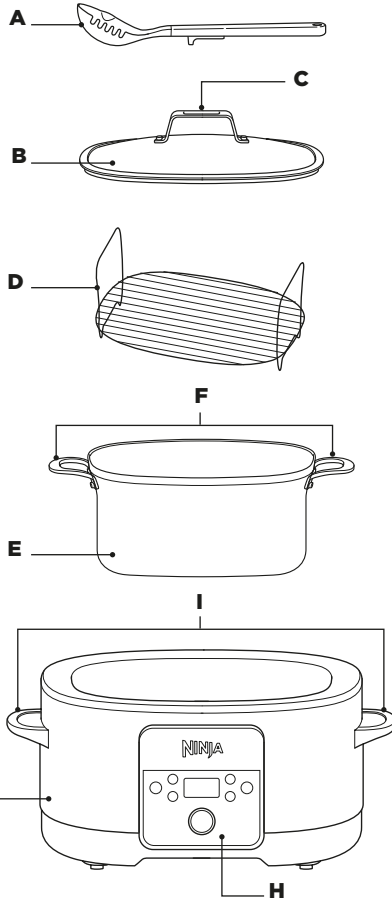
### PRODUCT REGISTRATION:

Please visit [ninjakitchen.co.uk](http://ninjakitchen.co.uk) or call 0800 862 0453 to register your new Ninja® product within 28 days of purchase. You will be asked to provide the store name, date of purchase and model number along with your name and address.

The registration will enable us to contact you in the unlikely event of a product safety notification.

## PARTS

- A** Spoon-Ladle
- B** Cooking Pot Lid
- C** Lid Handle/Spoon-Ladle Rest
- D** Steam Rack
- E** Removable Cooking Pot
- F** Removable Cooking Pot Side Handles
- G** Cooker Base
- H** Control Panel
- I** Cooker Base Handles



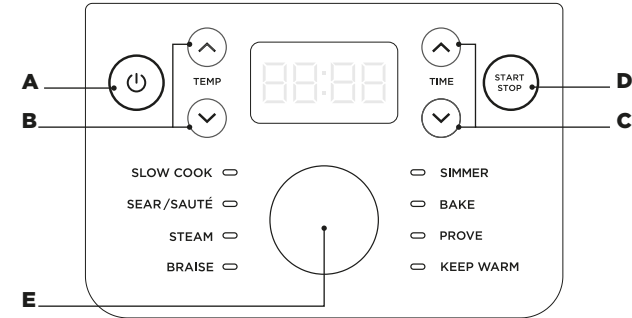
Tool rest prevents spoon-ladle from touching work surface and allows it to be neatly stored on the lid.

To order additional or replacement parts and accessories, visit [ninjakitchen.co.uk](http://ninjakitchen.co.uk).

## BEFORE FIRST USE

- 1** Remove and discard any packaging material and tape from the unit. Some stickers are to be permanently kept on the unit. **ONLY** remove stickers with 'peel here'.
- 2** Remove all accessories from the package and read this manual carefully. Please pay particular attention to operational instructions, warnings and important safeguards to avoid any injury or property damage.
- 3** Wipe the main unit and control panel with a damp cloth. **NEVER** submerge the main unit in water. Wash the Cooking Pot, Cooking Pot lid, spoon-ladle and steam rack in warm, soapy water then dry thoroughly.
- 4** We recommend turning the unit on and running it for 10 minutes without adding food. Make sure the area is well ventilated. This removes any packaging residue and odour traces that may be present. This is completely safe and not detrimental to the performance of the unit.

## GETTING TO KNOW THE COOKER



### OPERATING BUTTONS

- A** **(POWER):** This button shuts the unit off and stops all cooking modes.
- B** **TEMPERATURE ARROWS:** Use the up/down arrows to the left of the display to adjust the cooking temperature.
- C** **TIME ARROWS:** Use the up/down arrows to the right of the display to adjust the cooking time.
- D** **START/STOP BUTTON:** Press START to begin cooking. Pressing START/STOP during a cook cycle will stop cooking function.
- E** **FUNCTION DIAL:** Use the dial to select a cook function.

