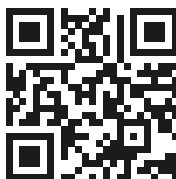


**NINJA**  
**WOODFIRE**

**PRO XL** Electric BBQ Grill  
& Smoker  
with Smart Cook System

# QUICK START GUIDE & RECIPES



**SCAN HERE**  
for tips, how  
to videos and  
more recipes

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

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NINJA

TEST

KITCHEN



SCAN FOR  
MORE RECIPES

[www.ninjatestkitchen.eu](http://www.ninjatestkitchen.eu)

RECIPE  
KEY

VG

VEGAN

V

VEGETARIAN

NUT-FREE

GLUTEN-FREE

DAIRY-FREE

BUILT-IN  
PROBE

WOODFIRE  
FLAVOUR

Look out for this icon to add Woodfire Flavour to your dish. For more info see page 10-13.

# WHAT'S IN THE BOX

## NON-STICK GRILL PLATE

Use with every cooking function. Fits up to 2 full racks of ribs, 10 burgers, or 2 3kg whole chickens.

## REMOVABLE PELLET BOX

Comes installed in the unit. Always insert before adding pellets.



SAMPLE PELLETS



## GREASE TRAY & LINER

Always insert grease tray before every use.



## BUILT-IN PROBE

Continuously monitors the internal temperature of food for the perfect cook.

## BACK OF GRILL

## ON/OFF SWITCH

## PELLET SCOOP

Designed to measure the perfect amount of pellets for one smoke session.

## WIRE MESH BASKET

Ideal for Air Fry or Roast functions. Fits up to 1.8kg of food.



## CLEANING

Allow unit and accessories to cool before moving and cleaning. Refer to page 6 in the instructions for more information.

This unit is designed for outdoor use and is weather resistant. A stand and cover is available from [ninjakitchen.co.uk](http://ninjakitchen.co.uk)



# GUIDE TO CONTROL PANEL



**POWERING THE GRILL** To switch grill on, first plug in, check RCD plug and then ensure on/off switch at the back on the unit is switched on.

- A OFF**  
Rotate dial clockwise to select cooking function.  
*NOTE: when display is illuminated, unit is on.  
When unit is not in use, ensure dial is in OFF position.*
- B COOKING FUNCTIONS**  
Smoker, Grill, Air Fry and Roast
- C WOODFIRE FLAVOUR**  
Automatically enabled when using the Smoker function. Press for all other functions to add smoky flavour. IGN will appear on the display when Woodfire is enabled.  
*NOTE: Selecting the Woodfire button when using the Smoker function will deactivate Woodfire for Smoker.*
- D TEMP**  
Use the ☺ and ☹ buttons to the left of the display screen to adjust your temperature.

- E MANUAL**  
Switches the display screen so you can manually set the target temperature for the probe.
- F PRESET**  
Switches the display screen so you can select a preset target temperature for the probe based on food load and desired results. Use the arrows to the right of the display to select protein type and the arrows to the left of the display to select desired cook level..
- G TIME**  
Use the ☺ and ☹ buttons to the right of the display screen to adjust your time.
- H START|STOP**  
Press to start or stop the current cook function, or press and hold for 4 seconds to skip preheat.  
**PREHEAT FOR BETTER RESULTS**  
For best grilling results, let the grill fully preheat.

## CLEANING INSTRUCTIONS

Allow unit and accessories to cool before moving unit and removing any accessories.

- STEP 1**  
Remove built-in thermometer (if used) and wipe down with a damp cloth.  
*NOTE: The thermometer and holder are hand-wash only and should never be immersed in water or any other liquid.*
- STEP 2**  
Remove smoke box and safely discard all cooled contents after each use. Use a wire brush to remove extra build up after every 10 uses. **DO NOT** use liquid cleaning solution on the smoke box.
- STEP 3**  
Carefully remove cooled grease tray from back of unit and safely discard grease contents after each use. Hand-wash grease tray in warm, soapy water.
- STEP 4**  
Wipe down the inner lid with a damp cloth after each use to remove grease and deodorise unit. Remove grill plate and crisper basket (if used) after each use and hand-wash with warm, soapy water.

### BBQ GRILL



High-heat searing and char-grilling for steaks, burgers and more  
*Pages 16-31*

### BBQ SMOKER



Low and slow smoking for BBQ classics like ribs and pulled pork  
*Pages 34-39*

### AIR FRYER



Guilt-free fried favourites, now outdoors  
*Pages 50-53*

### ROAST



Tenderise meats, roast vegetables and more.



## ADD SMOKE TO ANYTHING

Just add pellets, select a cooking function, and press the WOODFIRE FLAVOUR button. The grill will do the rest.

*NOTE: Woodfire Flavour is automatically enabled when using the Smoker function.*





SCAN HERE TO BUY  
MORE PELLETS

# NINJA<sup>®</sup>

## WOODFIRE PELLETS

**100% REAL WOOD**  
**100% AUTHENTIC SMOKY FLAVOURS**

Use for **FLAVOUR** not **FUEL** so you only need 1 scoop  
per cooking session.

For best results, performance, and flavor, 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.

### 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 smoke.

### CONSISTENT FLAVOUR

The size and shape of our pellets are engineered for optimal air flow and consistent smoky flavour.

# SMOKY FLAVOUR SCALE

Our recipes are designed to be used exclusively with Ninja Woodfire Pellets.

**MILD**

**RICH**



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



### ALL-PURPOSE BLEND

**FLAVOUR:** Balanced, mild, sweet

**COMPOSITION:** Cherry, maple, oak

**SUITABLE FOR:** Fish, vegetables, fruits, plant-based proteins

### ROBUST BLEND

**FLAVOUR:** Rich, classic BBQ

**COMPOSITION:** Hickory, cherry, maple, oak

**SUITABLE FOR:** Beef, pork, lamb and chicken

## TIPS & TRICKS

No need to refuel while cooking, just throw 1 full scoop of pellets into the smoke box and the grill does the rest.

Certain foods like vegetables may absorb more smoky flavour than others.

We do not recommend using Ninja Woodfire Technology with frozen foods.

Wood ash is an excellent source of nutrients for plants. To use in your garden, lightly scatter ash (once cooled) on the soil or add it to your existing compost.

# QUICK START GUIDE

Using the **Grill, Air Fry & Roast** functions

## STEP 1 SET UP

- Place the grill on a level, flat surface like a garden table or stand.
- Open the lid and install the grill plate by positioning it flat on top of the heating element so it sits into place.
- Install the grease tray by sliding it into place at the back of the grill.




**TIP** For easier, faster clean up, line the grease tray with the liner provided.

## STEP 4 PREHEAT

- Let the grill fully preheat before adding food or this may lead to overcooking.
- Press **START** to begin preheating. If using **WOODFIRE FLAVOUR TECHNOLOGY**, the pellets will go through an ignition cycle (IGN), then the grill will begin preheating (PRE).

**Preheat times by function:**  
**Grill:** HI 8-12 | MED 6-11 | LO 5-9mins  
**Air Fry, Roast:** Approximately 5 mins

 Pellet ignition times will take an additional 2-4 minutes.

## STEP 2 ADD PELLETS

 **DON'T WANT SMOKE?**  
Skip step 2

- Choose a flavour - All Purpose or Robust.
- Using the pellet scoop, fill scoop to the top. Level off to avoid spilling.  
**NOTE: 1 Scoop is enough for 1 smoke session.**
- While holding the smoke box lid open, pour pellets into the smoke box until filled to the top.



## STEP 5 COOK

- Once grill has preheated, "ADD FOOD" will appear on the screen.
- Open the lid to add ingredients to the grill.
- Close the lid. The grill will begin cooking and the timer will begin to count down.

## STEP 3 PROGRAM

Press to select **GRILL, AIR FRY or ROAST.**



- If you added pellets, press the **WOODFIRE FLAVOUR** button.
- Use the ⌚ and ⌚ buttons to the left of the display screen to adjust your temperature.
  - Use the ⌚ and ⌚ buttons to the right of the display screen to adjust the cook time.
  - Press **START/STOP** to begin preheating. If using **WOODFIRE FLAVOUR** the pellets will go through an ignition cycle (IGN), then the grill will begin preheating (PRE).

## STEP 6 SERVE

- When cook time is complete, the grill will beep and "DONE" will appear on the display.
- Remove food from grill, then enjoy!

# QUICK START GUIDE

Using the **Smoker** function

## STEP 1 STARTING UP

- Follow instructions as per Step 1 & 2 on adjacent page.
- Add ingredients to the grill then close the lid.



## STEP 2 COOK

- Select the **SMOKER** function.
- Use the ⌚ and ⌚ buttons to the left of the display screen to adjust your temperature.
- Use the ⌚ and ⌚ buttons to the right of the display screen to adjust the cook time.
- Press the **START/STOP** button to begin cooking.
- The timer will begin to count down.

**NOTE:** There is no preheat time for the Smoker function. The pellets will go through an ignition cycle (IGN) for 3-6 minutes, then the grill will begin cooking and the timer will begin to count down.

## STEP 3 SERVE

- When cook time is complete, the grill will beep and "DONE" will appear on the display.
- Remove food from grill, then enjoy!

