

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



NINJA
Foodi
3-in-1 Toaster,
Grill & Panini Press

**QUICK START
& RECIPE GUIDE**



Meet the Ninja Foodi 3-in-1 Toaster, Grill and Panini Press

So much more than a toaster, this 3-in-1 appliance combines the performance of a toaster with the versatility of a grill and the convenience of a panini press – all in one space-saving design.

Simply FLIP to transform...



Getting started

Grill (horizontal position)

- 1 Flip down to grill position.



Flip up to the
Toaster Position
for Toast, Bagel,
and Defrost.



- 2 Slide lever back all the way until it clicks into place.

Note: When correctly inserted, an audible click will be heard and "LOC" will disappear from the display.

Note: Afterwards, flip to toaster position to unlock the lever.

- 3 Insert Grill Tray to begin cooking.

Permanently attach handle to the grill tray by screwing in clockwise until fully attached.

Note: "NO PAN" will appear if tray is not correctly inserted.



Panini Press



Toaster Mode (Vertical)

Toast



Even toasting on both sides.

Bagel



More browning on cut side, for a perfectly toasted bagel.

Defrost



Use to toast frozen bread and bagels, giving them extra toasting time.



High even heating



Medium and High heating



Medium even heating

How to use the TOASTER functions

When in the vertical position, only Toaster, Bagel and Defrost can be used.

- 1 Decide on function - Toaster or Bagel.
- 2 If using TOASTER, there is no button to press. Simply turn shade dial to preferred level, pop in bread and push down lever to begin.
- 3 If toasting bagels, press the BAGEL button.
- 4 If toasting frozen foods, select Defrost to add more cooking time.
- 5 Use the shade dial to adjust the toast shade. Level: 1-2 (light), 3-5 (medium), 6-7 (dark).
- 6 Push the lever down to begin toasting. The display will show countdown timer. Refer to Instruction Booklet for approx timings.



CANCEL

If the desired shade level has been reached early, select cancel to pop up toast. This button can only be used in the toaster mode (vertical).

Grill Mode (Horizontal)

Grill



Perfect for cheese on toast. No need to flip to brown both sides.

Panini



Use with the panini attachment for perfectly pressed sandwiches.

Bake



Cook tasty breakfasts and snacks.
Refer to the bake chart on page 8 for ideas.

Reheat



Reheat leftovers for a crispy finish.



All 4 functions have top and bottom heat.

How to use the GRILL functions

When in the horizontal position, only Grill, Panini, Bake and Reheat can be used.
The grill tray must be inserted.

- 1 Select a temperature (LOW, MED, HIGH)
- 2 Press START/STOP to begin. Press again to stop the cooking cycle.

Note: The word TRAY flashes red if the grill tray is not installed correctly.



	LOW	MED	HIGH
Grill	120°C	160°C	205°C
Panini	120°C	160°C	205°C
Bake	120°C	175°C	205°C
Reheat	150°C	160°C	175°C

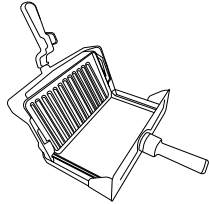
Approximate temperature guide

Tip: Sneak a peek during grilling by removing tray. Cooking will pause until the tray has been re-inserted.

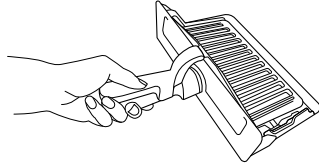
Grill Tray and Panini Press Use & Assembly

The grill tray will come with the panini accessory already assembled.

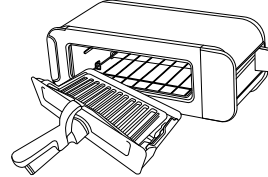
Using the Panini Press



1. Unclip the panini top plate handle from around the grill tray handle to open the press fully.
2. Place your prepared panini onto the bottom cooking plate. Place panini as far forward on the grill tray away from handle and press panini handle down onto grill tray handle to secure it in place.



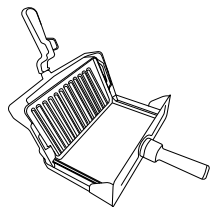
3. Lower the top plate to compress the panini and clip the top handle in place around the grill tray handle.
4. Your panini press is ready to be inserted into the unit. Ensure that your bread or panini are fully covered by the panini press.



