

NINJA WOODFIRE™

ELECTRIC BBQ GRILL & SMOKER
WITH NINJA SMART PROBE

QUICK START GUIDE + RECIPE BOOK

Please make sure to read the enclosed Ninja® Owner's Guide prior to using your unit.

YOUR GUIDE TO MASTER GRILLING LIKE A PRO

Welcome to the Ninja Woodfire Electric BBQ Grill & Smoker with Ninja Smart Probe. From here, you're just a few pages away from how-to's and recipes that'll make for the ultimate outdoor grilling and smoking experience, without the hassle.

Now open the hood and let's get cooking.

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RECIPE KEY



THE ULTIMATE SETUP

Getting the right stuff makes all the difference.

Gear up with accessories for your new grill on ninjakitchen.com.au | ninjakitchen.co.nz.



COLLAPSIBLE
GRILL STAND



PREMIUM
GRILL COVER



PELLET
REFILLS

WHAT'S IN THE BOX

NONSTICK GRILL GRATE

Use with every cooking function.

NINJA SMART PROBE

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

CRISPER BASKET

Air fry, roast, dehydrate, and more.

PELLET SCOOP

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

REMOVABLE WOODFIRE SMOKE BOX

Comes fully installed in the unit. Always insert it into place before adding pellets.

GREASE TRAY

Always insert grease tray before every cooking session.



NINJA WOODFIRE PELLETS

Each sample bag provides three smoke sessions. Open the pouch, fill the pellet scoop, and pour pellets into the smoke box. Give both of our signature blends a try with the included starter packs.

GET TO KNOW THE CONTROL PANEL



A OFF

When unit is not in use, ensure dial is in OFF position. Rotate dial clockwise to select cooking function.
NOTE: when display is illuminated, unit is on.

B COOKING FUNCTIONS

Grill, Smoker, Air Fry, Bake, Roast, Reheat, Dehydrate.

C WOODFIRE FLAVOUR TECHNOLOGY

Press after selecting your cooking function to add woodfire flavour. Intended for use with the Grill, Air Fry, Bake, Roast, and Dehydrate functions. When pressed, flame icon will illuminate on the display screen.

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

NOTE: Woodfire Flavour Technology cannot be used with the Reheat function.

D TEMP

Use the \odot and \ominus 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 doneness.

G TIME

Use the \odot and \ominus 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 nonstick grill grate and nonstick crisper basket (if used) after each use and hand-wash with warm, soapy water.

STEP 2

Remove smoke box and safely discard all cooled contents after each use.

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.

WOODFIRE TECHNOLOGY

Powered by electricity, flavoured by real burning wood pellets for rich, fully developed smokiness you can see and taste.

TRY WOODFIRE FLAVOURS ON ANYTHING



100% REAL WOODFIRE FLAVOUR

Our high-power convection fan, integrated smoke box, and specially designed Ninja Woodfire Pellets work together to create rich, fully developed woodfire flavour.

INTEGRATED SMOKE BOX

The self-igniting smoke box needs only ½ cup of pellets to give your food authentic woodfire flavour.

CONVECTION FAN

Rapidly circulates air and woodfire smoke around food for fast, even cooking and smoke absorption.

BURNS REAL WOOD PELLETS

Ninja Woodfire Pellets are not used as fuel—they're engineered to be the ideal size and composition of premium hardwoods for adding maximum flavour.





SCAN HERE
to buy more
Ninja Woodfire™
Pellets

NINJA WOODFIRE™ PELLETS

100% REAL WOOD FOR 100% REAL WOODFIRE FLAVOURS

Designed specially for Ninja Woodfire products, our 100% real hardwood pellets are only used to create authentic woodfire flavour and are not used as fuel. That's why it's so easy to add real woodfire flavour to anything you make.

Only Ninja Woodfire Pellets are compatible with the Ninja Woodfire Electric BBQ Grill & Smoker.

100% REAL WOOD- NO FILLERS.

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

PREMIUM QUALITY FOR BEST SMOKE

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

CONSISTENT FLAVOUR

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

WOODFIRE 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

Our Ninja Woodfire Pellet Scoop comes included so you get the perfect amount every time.

Don't worry about your pellet stash. You only need **1 full scoop** of pellets for each session to get that smoky finish.

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 veggies, may absorb more smoky flavour than others.