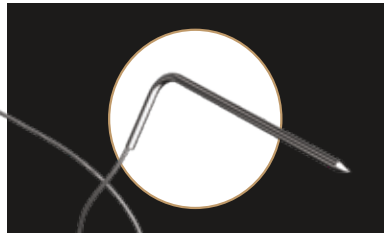
**NOTE:** When using the Smoker function, there may be a lot of smoke initially, which will reduce during cooking. Even though the smoke may not be visible, it is still adding flavour to food.

## HELPFUL TIPS FOR OPTIMISING SMOKY FLAVOUR

- For optimal smoke flavour, keep ingredients cold before putting them on the grill and minimise the time the lid is open when adding or flipping food.
- We recommend not to use any oils or non-stick sprays when smoking because smoke will not adhere to the food as well.
- Smaller food loads such as vegetables and minced meat absorb more smoke.
- If you want to add more pellets, pour in another full scoop of pellets after the first batch has completely burned. Press and hold **WOODFIRE FLAVOUR TECHNOLOGY** for 4 seconds to ignite the smoke box of pellets. DO NOT re-fill more than 2 times.



# COOKING WITH THE PROBE



## NO GUESSWORK

Select food type and cook level, then insert built-in probe.



## PERFECT COOK

Built-in probe continuously monitors temp. The grill automatically shuts off when food is perfectly done.



## BBQ SMOKING

Get perfect BBQ results every time. No need to constantly check your food or open the lid. The grill will let you know when your food is ready.

## 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 sirloin steak. Using different cuts of steak and different sizes can alter the outcome.

# HOW TO PLACE THE PROBE

For complete probe instructions, see your Ninja® Instructions on page 10.

## FOOD TYPE

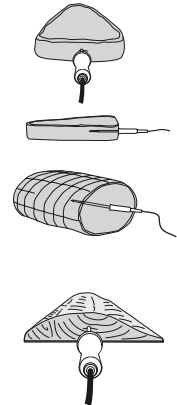
Steaks  
Pork chops  
Lamb chops  
Chicken breasts  
Burgers  
Tenderloins  
Fish fillets

## PLACEMENT

- Insert probe horizontally into the centre of the thickest part of the meat.
- Make sure the tip of the probe is inserted straight into the centre of the meat, not angled toward the bottom or top of it.
- Make sure the probe is close to (but not touching) the bone and away from any fat or gristle.

**NOTE:** The thickest part of the fillet may not be the centre. It is important that the end of the probe hits the thickest part so desired results are achieved.

## CORRECT



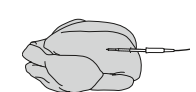
## INCORRECT



**DO NOT** use the probe with frozen protein or for cuts of meat thinner than 2cm.

## Whole chicken





- 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.



See next page for Step by Step Instructions.

# COOKING WITH THE PROBE

The Smart Cook System and probe continuously monitors cook level throughout the cooking process, unlike a traditional instant-read probe.

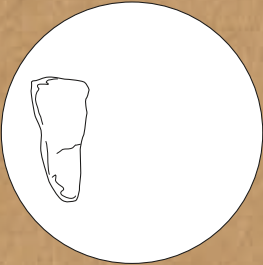
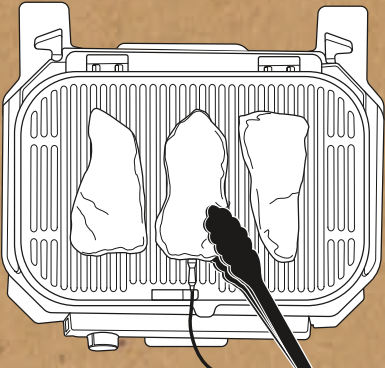
STEP 1 SET UP	STEP 2 SELECT COOK FUNCTION	STEP 3 PROGRAM PROBE	STEP 4 PLACE PROBE	STEP 5 ADD FOOD	STEP 6 TRACK PROGRESS	STEP 7 CARRY-OVER & REST
<ul style="list-style-type: none"><li>Remove the storage compartment from the front of the unit, below the control panel.</li><li>Unwind cord and remove probe.</li><li>Plug probe into socket on the left side of the control panel.</li></ul> <div> If adding woodfire flavour, open bag of Ninja Woodfire Pellets.</div> <div> Using the pellet scoop, reach scoop into bag to fill scoop to the top, level off to avoid spilling.</div> <div> While holding the smoke box open, pour pellets into the box until filled to the top.</div>	<ul style="list-style-type: none"><li>Turn the unit on by rotating the dial clockwise from the OFF position to select SMOKER, GRILL, AIR FRY or ROAST.</li></ul> <div> If you added pellets, press the WOODFIRE FLAVOUR button.</div> <p><b>NOTE:</b> Woodfire Flavour is automatically enabled when using the Smoker function.</p> <ul style="list-style-type: none"><li>Use the left arrows to select desired cook temperature. (setting a time is not necessary when using the probe).</li></ul>	<ul style="list-style-type: none"><li>Press the <b>PRESET</b> button.</li><li>Use the right arrows to choose the desired protein.</li><li>Use the left arrows to choose the desired cook level.</li></ul> <p><b>NOTE:</b> If selecting the <b>MANUAL</b> button, use the internal cook temperatures recommended in the instruction booklet.</p>	<ul style="list-style-type: none"><li>Press the <b>START/STOP</b> button to begin preheating.</li></ul> <p><b>NOTE:</b> While preheating is strongly recommended, you can skip it by pressing and holding the <b>START/STOP</b> button for 4 seconds.</p> <ul style="list-style-type: none"><li>Wait until unit is fully preheated before adding food.</li><li>Insert probe in protein using the “How to Place the Probe” guide on the previous page.</li></ul> <p><b>NOTE:</b> There is no preheat time for the SMOKER function. Add your food before pressing START. Pellet ignition time will take 3–6 minutes before the timer begins counting down.</p>	<ul style="list-style-type: none"><li>Once unit has preheated, “ADD FOOD” will appear on the screen.</li><li>Add the food with probe grip fully inside the unit, and close the lid over cord to begin cooking.</li></ul> <p><b>NOTE:</b> DO NOT close lid on probe grip, as this will prop open the lid and create inaccurate readings.</p>	<ul style="list-style-type: none"><li>The progress bar at the top of the display will track cook level.</li><li>Flashing cook level indicates progression to that level.</li><li>When using Grill, the unit will beep and display FLIP. Flipping is optional but recommended.</li></ul>	<ul style="list-style-type: none"><li>Unit will beep and show “GET FOOD”, indicating it’s time to carry-over cook and rest food on a plate for 3–5 minutes.</li><li>Carry-over cooking is when food retains heat and continues to cook after being removed from the source of heat.</li></ul>

## DID YOU KNOW?

### Meat keeps cooking when you remove it from the grill.

To prevent overcooking, unit will beep right before food reaches desired cook level, taking carry-over cooking into account.

**NOTE:** Skipping carry-over cooking and cutting into food right away may result in a rarer level of cook.

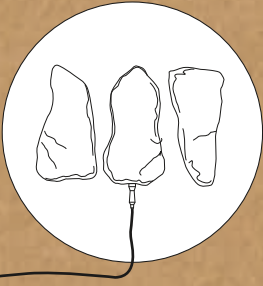


### REMOVING YOUR FOOD



Transfer meat to a plate using silicone-tipped tongs with the probe still inserted.

**WARNING:** Probe and grip will be hot.



### CARRY-OVER COOKING & RESTING



Allow protein to carry-over cook and rest for 3–5 minutes. “REST” will appear and timer will count up.

# WEEKNIGHT BBQ MEALS

For more combinations and recipes, refer to grill charts from page 48 or visit [ninjatestkitchen.eu](http://ninjatestkitchen.eu)

	CHICKEN	BEEF		PORK	FISH	PLANT BASED
						
1. PICK A PROTEIN	CHICKEN MINI FILLETS (500g)	4 SIRLOIN STEAKS (225g each)		8 SAUSAGES (400g)	4 SALMON FILLET (120g each)	4 PLANT BASED BURGERS (113g each)
2. PROTEIN MARINADE OR RUB	Cajun spice blend	Café Mocha spice blend		Apple vinegar marinade	Basic BBQ spice blend	Spicy mustard marinade
3. PICK A VEGETABLE (Add from start unless stated otherwise)	2 courgettes (250g), sliced lengthways into 1cm spears OR Asparagus spears green (250g), whole <b>(Add 3 minutes after chicken)</b>	2 Beef steak tomatoes (125g each), halved OR 4 whole portobello mushrooms (380g) OR 4 corn on cob		3 onions (300g), halved with roots intact AND 4 sweetcorn cobettes OR 1 sweet potato (400g), cut into 1cm rings	Asparagus spears green (250g) whole <b>(Add 3 minutes after salmon)</b> OR 2 courgettes (350g), sliced lengthways into 1cm spears	4 corn on cob <b>(Start 3 minutes before burgers)</b> OR Aubergine (300g), sliced into 1cm rings OR 2 Beef steak tomatoes (125g each), halved OR 4 whole portobello mushrooms (380g)
4. VEGETABLE PREP	Brush with 1-2 tablespoons oil, season as desired	Brush with 1-3 tablespoon oil, season as desired		Brush with 1-3 tablespoons oil, season as desired	Brush with 1-2 tablespoons oil, season as desired	Brush with 1 tablespoon oil, season as desired
5. SET GRILL TEMP (Add woodfire flavour if desired)	HI	HI		LO	HI	HI
6. SET TIME & SELECT START/STOP	7-8 mins	8-10 mins		10-13 mins	7-8 mins	8-10 mins



# KICKSTARTER RECIPE

## ULTIMATE SMOKED BBQ STEAK WITH GRILLED ASPARAGUS

BEGINNER RECIPE ●○○

**PROGRAM:** GRILL | **PREP:** 5 MINUTES | **PREHEAT:** APPROX. 12-14 MINUTES  
**COOK TIME:** APPROX. 12-16 MINUTES (DEPENDING ON DESIRED OUTPUT) | **MAKES:** 5 SERVINGS

### INGREDIENTS

5 x 225-280g ribeye steaks, approximately 2cm thick

1 ½ tablespoons sunflower oil, divided

Sea salt and ground black pepper,  
as desired

750g asparagus, trimmed



**TIP** Use the **Robust Blend** for a rich, classic BBQ smoke flavour.

### DIRECTIONS



To install the grill plate, position it flat on top of the heating element and gently press down until it sits into place, then close the lid. Plug probe into unit.