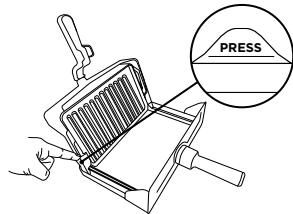
5. For guidance on using the Panini function please follow directions in the Instruction Booklet provided.
6. Once your panini is cooked, simply unclip and lift the handle again to open the press fully.

Removing the Panini Top Plate to use as a Grill tray

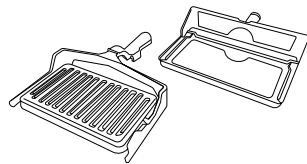
The top panini plate can be easily removed to use the accessory as a grill tray, for use with Grill and Bake functions.



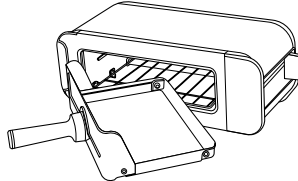
1. Unclip the top handle to open the press fully.



2. Push the **PRESS** tab on the left panini arm inward, sliding it off the grill tray pin. Slide the right panini press arm off the grill tray pin.



3. The grill tray is ready for use with Grill, Bake and Reheat functions.



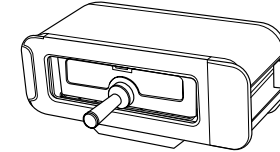
NOTE: Always ensure the grill tray/panini press is cool before attaching or removing the top plate.

Tips & Tricks

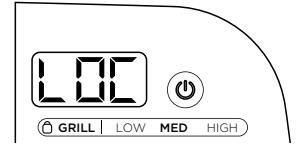
Horizontal Mode



Preheating is not required, so prep ingredients before starting a cook cycle.



When starting a grill cycle, ensure that the grill tray is inserted all the way until it clicks into position.

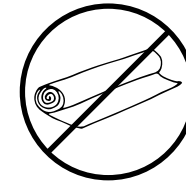


If the lever isn't locked in position the lock icon will flash.

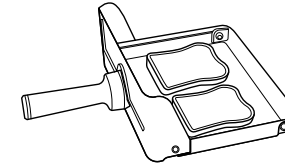
If you press START/STOP and the tray is not correctly inserted then TRAY will flash 3 times. Cooking will not begin.



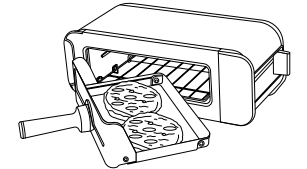
Spray or brush oil onto the grill tray to minimise sticking.



DO NOT use baking parchment or foil to line the grill tray.

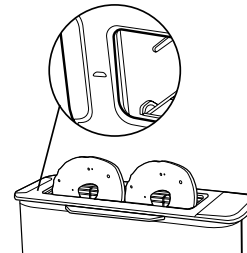


Heat is from top and bottom.
No need to flip foods.

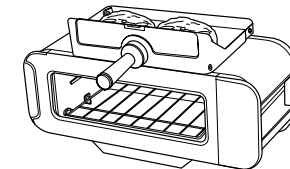


Cooking will automatically pause when the grill tray is removed. Reinsert to resume cooking.

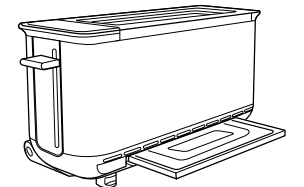
Additional Tips



When using the Bagel function, place bagels cut-side forward. The icon on the unit will also indicate this placement.



Place the grill tray on top of the unit for storage.



Wipe the crumb tray regularly. Crumb tray is not removable.

Get inspired with these tasty panini combinations...

Choose your favourite bread and sandwich fillings to create a savoury or sweet panini. Once your sandwich is assembled, use the PANINI function to press the sandwich.

TIP Feeling creative? Combine **SAVOURY & SWEET** for a flavourful outcome. For example, a baguette with sliced turkey, sliced apple, brie and honey; or frozen waffles with eggs, ham and maple syrup.