**NOTE:** If no cooking function is chosen, the unit will shut off after 10 minutes.

### COOKING FUNCTIONS

- SLOW COOK:** Cook your food at a lower temperature for a longer period of time. Ideal for casserole, chilli and stew.
- SEAR/SAUTÉ:** Use the unit as a hob for browning meats and to sauté vegetables.
- STEAM:** Gently cook delicate foods, such as fish and vegetables, using steam for a healthier way to cook.
- BRAISE:** Transform tougher cuts of meat by first browning at high heat (with a little oil or butter) and then simmering in liquid at a low heat.
- SIMMER:** Preset temp to gently simmer water or sauces at a consistent temperature.
- BAKE:** Bottom and side heat only (no convection fan) means this function is best for upside down puddings, poached fruit, baked apples and egg custard.
- PROVE:** Create an environment for dough to rest and rise.
- KEEP WARM:** Reheat or keep cooked food warm for longer periods of time.

## USING THE COOKER

### Slow Cook

- 1** Use the dial to select SLOW COOK.
- 2** Press the TEMP arrows to select HI or LO.
- 3** Select a time between 3 and 12 hours in 15-minute increments.

**NOTE:** SLOW COOK LO time may be adjusted between 6 and 12 hours. SLOW COOK HI may be adjusted between 3 and 12 hours.

- 4** Press START/STOP to begin cook time.
- 5** When cook time reaches zero, the unit will beep, automatically switch to KEEP WARM and begin counting up. Press START/STOP to switch off KEEP WARM.

**NOTE:** The unit will automatically shut off after 12 hours on KEEP WARM.

### Sear/Sauté

- 1** Use the dial to select SEAR/SAUTÉ.
- 2** Press the TEMP arrows to choose HI or LO temperature. The timer will count up to keep track of cook time.

**NOTE:** It is recommended to let the unit heat up for 5 minutes prior to adding ingredients.

- 3** Press START/STOP to begin cooking.
- 4** Press START/STOP to turn off the SEAR/SAUTÉ function.

**NOTE: DO NOT** use metal utensils, they will scratch the non-stick coating on the pot.

**NOTE:** You can use this function with or without the lid placed on the pot.

## USING THE COOKER - CONT

### Steam

- 1 Add at least 250ml water or stock into the pot. Place rack into pot and place ingredients on the rack.
- 2 Use the dial to select STEAM.
- 3 Use the TIME arrows to adjust cook time in 1-minute increments between 1 minute and 1 hour. The preset time is 10 minutes.
- 4 Press START/STOP to begin cooking.
- 5 The display will show PrE, indicating the unit is preheating to selected temperature.
- 6 When the unit reaches the appropriate steam level, the display will show the set temperature and the timer will begin to count down.
- 7 When cook time reaches zero, the unit will beep and END will flash twice on the display

**NOTE:** Use 250ml or more of liquid when steaming.

### Braise

- 1 Sear ingredients in the pot using the Sear/ Sauté instructions.
- 2 Once complete, deglaze with wine or stock.

**NOTE:** To deglaze, pour 125ml liquid into pot. Scrape brown bits from bottom of pot and mix into cooking liquid.

- 3 Add remaining cooking liquid and ingredients into the pot.
- 4 Turn the dial to select BRAISE. The default time setting of 06:00 will display.

**NOTE:** There is no variable temperature selection for the BRAISE function. The temperature is set to 99°C.

- 5 Use the TIME arrows to set cook time in 15-minute increments between 1 - 12 hours.
- 6 Press START/STOP to begin cooking. When cook time reaches zero, unit will beep and display END for 5 minutes.

### Simmer

- 1 Use the dial to select SIMMER.