While holding the smoke box lid open, use the pellet scoop to pour pellets into the smoke box until filled to the top. Then close smoke box lid.



Turn dial to **GRILL**. Press **WOODFIRE FLAVOUR**. Use left arrows to set temperature to HI and select **PRESET**. To set the probe, use the right arrows to select BEEF and left arrows to select the desired cook level. Select **START/STOP** to begin preheating (IGN and preheating will take approx. 12-14 minutes).



While unit is preheating, brush each steak on all sides with 1 ½ tablespoons oil, then season with salt and pepper. Insert probe horizontally into the centre of the largest steak. Toss asparagus with remaining oil, then season with salt and pepper.



When unit beeps to signify it has preheated and "ADD FOOD" is displayed, open lid and place steaks on grill, gently pressing them down to maximise grill marks. Close lid over cord to begin cooking.



When unit beeps and the display reads FLIP, open lid, use silicone-tipped tongs to flip the steaks. Close lid over cord to continue cooking.



When unit beeps to signal the steaks are almost done cooking, open lid, transfer steaks to a cutting board, and let rest for 5 minutes.



While steaks are resting, place asparagus on grill plate and close lid. Turn dial to **GRILL**, set temperature to HI, and set time to 8 minutes. Select **START/STOP** to begin cooking. Toss asparagus halfway through cooking.



When cooking and resting are complete, open lid and remove asparagus from grill. Slice steaks and serve with asparagus.

\* See page 11 for proper probe placement.

# SMOKED BEEF BURGERS



BEGINNER RECIPE ●○○

**PROGRAM:** GRILL | **PREP:** 20 MINUTES | **PREHEAT:** APPROX. 12-14 MINUTES | **COOK TIME:** 12-15 MINUTES | **MAKES:** 12 SERVINGS

## INGREDIENTS

- 1.5kg 12% minced beef
- 2 teaspoons sea salt
- 1 teaspoon ground black pepper
- 2 teaspoons mixed herbs
- 1 teaspoon garlic powder, as desired, optional
- 1 teaspoon onion powder, as desired, optional
- 12 burger buns

## TOPPINGS (optional)

- Sliced smoked Cheddar cheese
- Tomato, sliced
- Red onion, peeled, thinly sliced
- Iceberg lettuce
- Pickles
- Ketchup
- Yellow mustard

## DIRECTIONS

- 1 To install the grill plate, position it flat on top of the heating element and gently press down until it sits into place, then close the lid. Plug probe into unit.
- 2 While holding the smoke box lid open, use the pellet scoop to pour pellets into the smoke box until filled to the top. Then close smoke box lid.

- 3 Turn dial to **GRILL**. Select **WOODFIRE FLAVOUR**. Use left arrows to set temperature to HI and select **PRESET**. To set the probe, use the right arrows to select **BEEF** and left arrows to select desired cook level. Select **START/STOP** to begin preheating (IGN and preheating will take approx. 12-14 minutes).
- 4 In a large bowl, place all ingredients besides the buns and mix until evenly combined. Separate mixture into 12 portions, then shape into flat patties, 8cm wide and 2cm thick (see tip). Make an indent in the centre of each patty (this will help them keep shape while cooking). Insert probe horizontally into the centre of 1 burger.
- 5 When unit beeps to signify it has preheated and “ADD FOOD” is displayed, open lid and place burgers onto grill, gently pressing them down to maximise grill marks. Close lid to over probe cord to begin cooking.
- 6 When unit beeps and the display reads FLIP, open lid and use silicone-tipped tongs to flip the burgers. Close lid to continue cooking.
- 7 When cooking is complete, transfer burgers to a warm plate to rest. Add burger buns to the grill cut side down and close lid. Turn dial to **GRILL**, set temperature to HI and set time to 3 minutes. Select **START/STOP** to begin cooking. The buns will take about 1 minute to brown.
- 8 Once toasted, remove the buns and repeat with remaining buns. Build burgers with desired toppings.



\* See page 11 for proper probe placement.

**TIP** Use the **Robust Blend** for a rich, classic BBQ smoke flavour.

**TIP** To achieve the perfect burger, place one ball of minced beef between two pieces of baking parchment. Then using a plate, gently press until 2cm thick.



# CHICKEN & CHORIZO KEBABS



BEGINNER RECIPE ●○○

**PROGRAM:** GRILL | **PREP:** 25 MINUTES | **PREHEAT:** APPROX. 12-14 MINUTES | **COOK TIME:** 10 MINUTES  
**MAKES:** 8-10 SERVINGS

## INGREDIENTS

1kg (about 4-6) skinless chicken breasts, cut into 3-4 cm cubes  
2 tablespoons sunflower oil  
3 garlic cloves, peeled, crushed  
1 ½ tablespoons finely chopped oregano leaves  
Juice of 1 ½ lemons plus extra wedges to serve  
Sea salt and ground black pepper, as desired  
8-10 x 25cm wooden skewers (soaked)  
1 x 225g chorizo sausage, cut into 2cm slices  
2 red onions, each cut into 12 wedges with the root attached to hold onion together  
Small handful chopped parsley, to serve, optional

**TIP** Use the **Robust Blend** for a rich, classic BBQ smoke flavour.

## DIRECTIONS

- 1 In a medium bowl add chicken, sunflower oil, garlic, oregano, lemon juice, salt and pepper and mix until evenly combined.
- 2 To build the skewers, thread ingredients in the following order, leaving one quarter of the skewer empty: chicken, chorizo and red onions.
- 3 To install the grill plate, position it flat on top of the heating element and gently press down until it sits into place, then close the lid.
- 4 While holding the smoke box lid open, use the pellet scoop to pour pellets into the smoke box until filled to the top. Then close smoke box lid.
- 5 Turn dial to **GRILL**. Press **WOODFIRE FLAVOUR**. Set temperature to HI and set time to 10 minutes. Select **START/STOP** to begin preheating (IGN and preheating will take approx. 12-14 minutes).
- 6 When unit beeps to signify it is preheated and “ADD FOOD” is displayed, open lid and add skewers to grill. Close lid to begin cooking.
- 7 When unit beeps and the display reads FLIP, open lid and use silicone-tipped tongs to flip the skewers. Close lid to continue cooking. Check if cooked after 8 minutes.
- 8 When cooking is complete, remove the skewers. Garnish with parsley and serve with lemon edges, if desired.





# REUBEN-STYLE HOT DOGS



INTERMEDIATE RECIPE ●●○

**PROGRAM:** GRILL | **PREP:** 25 MINUTES | **PREHEAT:** APPROX. 8 MINUTES | **COOK TIME:** 10 MINUTES | **MAKES:** 6 SERVINGS

## INGREDIENTS

- 3 small onions, peeled, cut into thin wedges with roots attached
- 2 tablespoons vegetable oil, divided
- 6 pork sausages
- 6 hot dog buns, cut
- 30g unsalted butter, melted
- 12 slices Emmental cheese
- 4-6 tablespoons sauerkraut to serve, optional
- 2 tablespoons finely chopped chives

## DRESSING

- 100g mayonnaise
- 20g ketchup
- 1 medium pickled gherkins (about 25g), finely chopped
- 10g creamed horseradish (or fresh, finely grated)
- 1 teaspoon Worcestershire sauce
- ½ teaspoon hot mustard (or powder)
- ½ teaspoon hot sauce
- Pinch sweet smoked paprika
- Sea salt and ground black pepper, as desired

## DIRECTIONS

- 1** In a small bowl, add all the dressing ingredients and mix until combined.
- 2** In a medium bowl, toss the onions with 1 tablespoon oil. Brush the sausage with the remaining 1 tablespoon.
- 3** To install the grill plate, position it flat on top of the heating element and gently press down until it sits into place, then close the lid.
- 4** Turn dial to **GRILL**, set temperature to LO and set time 10 minutes. Select **START/STOP** to begin preheating (preheating will take approx. 8 minutes).
- 5** When unit beeps to signify it is preheated and “ADD FOOD” is displayed, open the lid, add the sausages to one side of the grill and onions to the other. Close the lid to begin cooking.
- 6** When the unit beeps and displays FLIP, open the lid and turn the sausages. Give the onions a stir, then brush with butter. Close the lid to continue cooking,
- 7** When cooking is complete, transfer sausages and onions to a plate. Place the hot dog buns cut side down to the grill. Close the lid and leave to toast in the residual heat for 1 to 2 minutes.
- 8** To serve, divide the Emmental cheese slices between the toasted buns and top with sausages and onions (split standard sausages in half lengthways to fill the buns, if using). Top with sauerkraut if desired, followed by prepared dressing and chives.