Cooking Instructions

Start Assembling

SET FUNCTION, TIME AND TEMP	CHOOSE ANY BREAD	SPREADABLE IDEAS (EVENLY COAT ONE SLICE OF BREAD)	CHOOSE ANY PROTEIN (1-4 SLICES DEPENDING ON THICKNESS)
Select PANINI, set HIGH and TIME to 8-12 minutes	Crusty bread	Butter Margarine Mayonnaise Sunflower oil Olive oil	Sliced chicken
	Bagel		Sliced ham
	Baguette		Sliced turkey
	Ciabatta		Sliced pork
	Sliced sandwich bread		Sliced roast beef
	Soda bread		Chorizo
	Sourdough bread		Eggs
	Fruit bread		Salami
	Broiche		Sardines
	Panettone		Tuna
Select PANINI, set HIGH and TIME to 5-8 minutes.			

Keep It Savoury

Make It Sweet

CHOOSE ANY CHEESE (1-2 SLICES)	CHOOSE A SAVOURY FILLING	CHOOSE ANY VEGETABLE & HERB	CHOOSE A SWEET FILLING	CHOOSE ANY FRUIT	
Cream cheese	Chilli sauce	Aubergines	Honey	Apple slices	
Blue	BBQ sauce	Avocado		Chocolate syrup	Banana slices
Brie	Chutney	Basil	Pear slices		
Cheddar	Coleslaw	Chillis	Cranberry sauce		Pineapple
Edam	Coronation	Chives			Maple syrup
Emmental	Cranberry sauce	Coriander			
Feta	Marmite	Courgettes			
Goats	Pesto	Cucumber			
Gruyère	Pickle	Lettuce			
Halloumi	Tahini	Mushrooms			
Manchego	Tomato	Onions			
Monterey Jack		Parsley			
Mozzarella		Peppers			
Ricotta		Pickled cucumber			
Taleggio		Rocket			
		Tomatoes			

*If making a sweet panini, skip adding a protein.

Kickstarter Recipe

Halloumi and houmous panini



PREP: 5 MINUTES | **COOK:** 18 MINUTES | **MAKES:** 1 SERVING | **POSITION:** HORIZONTAL

INGREDIENTS

4 slices of halloumi cheese,
drained and patted dry
1 tablespoon olive oil, divided
Pinch of dried chilli flakes
1 ciabatta roll or baguette roll
2-3 tablespoons houmous

2-3 small sweet peppers
1 large tomato, sliced
Salt and pepper

DIRECTIONS



Flip unit down to horizontal position and push the lever back all the way until it clicks into position.



Place halloumi slices on grill tray, brush over with half the olive oil and sprinkle with chilli flakes if desired.



Insert grill tray into the unit. Select GRILL, select HIGH and set the timer to 8 minutes. Insert tray into unit. Select START/STOP to begin. Turn cheese over halfway through cooking.



Slice ciabatta or baguette in half horizontally. Spread the houmous over the cut side of one half. Arrange peppers, cheese and tomato slices on top. Season to taste.



Sandwich bread together and brush with oil on top. Place panini as far forward on the grill tray away from handle. Using the top handle, press down so the top cooking plate lowers.



Insert panini press into the unit. Select PANINI, select HIGH and set the timer to 10 minutes. Select START/STOP to begin.



Check after 9 minutes whether cheese is melted, **if not cook for longer**. When cooking is complete, remove panini press from unit and serve immediately.

NOTE: Always ensure the grill tray/panini press is cool before attaching or removing the top plate.



MOZZARELLA AND TOMATO CIABATTA PANINI



PREP: 5 MINUTES | **COOK:** 9-10 MINUTES | **MAKES:** 1 SERVING | **POSITION:** HORIZONTAL

INGREDIENTS

1 ciabatta roll
1-2 teaspoons basil pesto
4 slices of mozzarella cheese
1 medium tomato, sliced
Salt and pepper
1 tablespoon olive oil

DIRECTIONS

- 1 Slice ciabatta in half horizontally. Spread the basil pesto over the cut side of one half. Arrange cheese and tomato slices on top. Season to taste, sandwich bread together and place panini as far forward on the grill tray away from handle. Brush with olive oil. Using the top handle, press down so the top cooking plate lowers.
- 2 Flip unit down to horizontal position and push the lever back all the way until it clicks into position.
- 3 Select PANINI, select HIGH and set the timer to 9-10 minutes.
- 4 Insert the press into the unit. Select START/STOP to begin.
- 5 Check after 9 minutes whether cheese is melted, **if not cook for longer**. When cooking is complete, remove panini press from unit and serve immediately.