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

Use ash in your garden

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

GRILL, SMOKE AND AIR FRY

WITH NATURAL WOODFIRE FLAVOURS

MASTER GRILL



High-heat searing and char-grilling for steaks, burgers, and more

Pages 14-25

FOOLPROOF BBQ SMOKER



Low & slow smoking for BBQ classics like ribs and pulled pork

Pages 26-35

OUTDOOR AIR FRYER



Guilt-free fried favourites, now outdoors

Pages 36-39

BEYOND GRILLING

From desserts to sides, there's so much more to try with Bake, Roast, Reheat, and Dehydrate.

BAKE



Cornbread, biscuits, and desserts

ROAST



Roasted meats and veggies

REHEAT



Reheat leftovers of any kind

DEHYDRATE



Dehydrated fruit or jerky



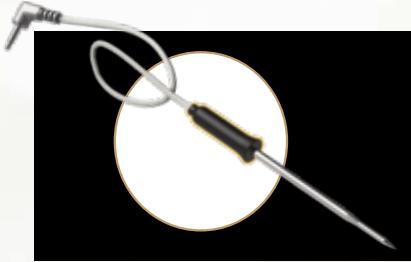
ADD SMOKE TO ANYTHING

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

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

NINJA® SMART PROBE

NO GUESSWORK. PERFECT DONENESS.



NO GUESSWORK

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



PERFECT DONENESS

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



FOOLPROOF BBQ SMOKING

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

NINJA® BEEF DONENESS GUIDE

Everyone's idea of doneness differs. This guide shows you what you can expect from each of our preset beef doneness settings. We have provided a range of options to allow for more customisation based on your preference.



NOTE: Beef Doneness Guide is based on New York Strip Steak. Using different cuts of steak and different sizes can alter the outcome.

HOW TO PLACE THE SMART PROBE

Once you've selected your cooking function, cooking temperature, protein type, and desired level of doneness, insert the Built-In Smart Probe into the thickest part of your protein while the grill is preheating.

FOOD TYPE

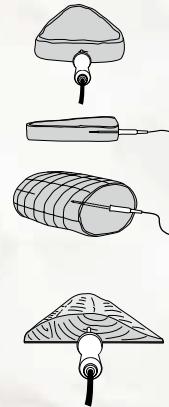
Steaks
Pork chops
Lamb chops
Chicken breasts
Burgers
Tenderloins
Fish fillets

PLACEMENT

- Insert probe horizontally into the center of the thickest part of the meat.
- Make sure the tip of the probe is inserted straight into the center 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 center. It is important that the end of the probe hits the thickest part so desired results are achieved.

CORRECT



INCORRECT



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 center of the thickest part of the breast and doesn't go all the way through the breast into the cavity.



DO NOT use the probe with frozen protein or for cuts of meat thinner than 1 ½ cm.

COOKING WITH THE NINJA® SMART PROBE

The Ninja® Smart Probe continuously monitors temperature throughout the cooking process, unlike a traditional instant-read thermometer.

STEP 1 SET UP

- Remove the storage compartment from the front of the unit, below the control panel.
 - Unwind cord and remove probe.
 - Plug probe into jack on the right side of the control panel.
- If adding woodfire flavour, open provided bag of Ninja Woodfire Pellets.
- Using the pellet scoop, reach scoop into bag to fill scoop to the top, level off to avoid spilling.
- While holding the smoke box lid open, pour pellets into the smoke box until filled to the top. Then, close the smoke box lid.

STEP 2 SELECT COOK FUNCTION

- Turn the unit on by rotating the dial clockwise from the OFF position to select GRILL, SMOKER, AIR FRY, BAKE, ROAST, or REHEAT.
- If you added pellets, press the WOODFIRE FLAVOUR TECHNOLOGY button.
- NOTE:** Woodfire Flavour Technology is automatically enabled when using the Smoker function.
- Use the left arrows to select desired cook temperature. (setting a time is not necessary when using the probe).

STEP 3 PROGRAM SMART PROBE

- Press the PRESET button.
 - Use the right arrows to choose the desired protein.
 - Use the left arrows to choose the desired doneness.
- NOTE:** If selecting the MANUAL button, use the internal cook temperatures recommended in the Owner's Guide.