# BLACK BEAN BURGERS WITH HARISSA SAUCE



INTERMEDIATE RECIPE ●●○

**PROGRAM:** GRILL | **PREP:** 10 MINUTES PLUS 20 MINUTES FREEZE TIME | **PREHEAT:** APPROX. 10 MINUTES  
**TOTAL COOK TIME:** 8 MINUTES | **MAKES:** 10 BURGERS

## INGREDIENTS

200g chestnut mushrooms, cleaned, roughly chopped  
 100g courgette, roughly chopped  
 2 x 400g cans black beans, drained  
 6 tablespoons harissa paste, divided  
 1 medium onion, peeled, diced  
 2 large garlic cloves, peeled, minced  
 1 tablespoon ground cumin  
 ½ tablespoon paprika  
 30ml dark soy sauce  
 2 tablespoons chopped parsley  
 100g panko bread crumbs  
 1 teaspoon salt  
 ½ teaspoon ground black pepper  
 200g vegan mayonnaise  
 2 tablespoons lime juice  
 10 brioche hamburger buns

## TOPPINGS (optional)

Lettuce  
 Sliced tomato  
 Sliced onion  
 Sliced avocado

## DIRECTIONS

- 1 To install the grill plate, position it flat on top of the heating element and gently press down until it sits into place, then close the lid.
- 2 Add the mushrooms and courgette to a food processor and pulse until finely chopped, then transfer to a large bowl. Add the beans and 2 tablespoons harissa paste to the food processor and pulse until evenly combined. Transfer bean mixture to the large bowl, then add the onions, garlic, cumin, paprika, soy sauce, parsley, panko, salt and pepper and mix until evenly combined.
- 3 Portion mixture into 10 balls, 110g each. Then shape into patties, 1.5cm thick. Place the burgers on a parchment-lined baking tray and freeze for 20 minutes.
- 4 Turn dial to select **GRILL**, set temperature to HI, and set time to 8 minutes. Select **START/STOP** to begin preheating (preheating will take approx. 10 minutes).
- 5 When unit beeps to signify it has preheated and “ADD FOOD” is displayed, open lid and place burgers on grill, gently pressing them down to maximize grill marks. Close lid to begin cooking. Cook for 8 minutes, flipping halfway through.
- 6 In a small bowl, whisk together mayonnaise, remaining 4 tablespoons harissa paste and lime juice.
- 7 When cooking is complete, transfer burgers to buns, top with prepared sauce and desired toppings.

**TIP** Want toasty buns? Add a few minutes of time by pressing the up arrow to add a few minutes of cook time. Place buns cut side down on the grill, close lid, and toast for about 1 to 2 minutes.

# PANEER TIKKA & PEPPER KEBABS WITH MINTED YOGURT



INTERMEDIATE RECIPE ●●○

**PROGRAM:** GRILL | **PREP:** 25 MINUTES | **PREHEAT:** APPROX. 6 MINUTES | **COOK TIME:** 15 MINUTES | **MAKES:** 9 SERVINGS

## INGREDIENTS

9 x 30cm wooden skewers (soaked)  
6 peppers (2 yellow, 2 green, 2 red),  
cut each into 27 squares (approx  
3cm in size)

2 large red onions, peeled, cut into  
18 wedges, root attached

2 x 225g blocks paneer, cut in 18  
cubes (about 2-3cm each)

Sea salt and ground black pepper, as  
desired

6 tablespoons tikka paste, plus two  
tablespoons sunflower oil

## MINTED YOGURT

400g Greek yogurt

Juice of 1 lemon

1 teaspoon caster sugar

1 teaspoon ground coriander

2 tablespoons water

4 tablespoons chopped mint leaves,  
plus extra leaves, to serve

## TO SERVE

Naan bread, optional

## DIRECTIONS

- 1 To install the grill plate, position it flat on top of the heating element and gently press down until it sits into place, then close the lid.
- 2 While holding the smoke box lid open, use the pellet scoop to pour pellets into the smoke box until filled to the top. Then close smoke box lid.
- 3 Turn dial to **GRILL**. Press **WOODFIRE FLAVOUR**. Set temperature to MED and set time to 15 minutes. Select **START/STOP** to begin preheating (IGN and preheating will take approx. 6 minutes).
- 4 To build the skewers, thread ingredients in the following order: green pepper, red pepper, yellow pepper, onion, paneer cube and repeat until skewers are nearly full. Season skewer ingredients on all sides with salt and pepper.
- 5 In a small bowl, whisk together the sunflower oil and tikka paste. Then brush onto the skewers to evenly cover.
- 6 When unit beeps to signify it is preheated and “ADD FOOD” is displayed, open lid and add skewers to grill length-ways.. Close lid to begin cooking.
- 7 When unit beeps and the display reads FLIP, open lid and use silicone-tipped tongs to flip the skewers. Close lid to continue cooking. Begin checking if cooked after 10 minutes.
- 8 While kebabs are cooking, prepare the minted yogurt. In a small bowl add Greek yogurt, lemon juice, sugar, ground coriander, water, chopped mint, salt and pepper and mix until evenly combined.
- 9 When cooking is complete, remove the skewers and garnish with mint leaves. Serve with minted yogurt and warm naan bread, if desired.

**TIP** Use the **All Purpose Blend** for a rich, classic BBQ smoke flavour.





# GRILLED HALLOUMI WRAP WITH AUBERGINES & PICKLES



BEGINNER RECIPE ●○○

**PROGRAM:** GRILL | **PREP:** 20 MINUTES | **PREHEAT:** APPROX.10 MINUTES | **COOK TIME:** 16 MINUTES  
**MAKES:** 6 SERVINGS

## INGREDIENTS

2 small or 1 large aubergines, sliced in 1½ cm rounds  
4 tablespoons extra-virgin olive oil, divided  
Sea salt and ground black pepper, as desired  
2 tablespoons finely chopped flat leaf parsley  
2 tablespoons finely chopped mint leaves  
Chilli flakes, as desired, optional  
2 x 250g block halloumi, cut in 6 slices  
6 x 24cm tortilla wraps  
Pickles, to serve (e.g. red onions, green chillis, cucumber)

## TO SERVE, optional

Tzatziki



## DIRECTIONS

- 1 In a small bowl, add all garlic yogurt ingredients, mix until combined, then set aside. Brush both sides of the aubergine slices with 2 tablespoons olive oil and season with salt and pepper.
- 2 To install the grill plate, position it flat on top of the heating element and gently press down until it sits into place, then close the lid. Turn dial to **GRILL**, set temperature to HI and set time 16 minutes. Select **START/STOP** to begin preheating (preheating will take approx. 10 minutes).
- 3 When unit beeps to signify it is preheated and “ADD FOOD” is displayed, open the lid and place the aubergine slices on the grill. Close lid to begin cooking.
- 4 After 6 minutes, open lid and use silicone-tipped tongs to flip the aubergines. Close lid to continue cooking for another 6 minutes. When 4 minutes remain, open lid and transfer aubergines to a large bowl, with the remaining extra-virgin olive oil, parsley, mint and chilli flakes, and mix to evenly combine.
- 5 Place halloumi slices on grill plate and close lid to begin cooking.
- 6 After 2 minutes, open lid and use silicone-tipped tongs to flip the halloumi. Close lid to continue cooking time runs out. Transfer halloumi to plate when done.
- 7 Place the tortillas on the grill and close the lid. Cook in the residual heat until warmed through, about 10 to 20 seconds on each side. Top the tortillas with halloumi, aubergine, Tzatziki and pickles. Roll up and serve warm.

# GRILLED MAPLE BALSAMIC CABBAGE WEDGES



INTERMEDIATE RECIPE ●●○

**PROGRAM:** GRILL | **PREP:** 5 MINUTES | **PREHEAT:** APPROX. 10 MINUTES | **TOTAL COOK TIME:** 16 MINUTES  
**MAKES:** 5-8 SERVINGS

## INGREDIENTS

1 x 950g head white cabbage, cut into wedges (approx. 10 wedges)  
2 tablespoons vegetable oil  
Salt and ground black pepper, as desired  
30ml maple syrup  
30ml balsamic vinegar  
1 tablespoon vegan Dijon mustard  
½ garlic clove, peeled  
30ml olive oil  
Chives, as garnish



## DIRECTIONS

- 1 To install the grill plate, position it flat on top of the heating element and gently press down until it sits into place, then close the lid.
- 2 Season cabbage on all sides with oil, salt, and pepper. In a blender, blend the remaining ingredients except chives. Season as desired.
- 3 Turn dial to select **GRILL**, set temperature to HI, and set time to 16 minutes. Select **START/STOP** to begin preheating (preheating will take approx. 10 minutes).
- 4 When unit beeps to signify it has preheated and “ADD FOOD” is displayed, open lid and place cabbage wedges on the grill, gently pressing them down to maximise grill marks. Close lid to begin cooking.
- 5 When unit beeps and the display reads FLIP, open lid and using silicone-tipped tongs, flip the cabbage wedges. Close lid to continue cooking.
- 6 When cooking is complete, open lid and transfer wedges to a platter. Repeat with any remaining wedges. Top cooked cabbage wedges with balsamic dressing and sprinkle with chives.