SOURDOUGH PESTO AND GOAT'S CHEESE PANINI



PREP: 5 MINUTES | **COOK:** 12 MINUTES | **MAKES:** 1 SERVING | **POSITION:** HORIZONTAL

INGREDIENTS

2 slices of sourdough bread
1 tablespoon sun dried tomato pesto
100g soft goat's cheese
50g cooked peppers
Handful of spinach or rocket leaves
Salt and pepper
1 tablespoon olive oil

DIRECTIONS

- 1 Flip unit down to horizontal position and push the lever back all the way until it clicks into position.
- 2 Spread pesto over one slice of bread and spread goat's cheese on other slice of bread. Arrange pepper and leaves on top. Season to taste.
- 3 Sandwich bread together and place sandwich as far forward on the grill tray away from handle. Brush with olive oil. Using the top handle, press down so the top cooking plate lowers. Insert press into unit.
- 4 Select PANINI, select HIGH and set the timer to 12 minutes. Select START/STOP to begin. Bake until your desired shade is reached.
- 5 Check after 10 minutes whether cheese has softened, **if not cook for longer**. When cooking is complete, remove panini press from unit and serve immediately.



ROAST BEEF, HORSERADISH AND ROCKET BAGUETTE PANINI

PREP: 5 MINUTES | **COOK:** 8-10 MINUTES | **MAKES:** 1 SERVING | **POSITION:** HORIZONTAL

INGREDIENTS

½ length of baguette
1-2 tablespoons mayonnaise
1 teaspoon creamed horseradish
1-2 tablespoons caramelised onion chutney
2-4 slices of cooked beef
1 medium tomato, sliced
Handful of rocket leaves
Salt and pepper
½ tablespoon olive oil



DIRECTIONS

- 1 Slice baguette in half horizontally. Mix mayonnaise and horseradish together and spread the over the cut side of one half of baguette. Spread chutney over the other cut side of baguette. Arrange beef and tomato on top. Sandwich bread together and place panini as far forward on the grill tray away from handle. Brush with olive oil. Using the top handle, press down so the top cooking plate lowers. Press down on top cooking plate to squash panini down.
- 2 Flip unit down to the horizontal position and push the lever back.
- 3 Select PANINI, select HIGH and set the timer to 10 minutes.
- 4 Insert the press into the unit. Select START/STOP to begin.
- 5 Check after 8 minutes whether toasted enough, **if not cook for longer**. When cooking is complete, remove panini press from unit, fill with rocket leaves and serve immediately.

BRIOCHE, BANANA & CHOCOLATE PANINI



PREP: 5 MINUTES | **COOK:** 4 MINUTES | **MAKES:** 1 SERVING | **POSITION:** HORIZONTAL

INGREDIENTS

2 slices brioche bread
2 teaspoons chocolate spread
1 medium banana – halved horizontally, then vertically
1 tablespoon flaked almonds
Pinch of cinnamon



DIRECTIONS

- 1 Cover one brioche slice with chocolate spread, then top with banana, almonds and very lightly dust with cinnamon. Sandwich bread together and place panini as far forward on the grill tray away from handle. Using the top handle, press down so the top cooking plate lowers.
- 2 Flip unit down to horizontal position and push the lever back all the way until it clicks into position.
- 3 Select PANINI, select HIGH and set the timer to 4 minutes.
- 4 Insert the press into the unit. Select START/STOP to begin.
- 5 Check after 2½ minutes whether toasted enough. When cooking is complete, remove panini press from unit and serve immediately.