**NOTE:** There is no variable time or temperature selection for the SIMMER function. The temperature is set to 99°C. Timer will start counting up.

**NOTE:** It is recommended to let the unit heat up for 5 minutes prior to adding ingredients.

- 2 Press START/STOP to begin cooking.
- 3 Press START/STOP to turn off the SIMMER function.

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

**NOTE:** You can use this function with or without the lid placed on the pot.

### Bake

This product does not use a convection fan so it's best for upside down cakes or puddings, using it as a bain marie or for steamed puddings and cheesecakes.

- 1 Place ingredients and any recommended accessory into the pot.
- 2 Turn the dial to select BAKE. The default temperature will display.
- 3 Use the TEMP arrows to set temperature between 120°C and 230°C.
- 4 Use the TIME arrows to adjust cook time in 1-minute increments up to 1-hour or 10-minute increments up to 6-hours.
- 5 Press START/STOP to begin cooking.
- 6 When cook time reaches zero, unit will beep, automatically switch to KEEP WARM and begin counting up. Press START/STOP to switch off KEEP WARM.

### Prove

- 1 Place dough in the pot and place the lid on top.
- 2 Turn the dial to select PROVE. The default temperature setting of 35°C will display.
- 3 Use the TEMP arrows to set temperature. in 5-degree increments between 30°C and 40°C.
- 4 Use the TIME arrows to adjust the prove time in 5-minute increments up to 4-hours.
- 5 Press START/STOP to begin cooking.
- 6 When cook time reaches zero, unit will beep, and END will flash 3 times on the display.

### Keep Warm

- 1 Use the dial to select KEEP WARM. There is no temperature or time selection. The time will start counting until you press START/ STOP to end the program.

## CLEANING & MAINTENANCE

### Dishwasher & Hand-Washing

The unit should be cleaned thoroughly after every use.

- 1 Unplug the unit from the wall socket before cleaning.
- 2 To clean the cooker base and the control panel, wipe them clean with a damp cloth.
- 3 Hand washing is recommended to extend the life of the Cooking Pot. If food residue is stuck on the Cooking Pot, fill 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.
- 4 The Cooking Pot, glass lid and spoon-ladle can be washed in the dishwasher. If food residue is stuck on these items then use a non-abrasive cleaner.
- 5 Air-dry all parts after each use.

**NOTE: NEVER** put the main unit in the dishwasher or immerse it in water or any other liquid.

## TROUBLESHOOTING GUIDE

### The unit won't turn on.

- Make sure the power cord is securely plugged into the socket.
- Try plugging the cord into a different socket.
- Reset the circuit breaker if necessary.

### "ADD POT" error message appears on display screen and the unit is beeping.

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

### "ADD WATER" error message appears on display screen.

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

### 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.

### The unit is counting up rather than down.

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

### "E1", "E2"

- The unit is not functioning properly. Please contact Customer Service at 0800 862 0453. We ask that you register your product online at [ninjakitchen.co.uk](http://ninjakitchen.co.uk) and have the product on hand when you call, so we may better assist you.

### Why did my unit shut off?

- If a cook function is not chosen within 10 minutes after turning on the unit, it will automatically shut off.

## HELPFUL HINTS

- 1 Removable Cooking Pot is oven safe up to 260°C.
- 2 Use KEEP WARM to keep food at a warm, food-safe temperature after cooking.
- 3 Refrain from removing the lid during a cook cycle.
- 4 The Cooking Pot is **NOT** hob safe.
- 5 For longevity, we recommend hand-washing the Cooking Pot.
- 6 The glass lid can be cleaned in the dishwasher.
- 7 The spoon-ladle can be cleaned in the dishwasher.
- 8 Preheat time will vary depending on quantity and temperature of ingredients.
- 9 **ALWAYS** use oven gloves when removing the Cooking Pot from the base unit.
- 10 **ALWAYS** use oven gloves when removing glass lid from the Cooking Pot.
- 11 Store extra food in sealed, freezer-friendly containers.