# CHICKEN & AVOCADO QUESADILLAS WITH CHIPOTLE SAUCE



INTERMEDIATE RECIPE ●●○

**PROGRAM:** GRILL | **PREP:** 10 MINUTES | **PREHEAT:** APPROX. 8 MINUTES | **TOTAL COOK TIME:** 6 MINUTES  
**MAKES:** 3 SERVINGS

## INGREDIENTS

- 3 x 24cm tortilla wraps
- Vegetable oil spray, as necessary
- Cocktail sticks, to secure quesadillas
- FILLING**
- 200g cooked chicken pieces, finely sliced
- ½ avocado, diced
- 1 tablespoon chopped jarred jalapenos
- ½ small red pepper, finely diced
- ¼ small red onion, finely diced
- 2 tablespoons chopped fresh coriander
- 1 ½ teaspoon smoked paprika
- 1 teaspoon ground cumin
- 1 teaspoon oregano
- Salt and ground black pepper, as desired
- 100g Cheddar cheese

- Chipotle sauce**
- 170g sour cream
- 2 teaspoons chipotle paste
- ½ teaspoon ground cumin
- Juice of ½ lime
- 2 tablespoons chopped fresh coriander
- Salt and ground black pepper, as desired
- Coriander, as garnish

**TIP:** For a vegetarian friendly option, replace chicken with preferred plant-based chicken or black beans.

## DIRECTIONS

- 1 To install the grill plate, position it flat on top of the heating element and gently press down until it fits into place, then close the lid.
- 2 Turn dial to **GRILL**. Set temperature to LO and set time to 6 minutes. Select **START/STOP** to begin preheating (preheating will take approx. 8 minutes).
- 3 In a large bowl, add all filling ingredients and mix until evenly combined. Divide the mixture equally between 3 tortillas, covering only half of the surface. Fold the empty half over the filling, then pierce with a cocktail stick to secure.
- 4 When unit beeps to signify it has preheated and “ADD FOOD” is displayed, open lid spray grill with vegetable oil and place quesadillas on the grill. Close lid to begin cooking. Cook for 6 minutes, flipping halfway through (removing and reinserting the cocktail stick if needed).
- 5 To prepare the chipotle sauce, place all sauce ingredients in a small bowl and whisk until combined.
- 6 When cooking is complete, open the lid and carefully transfer each quesadilla to a plate. Remove cocktail sticks, cut and serve with chipotle dipping sauce.

# BARBECUED CORN ON COB WITH FLAVOURED BUTTERS



BEGINNER RECIPE ●○○

**PROGRAM:** GRILL | **PREP:** 15 MINUTES | **PREHEAT:** APPROX. 10 MINUTES | **COOK TIME:** 15 MINUTES  
**MAKES:** 12 SERVINGS

## INGREDIENTS

- 250g unsalted butter, softened at room temperature
- 12 husked sweetcorn cobs
- 2 tablespoons sunflower oil
- Sea salt and ground black pepper, as desired

### SUNDRIED TOMATO & BASIL BUTTER

- 60g sundried tomatoes, finely chopped
- 1 garlic clove, peeled, crushed
- 1½ Chives,spoons finely chopped basil

### CAJUN BUTTER

- 2 teaspoons Cajun seasoning
- Juice of ½ lime
- 3 tablespoons finely chopped coriander

### JALAPEÑO BUTTER

- 50g finely chopped pickled jalapeño peppers
- 1½ tablespoons finely chopped chives

## DIRECTIONS

- 1 Divide butter between 3 small bowls (about 80-85g per bowl). In the first bowl, mix in sundried tomatoes, garlic and chopped basil. In the second, mix in Cajun seasoning, lime juice and coriander. In the third bowl, mix in jalapeño peppers and chives. Season all butter to taste with salt and pepper.
- 2 Evenly cover each corn cob with oil, salt and pepper.
- 3 To install the grill plate, position it flat on top of the heating element and gently press down until it sits into place, then close the lid. Turn dial to **GRILL**, set temperature to HI and set time to 15 minutes. Select **START/STOP** to begin cooking (preheating will take approx. 10 minutes).
- 4 When the unit has beeped to signify it has preheated and “ADD FOOD” is displayed, open the lid and place the corn cobs on the grill, close lid and begin cooking. Open lid to turn corn regularly. Check if cooked after 8 minutes.
- 5 When cooking is complete, open lid, remove corn from grill and serve hot with flavoured butters.



# GRILLED FRENCH TOAST PEACH SANDWICHES

INTERMEDIATE RECIPE ●●○

**PROGRAM:** GRILL | **PREP:** 10 MINUTES | **PREHEAT:** APPROX. 9 MINUTES | **TOTAL COOK TIME:** 7 MINUTES

**MAKES:** 10 SERVINGS

## INGREDIENTS

- 3 medium eggs
- 90ml milk
- 1 tablespoon maple syrup
- 1 ½ teaspoons ground cinnamon, divided
- 2 teaspoons vanilla extract
- ¼ teaspoon salt
- 1 French baguette, ends removed, sliced into 20 x 1.5cm slices
- 2 x nearly ripe peaches, each cut into 10 wedges
- Vegetable oil spray, as necessary
- 25g granulated sugar
- 10 scoops vanilla ice-cream

**NOTE** The Ninja Flat Plate might be useful for this recipe. Buy from [ninjakitchen.co.uk](http://ninjakitchen.co.uk)



## DIRECTIONS

- 1** To install the grill plate, position it flat on top of the heating element and gently press down until it fits into place, then close the lid.
- 2** Turn dial to **GRILL**. Set temperature to MED and set time to 7 minutes. Select **START/STOP** to begin preheating (preheating will take approx. 9 minutes).
- 3** In a shallow bowl, whisk the eggs, milk, maple syrup, 1 teaspoon cinnamon, vanilla, and salt until evenly combined. In a separate shallow bowl, add sugar and remaining cinnamon and mix to combine.
- 4** When unit beeps to signify it has preheated and “ADD FOOD” is displayed, open lid and spray grill with a vegetable oil. Place the peaches on the grill, close the lid and cook for 3 minutes, flipping halfway.
- 5** While the peaches grill, dip each piece of bread into the egg mix, soaking for 30 seconds on each side.
- 6** After 3 minutes, open lid and transfer the peaches to a plate to cool. Spray the grill with vegetables as needed, then place the prepared bread on the grill. Close the lid and cook for 4 minutes, flipping halfway through or until golden brown.
- 7** When cooking is complete, open the lid, transfer the French toast to a plate and evenly cover with prepared cinnamon sugar. To assemble add two peach wedges to French toast, top with 1 ice cream scoop, then place another piece of toast on top to create an ice cream sandwich. Gently press the top down to make easier to eat.



# KICKSTARTER RECIPE

## SMOKED PULLED PORK

BEGINNER RECIPE ●○○

**PROGRAM:** SMOKER | **PREP:** 5 MINUTES | **COOK TIME:** 3-4 HOURS PLUS RESTING | **MAKES:** 8-10 SERVINGS



### INGREDIENTS

2 x 1.8-2.3kg pork shoulders

150g spice seasoning  
(ideas can be found on page 63)

Sea salt and ground black pepper, as  
desired

**TIP** Use the  
**Robust Blend**  
for a rich, classic  
BBQ smoke flavour.

### DIRECTIONS



Liberally season pork on  
all sides with desired  
seasoning, salt and  
pepper.

**TIP** Leave fat on to keep  
meat moist during  
cooking



To install the grill plate,  
position it flat on top of  
the heating element and  
gently press down until  
it sits into place. Plug  
probe into unit. Place  
pork onto grill plate, fat  
side uppermost. Insert  
probe into the thickest  
part of pork, then close  
lid over cord.



While holding the  
smoke box lid open, use  
the pellet scoop to pour  
pellets into the smoke  
box until filled to the  
top. Then close smoke  
box lid.

\* See page 11 for proper probe placement.



Turn dial to **SMOKER**,  
use left arrows to set  
temperature to 120°C.  
Select MANUAL and set  
internal temperature  
to 95°C. Select **START/STOP**  
to begin cooking  
(preheating is not  
needed).



**NOTE** When using the Smoker  
function, there may be  
a lot of smoke initially,  
which will reduce during  
cooking. Even though  
the smoke is not visible  
it is still adding flavour  
to food.

When cooking is complete,  
leave lid closed and let pork  
rest for 45 minutes to 1 hour.  
Alternatively, remove pork  
from grill, cover in foil and let  
rest for at least 45 minutes  
to 1 hour. Then shred and  
toss or serve with sauce of  
choice (see page 46 for sauce  
recommendations).



# KICKSTARTER RECIPE

## SMOKED BABY BACK RIBS

BEGINNER RECIPE ●○○

**PROGRAM:** SMOKER | **PREP:** 10 MINUTES | **COOK TIME:** 2 HOURS 15 MINUTES | **MAKES:** 6-8 SERVINGS

### INGREDIENTS

3 x 450-600g racks pork “baby back” ribs (35cm x 9cm)  
75g Basic BBQ spice rub (ideas can be found on page 54)  
2 teaspoon fine sea salt

150ml cider vinegar, for basting, divided  
300ml BBQ sauce

### SIDES (optional)

Corn on the cob  
Coleslaw  
BBQ baked beans



### DIRECTIONS



To install the grill plate, position it flat on top of the heating element and gently press down until it sits into place.