FLATBREAD PIZZA



PREP: 5 MINUTES | **COOK:** 6-8 MINUTES | **MAKES:** 1 SERVING | **POSITION:** HORIZONTAL

INGREDIENTS

1 mini flatbread or pitta bread
1 tablespoon pizza topping
4 slices of mozzarella cheese
1 tablespoon basil or kale pesto
Cherry tomatoes, sliced
Basil leaves, optional

DIRECTIONS

- 1 Place flatbread or pitta bread on grill tray. Spread over pizza topping and arrange cheese slices on top. Drizzle over pesto, cherry tomatoes and basil leaves.
- 2 Flip unit down to the horizontal position and push the lever back.
- 3 Select GRILL, select HIGH, set the timer to 8 minutes. Select START/STOP to begin.
- 4 Insert the tray into the unit.
- 5 Check after 6 minutes whether the cheese is melted.
- 6 When cooking is complete, remove tray from unit and serve immediately.



TIP

Depending on the size of your flatbread, it may need more time to cook.

CHEESE ON TOAST



PREP: 2 MINUTES | **COOK:** 2-3 MINUTES | **MAKES:** 1 SERVING | **POSITION:** HORIZONTAL

INGREDIENTS

2 slices of bread,
white or brown
80-100g grated Cheddar
or Emmental cheese
Serve with sliced tomatoes,
pickle or chutney or your favourite sauce

DIRECTIONS

- 1 Flip unit down to horizontal position and push lever back all the way until it clicks into position.
- 2 Place bread topped with cheese on the grill tray. Add any other toppings as desired.
- 3 Select GRILL, select HIGH, set the timer to 3 minutes. Insert grill tray and press START/STOP to begin. Grill for approximately 2 minutes until the cheese has melted. If it needs longer, re-insert the tray into the unit.
- 4 When cooking is complete, remove tray from unit. Serve hot with tomatoes, pickle, chutney or sauce.



NOTE: If making multiple batches the time to toast will decrease as the unit is already up to temperature.

TUNA MELT

PREP: 5 MINUTES | **COOK:** 10-12 MINUTES | **MAKES:** 2 SERVINGS | **POSITION:** HORIZONTAL/VERTICAL

INGREDIENTS

2 slices of white or wholemeal bread or sourdough bread
200g can flaked tuna
2 tablespoons mayonnaise
1 tablespoon chopped chives
Salt and pepper
50g Cheddar cheese, grated
Pinch of smoked paprika

DIRECTIONS

- 1 Place bread in toaster and toast for 2 minutes until brown.
- 2 Meanwhile, drain tuna into a small bowl and mix with mayonnaise, chives and season to taste.
- 3 Spread tuna mixture over top of toast. Sprinkle over cheese. Place on grill tray.
- 4 Flip toaster into the horizontal position and push the lever back to lock in place.
- 5 Select GRILL, select MED and set timer to 10 minutes. Select START/STOP to begin. Cooking will begin when tray is correctly inserted. Check after 10 minutes whether cheese has melted, if not, cook for another 2 minutes.
- 6 When cooking is complete, serve immediately sprinkled with a pinch of paprika.



GRILLED MUSHROOMS ON TOAST



PREP: 5 MINUTES | **COOK:** 14 MINUTES | **MAKES:** 1 SERVING | **POSITION:** HORIZONTAL/VERTICAL

INGREDIENTS

150g chestnut mushrooms
1 garlic clove, crushed
2 tablespoons olive oil
Salt and pepper
½ baguette cut in half lengthways
1 tablespoon crème fraîche
½ teaspoon lemon juice
Chopped parsley for garnish

DIRECTIONS

- 1 Wipe mushrooms and chop. In a small bowl add mushrooms, garlic, olive oil, seasoning and toss together.
- 2 Flip unit down to horizontal position and push the lever back to lock in place. Arrange mushrooms on grill tray in an even layer and insert into unit.
- 3 Select GRILL, select HIGH temperature and set the timer to 12 minutes. Select START/STOP to begin. Cooking will begin when tray is correctly inserted.
- 4 After 10 minutes, remove grill tray and check if mushrooms are cooked, if not add another 4 minutes to the cook time and re-insert tray to continue cooking. Once finished remove tray and set aside.
- 5 Flip unit to upright position and insert cut baguette into toaster. Toast for 2 minutes or until brown.
- 6 Meanwhile, return mushrooms to bowl, stir in crème fraîche and lemon juice.
- 7 Serve baguette topped with mushrooms sprinkled with parsley.