STEP 4 PLACE PROBE

- Press the START/STOP button to begin preheating.
- NOTE:** While preheating is strongly recommended, you can skip it by pressing and holding the START/STOP button for 4 seconds.
- Wait until unit is fully preheated before adding food.
 - Insert probe in protein using the "How to Place the Smart Probe" guide on the previous page.
- NOTE:** There is no preheat time for the Smoker function. Add your food before pressing START. Pellet ignition time will take 5-7 minutes before the cooking timer begins to count down.

STEP 5 ADD FOOD

- Once unit has preheated, "ADD FOOD" will appear on the screen.
 - Add the food with probe grip fully inside the unit, and close the hood over cord to begin cooking.
- NOTE:** DO NOT close hood on probe grip, as this will prop open the hood and create inaccurate readings.

STEP 6 TRACK PROGRESS

- The progress bar at the top of the display will track doneness.
- Flashing doneness indicates progression to that doneness.
- When using Roast and Grill, the unit will beep and display FLIP. Flipping is optional but recommended.

STEP 7 CARRY-OVER & REST

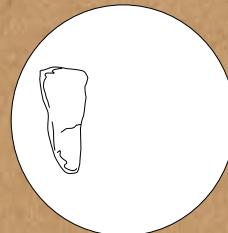
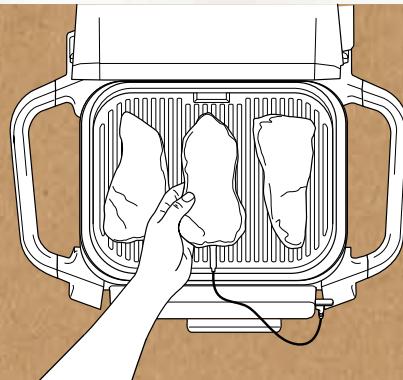
- Unit will beep and show "GET FOOD", indicating it's time to carry-over cook and rest food on a plate for 3-5 minutes.
- Carry-over cooking is when food retains heat and continues to cook after being removed from the source of heat.

DID YOU KNOW?

Meat keeps cooking when you remove it from the grill.

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

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



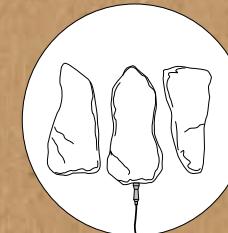
REMOVING YOUR FOOD



Transfer protein 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.



MASTER GRILLING

OUTDOOR GRILLING MADE EASY

Our grill makes it easier than ever to get the same char as a gas grill. And thanks to Woodfire Technology, you can create 100% real woodfire flavours at the same time—and without the hassle.

STEP 1 SET UP

- Place grill on a flat, level surface.
- If needed, only use extension cords rated for outdoor use. Do not use indoor rated extension cords.
- Open the hood and install the grill grate 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 tinfoil.

STEP 2 ADD PELLETS

DON'T WANT SMOKE? Skip these steps

- Choose flavour of pellets: All-Purpose or Robust.
- Using the pellet scoop, reach scoop into bag to fill scoop to the top. Level off to avoid spilling.
NOTE: The scoop is designed to measure pellets needed for one smoke session.
- While holding the smoke box lid open, pour pellets into the smoke box until filled to the top. Then, close the smoke box lid.



STEP 3 PROGRAM & PREHEAT

- Turn the unit on by rotating the dial clockwise from the OFF position to select GRILL.
 If you added pellets, press the WOODFIRE FLAVOUR TECHNOLOGY button.
- Use the  and  buttons to the right of the display screen to adjust the cook time.
- Use the  and  buttons to the left of the display screen to adjust the temperature.
- 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 FOR BETTER RESULTS
Let the Grill fully preheat before adding food to prevent overcooking and a longer preheat time. While preheating is strongly recommended, you can skip it by pressing and holding the START/STOP button for 4 seconds.

STEP 4 ADD FOOD & COOK

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

NOTE: Want to cook with the hood open? After you've added food and closed the hood, open the hood again to cook with bottom heat only.

STEP 5 REMOVE FOOD & SERVE

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

GRILL-MASTER'S NOTES

Preheat times by temp:

HI	MED	LO
15-20 mins	13-18 mins	12-16 mins

If you are not using Woodfire Flavour Technology, preheat times will be 5-7 minutes faster.