**TIP** Use the **Robust Blend** for a rich, classic BBQ smoke flavour.



Liberal cover ribs on all sides with BBQ seasoning and salt, pressing to stick. Place ribs onto grill plate or place in rib rack. Using a brush, gently dap the ribs with vinegar, flip and repeat. Close the lid.



While holding the smoke box lid open, use the pellet scoop to pour pellets into the smoke box until filled to the top. Then close the smoke box lid. Turn dial to select **SMOKER**, set temperature to 120°C and set time to 2 hours 15 minutes. Select **START/STOP** to begin cooking (preheating is not needed).



After 45 minutes, open lid and dab ribs with vinegar, flip and repeat. Close lid to continue cooking. Repeat this process after another 45 minutes.

**NOTE** If your ribs are larger, add up to 15 minutes or continue to cook until desired output is achieved.



When 10 minutes remain, open lid and baste ribs with BBQ sauce. Close lid and cook for 5 minutes. After 5 minutes, open lid, flip ribs and baste again with BBQ sauce. Close lid and continue cooking. Cooking is complete when an instant read probe reads between 88-95°C.



When cooking is complete, open lid, transfer the ribs to a serving platter and let rest for 10 minutes before serving alongside corn, coleslaw and beans, if desired.

# TWO WHOLE SMOKED CHICKENS



INTERMEDIATE RECIPE ●●○

**PROGRAM:** SMOKER | **PREP:** 5 MINUTES | **TOTAL COOK TIME:** 1 – 1 HOUR 20 MINUTES | **MAKES:** 8+ SERVINGS

## INGREDIENTS

- 2 x 2-2.5kg whole chickens
- 2 heaped tablespoons spice seasoning of choice (ideas can be found on page 62)
- Salt and ground black pepper, as desired



## DIRECTIONS

- 1 To install the grill plate, position it flat on top of the heating element and gently press down until it sits into place. Plug probe into unit.
- 2 Liberally season chickens on all sides with desired seasoning, salt and pepper. Place chickens on grill. Insert probe into the thickest part of the largest chicken\*, then close lid over cord.
- 3 While holding the smoke box open, use the pellet scoop to pour pellets into the smoke box until filled to the top. Then close the smoke box.
- 4 Turn dial to select **SMOKER**, use left arrows to set temperature to 140°C. Select **MANUAL** and set internal temperature to 75°C. Select **START/STOP** to begin cooking (preheating is not needed).
- 5 When cooking is complete, open lid, remove chickens from grill, and let rest for at least 20 minutes. Serve with desired side dishes and sauce.

\* See page 11 for proper probe placement.

# SMOKED MACKEREL



BEGINNER RECIPE ●○○

**PROGRAM:** SMOKER | **PREP:** 10 MINUTES, PLUS 60 MINUTES BRINING | **TOTAL COOK TIME:** 30 MINUTES  
**MAKES:** 6 SERVINGS

## INGREDIENTS

- 6 x 80g-100g mackerel fillets
- Sea salt, as desired
- 1 ½ teaspoon black peppercorns, crushed
- 1 ½ teaspoon pink peppercorns, crushed
- 1 ½ teaspoon fennel seeds, crushed

## DIRECTIONS

- 1 Sprinkle the mackerel fillets generously with sea salt. Then place in the refrigerator to brine for at least 60 minutes. Once complete, rinse off the salt and pat the fillets dry.
- 2 To install the grill plate, position it flat on top of the heating element and gently press down until it fits into place. Place mackerel skin-side down onto grill plate. Sprinkle over crushed peppercorns and fennel seeds, then close the lid.
- 3 While holding the smokebox lid open, use the pellet scoop to pour pellets into the smoke box until filled to the top. Then close smoke box lid.
- 4 Turn dial to **SMOKER**, set temperature to 120°C. Set time to 30 minutes. Select **START/STOP** to begin cooking (preheating is not needed). After 20 minutes, check cook level. Cooking is complete when the fillets are a deep brown colour and the internal temperature reads 85-90°C.
- 5 When cooking is complete, serve the mackerel either hot or cold.



# SMOKED GARLIC BBQ CHICKEN WINGS

BEGINNER RECIPE ●○○

**PROGRAM:** AIR FRY | **PREP:** 30 MINUTES | **PREHEAT:** APPROX. 5 MINUTES | **COOK TIME:** 25 MINUTES  
**MAKES:** 8-12 SERVINGS

## INGREDIENTS

1.5kg chicken wings, separated into single bones (if needed)  
3 garlic cloves, peeled, crushed  
Juice of 3 limes  
3 tablespoons BBQ seasoning  
3 tablespoons sunflower oil  
Sea salt and ground black pepper, as desired

### TO SERVE, optional

Sour cream  
Lime wedges  
Salsa

**TIP** Use the **Robust Blend** for a rich, classic BBQ smoke flavour.

## DIRECTIONS

- 1 In a large bowl, add chicken wings, garlic, juice of 2 limes, BBQ seasoning, sunflower oil, salt and pepper and mix until evenly covered.
- 2 To install the grill plate, position it flat on top of the heating element and gently press down until it sits into place. Place Crisper Basket on grill, then close the lid.
- 3 While holding the smoke box lid open, use the pellet scoop to pour pellets into the smoke box until filled to the top. Then close smoke box lid.
- 4 Turn dial to **AIR FRY**. Press **WOODFIRE FLAVOUR**. Set temperature to 190°C and set time to 25 minutes. Select **START/STOP** to begin preheating (IGN and preheating will take approx. 5 minutes).
- 5 When the unit has beeped to signify it has preheated and “ADD FOOD” is displayed, open the lid and place the chicken wings in basket, close lid, and begin cooking.
- 6 When unit beeps and the display reads FLIP, open lid and use silicone-tipped tongs to flip the chicken. Close lid to continue cooking. Check if cooked after 15 minutes.
- 7 Cooking is complete when chicken reads 75°C on an instant read probe. Serve hot topped with extra coriander leaves, sour cream, salsa and lime wedges.

**TIP** For extra flavour, marinate chicken wings up to a day ahead.



# SMOKY HERB & GARLIC POTATO WEDGES

BEGINNER RECIPE ●○○

**PROGRAM:** AIR FRY | **PREP:** 40 MINUTES | **PREHEAT:** APPROX. 5 MINUTES | **COOK TIME:** 30-35 MINUTES  
**MAKES:** 6 SERVINGS

## INGREDIENTS

1.5kg Maris Piper or King Edward potatoes with peel, cut into 2.5cm thick wedges  
3 tablespoons sunflower oil  
1 ½ tablespoons fresh rosemary, finely chopped  
1 ½ tablespoons fresh thyme, finely chopped  
3 garlic cloves, peeled, crushed  
1 ½ teaspoons sea salt  
Sour cream and chopped chives to serve

**TIP** Use the **All Purpose Blend** for a rich, classic BBQ smoke flavour.



## DIRECTIONS

- 1 Place potatoes in a large bowl, cover with water and allow to soak for 30 minutes to remove excess starch. Drain potatoes through a colander, rinse in clean water and then wrap in a clean tea towel and pat dry.
- 2 Wipe the bowl clean, then add the potatoes, oil, herbs, garlic and salt and toss until evenly coated.
- 3 To install the grill plate, position it flat on top of the heating element and gently press down until it sits into place. Place Crisper Basket on grill, then close the lid.
- 4 While holding the smoke box lid open, use the pellet scoop to pour pellets into the smoke box until filled to the top. Then close smoke box lid.
- 5 Turn dial to **AIR FRY**. Press **WOODFIRE FLAVOUR**. Set temperature to 190°C and set time to 35 minutes. Select **START/STOP** to begin preheating (IGN and preheating will take approx. 5 minutes).
- 6 When unit beeps to signify it has preheated and “ADD FOOD” is displayed, open lid and place potato wedges in basket. Close lid to begin cooking.
- 7 When unit beeps and the display reads FLIP, open lid and use silicone-tipped tongs to flip the wedges. Close lid to continue cooking.
- 8 When cooking is complete, open lid, remove wedges from basket and serve.



# BBQ SMOKER CHART

Please use these charts as guides. If quantity differs, adjust cook time as needed.