SAVOURY CROISSANTS WITH CRANBERRY AND BRIE



PREP: 5 MINUTES | **COOK:** 4-5 MINUTES | **MAKES:** 2-3 SERVINGS | **POSITION:** HORIZONTAL

INGREDIENTS

2-3 croissants, depending on size
1-2 tablespoons cranberry sauce
40g Brie cheese, cut into slices

DIRECTIONS

- 1 Slice croissants in half horizontally. Spread cranberry sauce over cut side of croissant. Fill with slices of cheese and close.
- 2 Flip unit down to horizontal position and push the lever back all the way until it clicks into position.
- 3 Select BAKE, select LOW and set the time to 5 minutes.
- 4 Place croissants onto grill tray. Insert tray into the unit. Select START/STOP to begin.
- 5 Check after 4 minutes whether cheese is melting, **if not cook for longer.**
- 6 When cooking is complete, remove tray from unit and serve immediately.



TIP

If croissant is on the taller side, reduce cook time to 3 minutes to avoid any burning on top.

SAVOURY CROISSANTS WITH HAM AND CHEESE

PREP: 5 MINUTES | **COOK:** 4-5 MINUTES | **MAKES:** 2-3 SERVINGS | **POSITION:** HORIZONTAL

INGREDIENTS

2 large or 3 small croissants, depending on size
2-3 slices of ham
75g grated Gruyère cheese
1-2 teaspoons Dijon mustard

DIRECTIONS

- 1 Slice croissants in half horizontally.
- 2 Put a slice of ham on the base of each croissant, top with grated cheese. Making sure the croissant is covered in cheese. Spread top cut side of croissant with mustard. Reserve top for serving.
- 3 Flip unit down to horizontal position and push the lever back all the way until it clicks into position.
- 4 Select BAKE, select LOW and set the time to 5 minutes.
- 5 Place croissants onto grill tray. Insert tray into the unit. Select START/STOP to begin.
- 6 Bake until your desired shade is reached.
- 7 Check after 8 minutes whether cheese is melting, **if not cook for longer.** When cooking is complete, remove tray from unit and serve immediately.



TIP

If croissant is on the taller side, reduce cook time to 3 minutes to avoid any burning on top.

HOMEMADE NACHO TORTILLA CHIPS V

PREP: 5 MINUTES | **COOK:** 12 MINUTES | **MAKES:** 1-2 SERVINGS | **POSITION:** HORIZONTAL

INGREDIENTS

2-3 mini tortillas
1 tablespoon oil
100g mozzarella cheese
1 spring onion, sliced
1-2 tablespoons salsa
Sour Cream for serving

DIRECTIONS

- 1 Cut tortillas into quarters and place on the grill tray. Brush with oil on both sides.
- 2 Flip unit down to horizontal position and push the lever back all the way until it clicks into position.
- 3 Select BAKE, select MED and set the timer to 10 minutes.
- 4 Insert grill tray in unit. Select START/STOP to begin. Turn over tortilla chips halfway through cooking.
- 5 When cooking is complete, remove tray. Sprinkle tortillas with half the mozzarella cheese, then spring onion and salsa. Top with the remainder of the cheese, make sure it covers the tortilla chips.
- 6 Insert grill tray in unit. Select START/STOP to begin.
- 7 Select GRILL, select MED and set the time to 2 minutes. Select START/STOP to begin. Check after 1 minute whether cheese is melting.
- 8 When cooking is complete, remove tray from unit and serve immediately with sour cream.



WARM PITTA POCKET V

PREP: 5 MINUTES | **COOK:** 4-5 MINUTES | **MAKES:** 1 SERVING | **POSITION:** HORIZONTAL

INGREDIENTS

1 pitta bread
2-3 falafels, sliced
30g grilled red pepper, sliced
Tomatoes
1 tablespoon tzatziki or Greek yogurt
Serve with Greek salad

DIRECTIONS

- 1 Cut pitta bread in half and open up through the middle to make 2 pockets. Fill pocket with, falafels, pepper and tomatoes. Place pitta bread on grill tray.
- 2 Flip unit down to the horizontal position and push the lever back all the way until it clicks into position.
- 3 Select BAKE, select HIGH, set the timer to 5 minutes.
- 4 Insert grill tray in unit. Select START/STOP to begin.
- 5 Check after 4 minutes whether the filling is hot enough.
- 6 When cooking is complete, remove tray from unit and serve pitta with tzatziki or Greek yogurt and salad.