-  Keep ingredients cold before putting them on the grill.
-  For optimal smoke flavour, minimise the time the lid is open when adding or flipping food.
-  For back-to-back smoking sessions, re-fill the smoke box when half the pellets have burned. DO NOT re-ignite pellets. DO NOT re-fill more than 1 or 2 times.

KICKSTARTER RECIPE

NY STRIP STEAK WITH GRILLED ASPARAGUS

BEGINNER RECIPE ●○○

PREP: 5 MINUTES | **PREHEAT:** APPROX. 15-19 MINUTES | **TOTAL COOK TIME:** APPROX. 20 MINUTES | **MAKES:** 4 SERVINGS



INGREDIENTS

- 4 uncooked Sirloin or Porterhouse steaks (283-340 grams each)
- 2 bunches (900 grams) asparagus, trimmed
- 3 tablespoons canola oil, divided
- Kosher salt, as desired
- Ground black pepper, as desired

DIRECTIONS



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



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.

* Choose pellets based on flavour, refer to page 7 for more info on pellet flavour profiles.



Turn dial to GRILL. Press **WOODFIRE FLAVOUR**. Set temperature to HI, then select PRESET. To set the probe, use the right arrows to select BEEF, and the left arrows to select desired doneness. Select START/STOP to begin preheating (preheating will take approx. 15-19 minutes).



While unit is preheating, brush each steak on all sides with ½ tablespoon oil, then season with salt and pepper. Insert probe horizontally into the center of the thickest part 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 hood and place steaks on grill grate, gently pressing down to maximise grill marks. Close hood over probe cord to begin cooking.



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



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



While steaks are resting, place asparagus on grill grate and close hood. Turn dial to GRILL, set temperature to HI, and set time to 8 minutes. Select START/STOP to begin cooking.



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

TIP See Smart Probe placement instructions on page 11.



KICKSTARTER RECIPE

LEMON HERB GRILLED SALMON

BEGINNER RECIPE ●○○

PREP: 10 MINUTES | **MARINATE:** 30 MINUTES | **PREHEAT:** APPROX. 10-12 MINUTES
TOTAL COOK TIME: 10 MINUTES | **MAKES:** 8 SERVINGS



INGREDIENTS

- | | |
|---------------------------------------|--|
| 2 tablespoons minced garlic | 2 tablespoons honey |
| 2 tablespoons fresh rosemary, chopped | Zest and juice of 2 lemons |
| 2 tablespoons fresh thyme, chopped | Kosher salt, as desired |
| 3 tablespoons fresh parsley, chopped | Ground black pepper, as desired |
| 1 ½ tablespoons Dijon mustard | 8 salmon fillets (198-227 grams each), deboned, skin removed |
| ¾ cup olive oil | Nonstick cooking spray |

DIRECTIONS



In a small bowl, prepare marinade by whisking together all ingredients except the salmon. Then place the marinade and salmon in a large resealable plastic bag. Massage the outside of the bag to work the marinade over all parts of the salmon, then place the bag in the refrigerator for 30 minutes to marinate.



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



Turn dial to GRILL, set temperature to HI, then select PRESET. To set the probe, use the right arrows to select FISH, and the left arrows to select desired doneness. Select START/STOP to begin preheating (preheating will take approx. 10-12 minutes). While unit is preheating, insert probe horizontally into the center of the thickest part of the largest fillet.



When the unit beeps to signify it is preheated and ADD FOOD is displayed, open the hood and flip the salmon. Close hood to continue cooking.



When cooking is complete, open hood, remove salmon from grill and serve with your favourite side dish.



TIP See Smart Probe placement instructions on page 11.

JAMAICAN JERK PRAWNS WITH RUM GLAZE



INTERMEDIATE RECIPE ●●○

PREP: 5 MINUTES | **PREHEAT:** APPROX. 10-12 MINUTES | **TOTAL COOK TIME:** 6-8 MINUTES | **MAKES:** 4-6 SERVINGS

INGREDIENTS

900 grams jumbo prawns, peeled,
tails removed, deveined

2 tablespoons canola oil

¼ cup prepared Jamaican jerk seasoning (found on
page 43)