INGREDIENTS	AMOUNT	PREPARATION	COOK TEMP	COOK TIME	INTERNAL TEMP
POULTRY					
Whole chicken	2 (2-2.5kg each)	Season as desired	140°C	1 hour 15 mins - 1 hour 45 mins	75 °C
Chicken thighs boneless and skinless	10-12 (100-125g each)	Season as desired	140°C	20-25 mins (flip halfway through cooking)	75 °C
Chicken breast	8 (150-200g each)	Season as desired	140°C	25-30 mins (Flip halfway through cooking)	75 °C
Turkey drumsticks	4 (800g each)	Season as desired	180°C	45-60 mins	75 °C
Duck breast	6-8 (180-200g each)	Season as desired	180°C	12-15 mins	65 °C
Duck legs	6-8 (225g each)	Season as desired	180°C	30-35 mins	85-95 °C
BEEF					
Topside	3 (1-2kg each)	Season as desired	120°C	1 hour - 1 hour 15 mins (flip halfway through cooking)	58 °C
Short ribs	10 (200-300g each)	Season as desired	135°C	45 mins - 1 hour 30 mins	85-95 °C
PORK					
Filletts	4-6 (400-450g each)	Season as desired	150°C	35-45 mins	85-95 °C
Loin	2-3 (1kg each)	Season as desired	120°C	2-3 hours	85-95 °C
Ribs	4 (500g each)	Season as desired	120°C	1 hour 30 mins - 2 hours 30 minutes.	85-95 °C
Shoulder	2 (1.8-2.3kg each)	Season as desired	120°C	3 hours 30 mins - 5 hours	85-95 °C
LAMB					
Leg of lamb	2 (2-2.5kg each)	Season as desired	120°C	3-4 hours	85-95 °C
Lamb shanks	6-8 (400-450g each)	Season as desired	120°C	1 hour 30 mins - 2 hours	85-95 °C
FISH					
Cod or Haddock loin fillets	8-10 (120-150g each)	Season as desired	120°C	15 mins	58-60 °C
Mackerel fillets	8 (80-90g each)	Season as desired	120°C	20 mins	58-60 °C
Salmon, whole fillet	2 (600g each)	Season as desired	120°C	20 mins	58-60 °C
Trout fillets	8-10 (120g each)	Season as desired	120°C	20 mins	58-60 °C

## BBQ SMOKER TIPS

- No need to bring to room temperature, use straight from the refrigerator for a smokier flavour.
- For proteins with a thick fat layer, like pork shoulder, trim off enough fat so that 1cm remains. Then place on the grill fat side up.
- For optimal smoke flavour, minimise the time the lid is open when adding or flipping food.
- When smoking, do not add any oil to the food. If oil is necessary, add very little.
- For best results, after cooking, allow small proteins to rest for at least 10 minutes and large proteins up to 1 hour wrapped in aluminum foil.



<div>GRILL CHART (CLOSED-LID COOKING)</div>		Want to add smoke? See page 8 for Woodfire Flavour Technology interaction.			
FOOD	AMOUNT	PREPARATION	COOK TEMP	COOK TIME	INTERACTION
POULTRY					
Chicken breast, boneless	8-10 (150-200g each)	Marinate or season as desired	HI	15-18 mins	Flip halfway through cooking
Chicken, legs	6-8 (230-260g each)	Marinate or season as desired	HI	16-18 mins	Flip 2 or 3 times during cooking
Chicken thighs, boneless	1.3kg	Marinate or season as desired	HI	10-12 mins	Flip 2 or 3 times during cooking
Chicken thighs, bone-in	1.5kg	Marinate or season as desired	HI	12-16 mins	Flip 2 or 3 times during cooking
Chicken wings	1.5kg	Marinate or season as desired	HI	14-18 mins	Flip 2 or 3 times during cooking
BEEF					
Beef burgers	10-12 (90-125g each), 2.5cm thick	Season with salt and pepper	HI	8-10 mins	Flip halfway through cooking
Fillet Steak	8-10 (170-230g each), 2½ -3 inch thick	Marinate or season as desired	HI	5-8 mins	Flip halfway through cooking
Sirloin	6 (225-280g each)	Marinate or season as desired	HI	3-6 mins	Flip halfway through cooking
Ribeye	6 (225-280g each)	Marinate or season as desired	HI	3-6 mins	Flip halfway through cooking
Rump	6 (225-280g each)	Marinate or season as desired	HI	3-6 mins	Flip halfway through cooking
PORK					
Hot dogs	30-36	N/A	MED	6-8 mins	Turn frequently through cooking
Pork ribs	3 rack, 1.5kg divided in half	Marinate or season as desired	LO	45 mins	Flip halfway through cooking
Back bacon rashers	8	N/A	HI	5-6 mins	Flip halfway through cooking
Pork loin chops, boneless	8-10 (120g each)	Marinate or season as desired	HI	6-7 mins	Flip halfway through cooking
Pork chops, bone-in, thick-cut	8 (250g each)	Marinate or season as desired	HI	15-22 mins	Flip halfway through cooking
Pork tenderloins	4-5 (500g each)	Marinate or season as desired	MED	25-30 mins	Flip 4 times through cooking
Sausages	20 (1.2kg)	N/A	LO	9-11 mins	Turn frequently through cooking
LAMB					
Lamb Chops	12 (100g each)	Marinate or season as desired	HI	6 mins	Flip halfway through cooking
VEGETARIAN					
Halloumi cheese	1kg, cut into 1cm slices	Brush with oil	HI	3-4 mins	Flip halfway through cooking
Tofu	1kg, cut into 1cm slices	Brush with oil, season as desired	HI	8-10 min	Flip halfway through cooking
Plant based burger	12 (113g each)	Brush with oil	HI	10-12 mins	Flip halfway through cooking

GRILL CHART (CLOSED-LID COOKING)

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FOOD	AMOUNT	PREPARATION	COOK TEMP	COOK TIME	INTERACTION
SEAFOOD					
Halibut or Cod, skin on	10 (125g each), 1-2cm thick	Coat lightly with oil, season as desired	HI	6-8 mins	N/A
Salmon, skin on	10-11 (125g each)	Coat lightly with oil, season as desired	HI	6-8 mins	N/A
Jumbo prawns	800g	Coat lightly with oil, season as desired	HI	4-5 mins	Flip halfway through cooking
Tuna	8-10 (120g each), 2.5cm thick	Coat lightly with oil, season as desired	HI	3-4 mins	Flip halfway through cooking
VEGETABLES					
Asparagus	3-4 bunches	Trimmed, coat lightly with oil, season as desired	HI	5-6 mins	Toss frequently through cooking
Peppers	6	Cut in quarters, coat lightly with oil, season as desired	HI	6-8 mins	Toss frequently through cooking
Broccoli	3-heads	Cut into 5cm pieces, toss with oil, season as desired	HI	8-10 mins	Toss frequently through cooking
Brussels Sprouts	1kg	Trim, cut in half, coat lightly with oil, season as desired	HI	11-15 mins	N/A
Cauliflower	1.2kg	Cut into 4cm pieces, toss with oil, season as desired	HI	8 mins	Toss frequently through cooking
Corn on the cob	12 husks	Coat lightly with oil, season as desired	HI	10-15 mins	Flip 2 or 3 times during cooking
Aubergine	2 large	Slice, coat lightly with oil, season as desired	HI	14-16 mins	Flip halfway through cooking
Green beans	600g	Trim, coat lightly with oil, season as desired	HI	7-8 mins	Toss frequently through cooking
Onions, white or red (sliced)	6	Peel, sliced, coat lightly with oil, season as desired	MED	5-8 mins	Toss frequently through cooking
Portobello mushrooms	10	Clean, coat lightly with oil, season as desired	HI	8-10 mins	N/A
Courgette	1kg	Cut in quarters lengthwise, coat lightly with oil, season as desired	HI	8-10 mins	Flip halfway through cooking
Tomatoes	9-10	Cut in half, coat lightly with oil, season as desired	HI	8-9 mins	Flip halfway through cooking
FRUIT					
Bananas	8	Peel, cut in half lengthwise	HI	5-6 mins	Flip halfway through cooking
Mango	5	Cut in half	HI	4-6 mins	Flip halfway through cooking
Pineapple	16 slices or spears	Peel cut in 5cm pieces	HI	8-10 mins	Flip halfway through cooking
Peach	8-10	Cut in half, stone removed	HI	3-5 mins	N/A



# FROZEN GRILL CHART (CLOSED-LID COOKING)

FOOD	AMOUNT	PREPARATION	COOK TEMP	COOK TIME	INTERACTION
FROZEN POULTRY					
Chicken breast	8-10 (120-140g each)	Marinate or season as desired	MED	18-20 mins	Flip 2 or 3 times during cooking
Chicken thighs	10 (1kg)	Marinate or season as desired	MED	9-11 mins	Flip 2 or 3 times during cooking
FROZEN BEEF					
Burgers	8-10 (110g each)	Season with salt and pepper	MED	9-11 mins	Flip halfway through cooking
Sirloin	6 (225-250g each)	Marinate or season as desired	MED	9-11 mins	Flip halfway through cooking
FROZEN PORK					
Pork chops, bone-in, thick-cut	6-8 (250g each)	Marinate or season as desired	MED	18-24 mins	Flip halfway through cooking
FROZEN SEAFOOD					
Halibut or Cod	8-10 (100-120g each), 1-2cm thick	Coat lightly with oil, season as desired	HI	9-12 mins	N/A
Salmon	10 (100-120g each), 2cm thick	Coat lightly with oil, season as desired	HI	12-14 mins	N/A
Jumbo prawns	800g	Coat lightly with oil, season as desired	HI	4-5 mins	Flip halfway through cooking
FROZEN VEGETARIAN					
Veggie burger	8-10 (120g each)	N/A	MED	9-11 mins	Flip halfway through cooking

AIR FRY CHART



Want to add smoke? See page 8 for Woodfire Flavour Technology interaction.