RAREBIT CRUMPETS



PREP: 5 MINUTES | **COOK:** 10-11 MINUTES | **MAKES:** 2-3 SERVINGS | **POSITION:** HORIZONTAL

INGREDIENTS

2-3 crumpets
75g Caerphilly or cheddar cheese, grated
1 egg yolk
1 teaspoon chopped fresh chives
½ teaspoon Worcestershire sauce
½ teaspoon English mustard
1 teaspoon milk or cream
Salt and pepper

DIRECTIONS

- 1 Flip unit down to horizontal position and push the lever back all the way until it clicks into position.
- 2 Place crumpets on grill tray. Insert grill tray in unit.
- 3 Select GRILL, select HIGH and set the time to 6 minutes. Select START/STOP to begin. Turn over crumpets over halfway through cooking.
- 4 Meanwhile, mix the cheese, egg yolk, chives, Worcestershire sauce, mustard and milk or cream together. Season to taste.
- 5 When cooking is complete, remove tray. Spread toasted crumpets with the cheese mixture about 1cm thick to the edges to avoid burning on top of crumpets.
- 6 Select GRILL, select MED and set the time to 4-5 minutes.
- 7 Insert grill tray in unit. Select START/STOP to begin.
- 8 When cooking is complete, remove tray from unit and serve immediately.



WAFFLES WITH MACERATED STRAWBERRIES AND CHOCOLATE



PREP: 5 MINUTES PLUS MACERATING TIME 15 MINUTES | **COOK:** 3 MINUTES | **MAKES:** 1-2 SERVINGS | **POSITION:** HORIZONTAL

INGREDIENTS

6-8 strawberries
1 tablespoon granulated sugar
½ teaspoon balsamic vinegar
2 toaster waffles
Serve with melted chocolate and whipped cream

DIRECTIONS

- 1 Slice strawberries in half or quarters if large. Place in a bowl and sprinkle over with sugar and vinegar. Leave to macerate for 15 minutes.
- 2 Flip unit down to the horizontal position and push the lever back.
- 3 Place waffles on grill tray and insert in unit. Select REHEAT select MED and set the timer to 3 minutes. Select START/STOP to begin. Turn over halfway through and toast until desired crispness is reached.
- 4 When cooking is complete, remove tray from unit. Place waffles on a plate, top with strawberries, drizzle with melted chocolate and spoon over whipped cream.



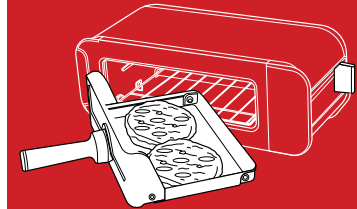
Bake Cooking Chart

INGREDIENT	AMOUNT	PREP	FUNCTION	TEMP	COOK TIME
FRESH FOOD					
Fish Cakes	2 (290g)	None	BAKE	HIGH	20 mins
Mini Pizza	1 (114g)	Cut in half	BAKE	HIGH	3 ½ mins
FROZEN FOOD					
Chicken Goujons	5 (160g)	Turn over halfway	BAKE	HIGH	20 mins
Chicken Nuggets	8 (160g)	Turn over halfway	BAKE	HIGH	18 mins
Fish Fingers	6 (172g)	None	BAKE	HIGH	16 mins
French Fries	150g	None	BAKE	HIGH	20 mins
Hash Browns	5 (230g)	Turn over halfway	BAKE	HIGH	18 mins
Mini Danish Pastries	6 (235g)	None	BAKE	HIGH	18-20 mins
Onion Rings	6 (140g)	Turn over halfway	BAKE	HIGH	18 mins
Potato Croquettes	6 (280g)	Turn over halfway	BAKE	HIGH	18 mins

TIP For box instructions with temperatures above 200°C, set the temperature to 205°C and set the time to match the box instructions. Add more time as needed.

Sneak a peek

Pull the grill tray out to pause cooking and flip ingredients. Cooking will automatically resume when the tray is reinserted.



NINJA[®]
Foodi[®]
**3-in-1 Toaster,
Grill & Panini Press**

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