FOOD	AMOUNT	PREPARATION	COOK TEMP	COOK TIME	INTERACTION
PORK					
Bacon	8 thick cut rashers	N/A	210°C	10-12 mins	Turn frequently through cooking
Sausages	20, 1.2kg	N/A	200°C	18-23 mins	Turn frequently through cooking
POULTRY					
Chicken breast	8-10 (150-200g each)	Marinate or seasoned as desired	200°C	22-28 mins	Flip halfway through cooking
Chicken thighs, boneless	12 (80-100g each)	Marinate or seasoned as desired	200°C	12-15 mins	Flip halfway through cooking
Chicken thighs, bone in	8 (170-190g each)	Marinate or seasoned as desired	200°C	16-19 mins	Flip halfway through cooking
Chicken wings	1.5kg	Marinate or seasoned as desired	200°C	24-26 mins	Flip 2-3 times through cooking
VEGETABLES					
Asparagus	4 bunches, 1kg	Trimmed, brush with oil, season as desired	200°C	7-8 mins	Flip 2 or 3 times through cooking
Beetroot	12 (120-160g each)	Whole, brush with oil, season as desired	200°C	45-50 mins	Flip halfway through cooking
Peppers	8 peppers	Cut in quarters, deseeded, brush with oil, season as desired	200°C	12-14 mins	Flip halfway through cooking
Tenderstem broccoli	1.5kg	Brush with oil, season as desired	200°C	5-7 mins	Toss frequently through cooking
Brussels sprouts	1.2kg	Halved, toss in oil, season as desired	200°C	20-25 mins	Toss frequently through cooking
Carrots	1.4kg	Peel, cut into 5cm pieces, brush with oil, season as desired	200°C	18-23 mins	Toss frequently through cooking
Cauliflower	1.2kg	Cut into 4cm pieces, brush with oil, season as desired	200°C	12-14 mins	Flip 2 or 3 times through cooking
Corn on the Cob	10 husks	Brush with oil, season as desired	200°C	12-15 mins	Flip 2 or 3 times through cooking
Kale (for crisps)	400g	Remove thick stems, shred, toss in oil, season as desired	150°C	10-12 mins	Toss frequently through cooking
Green beans	900g	Trimmed, brush with oil, season as desired	200°C	10-12 mins	Toss frequently through cooking
Mushrooms	1kg	Wipe, cut in quarters, toss with oil, season as desired	200°C	8-10 mins	Flip halfway through cooking
Potatoes, white, King Edward, Maris Piper or Russet	1.5kg	Cut in 2.5cm *wedges, toss with oil, season as desired	200°C	25 mins	Shake frequently during cooking
	1.5kg	Hand cut fries, *thin, toss with oil, season as desired	200°C	20-25 mins	Shake frequently during cooking
	1.5kg	Hand cut fries, *thick, toss with oil, season as desired	200°C	22-25 mins	Shake frequently during cooking
	10 whole (185-250g each)	Pierce with a fork	200°C	45-50 mins	Shake frequently during cooking
Potatoes, sweet	1.2kg	Cut in 2.5cm cubes	200°C	20-22 mins	Shake frequently during cooking
	8-10 whole (185-250g each)	Pierce with a fork	200°C	40-45 mins	Shake frequently during cooking
Courgette	1.5kg	Cut in quarters lengthwise, brush with oil, season	200°C	18-20 mins	Flip halfway through cooking



AIR FRY CHART



Want to add smoke? See page 8 for Woodfire Flavour Technology interaction.

FOOD	AMOUNT	PREPARATION	COOK TEMP	COOK TIME	INTERACTION
FROZEN					
Veggie sausages	18, 900g	N/A	200°C	15 mins	Flip halfway through cooking
Veggie burgers	7 (100g each)	N/A	200°C	18-20 mins	Flip halfway through cooking
Burgers	7 (110g each)	N/A	200°C	18-20 mins	Flip halfway through cooking
Fish Fingers	20	N/A	200°C	10-12 mins	Flip halfway through cooking
Chunky Chips	1.5kg	N/A	200°C	25-28 mins	Flip halfway through cooking
Potato Wedges	1kg	N/A	200°C	15-18 mins	Flip halfway through cooking
Hash Browns	900g	N/A	200°C	18-20 mins	Flip halfway through cooking
Fish fillets in batter	6-7	N/A	200°C	18-20 mins	Flip halfway through cooking
Roast Potatoes	1.4kg	N/A	200°C	22-25 mins	Flip halfway through cooking
French Fries	700g	N/A	200°C	14-17 mins	Flip halfway through cooking
French Fries	1.3kg	N/A	200°C	25-28 mins	Flip halfway through cooking
Chicken nuggets	1.2kg	N/A	200°C	15-18 mins	Flip halfway through cooking
Onion rings	600g	N/A	200°C	11-13 mins	Flip halfway through cooking
Chicken dippers	1.2kg	N/A	200°C	14-17 mins	Flip halfway through cooking
Chicken Kiev	10	N/A	190°C	25 mins	Flip halfway through cooking

# MARINADES

**MAKES:** APPROX. 500ml | **MARINATING TIME:** 2-12 HOURS  
**STORE:** REFRIGERATE FOR UP TO 2 WEEKS

Place all ingredients in a bowl and whisk until evenly combined.

## HORSERADISH MAYONNAISE

250ml mayonnaise  
65ml apple cider vinegar  
2 tablespoons dark brown sugar  
1 tablespoon brown mustard  
2 teaspoons prepared horseradish  
1 teaspoon lemon juice  
1 teaspoon hot sauce  
Salt and ground black pepper,  
as desired

## SWEET BBQ SAUCE

250ml tomato ketchup  
215g brown sugar  
85ml apple cider vinegar  
2 tablespoons yellow mustard  
1 tablespoon Worcestershire sauce  
1 tablespoon honey  
2 teaspoons chilli powder  
Sea salt and ground black  
pepper, as desired

## HOT & SPICY

250ml mayonnaise  
125ml sweet chilli sauce  
65ml sunflower oil  
65ml tomato ketchup  
2 tablespoons lemon juice  
1 tablespoon Worcestershire sauce  
1 tablespoon yellow mustard  
2 teaspoons garlic powder  
1 teaspoon onion powder

## SPICY MUSTARD SAUCE

250ml yellow mustard  
65ml apple cider vinegar  
65ml honey  
1 tablespoon Worcestershire  
sauce  
1 tablespoon soy sauce  
1 tablespoon chilli powder  
1 teaspoon garlic powder  
Salt and ground black pepper  
as desired

## APPLE VINEGAR SAUCE

500ml apple cider vinegar  
2 tablespoons dark brown  
sugar  
1 tablespoon tomato ketchup  
1 tablespoon chilli sauce  
Sea salt and ground black  
pepper, as desired

# SPICE RUBS

**MAKES:** APPROX. 125g-250g (DOUBLE THE INGREDIENTS FOR A LARGER OUTPUT) | **SEASON:** GENEROUSLY  
**STORE:** UP TO 6 MONTHS IN AN AIRTIGHT CONTAINER AWAY FROM LIGHT AND HEAT

Place all ingredients in a bowl and mix until evenly combined.

## JAMAICAN JERK SPICE BLEND

1 tablespoon garlic powder  
1 tablespoon onion powder  
1 tablespoon brown sugar  
1 tablespoon dried parsley  
2 teaspoons cayenne pepper  
1 teaspoon ground cinnamon  
1 teaspoon salt  
½ teaspoon ground black pepper  
½ teaspoon ground allspice  
½ teaspoon ground clove  
½ teaspoon chilli flakes  
½ teaspoon chilli powder  
½ teaspoon paprika  
½ teaspoon ground nutmeg

## CAJUN SPICE BLEND

1 teaspoon garlic powder  
1 teaspoon onion powder  
½ teaspoon white pepper  
¼ teaspoon cayenne pepper  
1 teaspoon salt  
1 teaspoon paprika  
½ teaspoon dried thyme  
1 teaspoon dried oregano

## MEXICAN STYLE SPICE BLEND

2 teaspoons ground cumin  
1 teaspoon ground coriander  
1 tablespoon salt  
2 teaspoons chilli powder  
2 teaspoons onion powder  
2 teaspoons garlic powder  
1 teaspoon dried oregano  
½ teaspoon chipotle chilli  
powder (optional)

## SPICY SPICE BLEND

1 tablespoon brown sugar  
2 teaspoons cayenne pepper  
1 teaspoon salt  
1 teaspoon smoked paprika  
1 teaspoon cumin  
½ teaspoon chilli powder

## CAFÉ MOCHA SPICE BLEND

70g brown sugar  
2 teaspoons cayenne pepper  
(optional)  
1 teaspoon salt  
1 tablespoon smoked paprika  
50g coffee  
50g cocoa powder

## BASIC BBQ SPICE RUB

55g brown sugar  
60g smoked paprika  
3 tablespoons ground black pepper  
2 tablespoon salt  
2 teaspoons garlic powder  
2 teaspoons onion powder

Gear up with accessories for your  
new grill on [ninjakitchen.co.uk](http://ninjakitchen.co.uk)

**SCAN HERE**  
for accessories



**GRILL COVER**



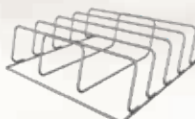
**HEIGHT  
ADJUSTABLE  
OUTDOOR STAND  
WITH 1 SIDE TABLE**



**900G PELLETS**



**10 PACK OF LARGE  
GREASE TRAY LINERS**



**RIB RACK**



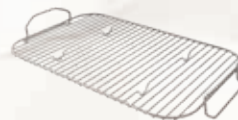
**CLEANING  
BRUSH**



**FLAT PLATE**



**GRILL & FLAT PLATE**



**ROAST &  
SMOKE RACK**

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