¼ cup honey

60 mL spiced rum

Zest and juice of 1 large orange

1 teaspoon lime juice

1 tablespoon ground ginger or minced fresh ginger

1 teaspoon kosher salt

Chopped coriander, for garnish

Lime wedges, for garnish

Cooked brown rice, for serving, as desired

DIRECTIONS

- 1 In a large bowl, toss the prawns with oil and Jamaican jerk seasoning until evenly coated.
- 2 To install the grill grate, position it flat on top of the heating element and gently press down until it sits into place, then close the hood. Turn the dial to select GRILL, set temperature to HI, and set time to 8 minutes. Select START/STOP to begin preheating (preheating will take approx. 10-12 minutes).
- 3 To prepare the rum glaze, place all remaining ingredients in a medium bowl and whisk until combined.
- 4 When the unit beeps to signify it is preheated and ADD FOOD is displayed, open the hood and add the prawns to the grill, ensuring they are spread out to maximise grill marks. Leave the hood open and cook untouched for about 3 to 4 minutes.
- 5 Use silicone-tipped tongs, flip the prawns, then drizzle with 5 to 7 tablespoons of rum glaze. Continue to grill until fully cooked, about 3 to 4 minutes longer.
- 6 When cooking is complete, remove prawns from grill, drizzle with any remaining rum glaze and garnish with coriander and lime wedges. If desired, serve over cooked rice.

TIP Running out of cooking time? Use the arrows on the right to add more time as necessary.



GRILLED PANZANELLA SALAD



INTERMEDIATE RECIPE ●●○

PREP: 5 MINUTES | **PREHEAT:** APPROX. 10-12 MINUTES | **TOTAL COOK TIME:** 15 MINUTES | **MAKES:** 4-6 SERVINGS

INGREDIENTS

3 peaches, pitted, cut into 8 pieces

2 red plums, pitted, cut into 6 pieces

1 medium red onion, peeled, cut in 1cm thick, round slices

1 baguette, cut in 1cm thick slices, drizzled with olive oil

340 grams cherry tomatoes

1/2 continental cucumber, cut in 1cm pieces

230 grams bocconcini mozzarella balls

3 tablespoons white balsamic or white wine vinegar

1 tablespoon Dijon mustard

1/4 cup lemon juice

Kosher salt, as desired

Ground black pepper, as desired

125 mL olive oil

Fresh torn basil leaves, as garnish

DIRECTIONS

- 1 To install the grill grate, position it flat on top of the heating element and gently press down until it sits into place, then close the hood. Turn dial to GRILL, set temperature to HI, and set time to 15 minutes. Select START/STOP to begin cooking (preheating will take approx. 10-12 minutes).
- 2 When the unit has beeped to signify it has preheated and ADD FOOD is displayed, open the hood, and place the oiled bread on the grill, close hood, and cook for 1 to 2 minutes per side or until bread is toasted and grill marks are prevalent. Then open hood, remove bread from grill and set aside.
- 3 Open the hood, and add peaches and plums to grill, cut-side down, then close hood. Grill peaches and plums for 5 minutes or until grill marks are prevalent and fruit is soft (no need to flip). Then open hood, remove fruit from grill and set aside.
- 4 Place the onions on the right side of the grill. Then place the tomatoes on the left side of the grill, close hood and cook for about 5 minutes or until blistered and lightly charred. Gently toss tomatoes with silicone-tipped tongs once or twice during cooking.
- 5 When cooking is complete, transfer the onions and tomatoes to a medium bowl along with the cucumber and mozzarella. Cut fruit into bite-sized pieces and add to the bowl. Cut bread into bite-sized pieces and add to bowl.
- 6 In a small bowl, prepare the dressing by whisking together the vinegar, Dijon mustard, lemon juice, salt, and pepper. While whisking, slowly drizzle in the olive oil until dressing is emulsified.
- 7 Drizzle the dressing over the prepared salad and toss to evenly combine. Garnish with torn basil leaves and serve.



GRILLED TOMATO-PINEAPPLE SALSA



INTERMEDIATE RECIPE ●●○

PREP: 5 MINUTES | **PREHEAT:** APPROX. 15-19 MINUTES | **TOTAL COOK TIME:** 10 MINUTES | **MAKES:** 8+ SERVINGS

INGREDIENTS

1 small red onion, peeled, cut in 2 1/2 cm rings
 170g fresh pineapple, cut in 2 1/2 cm chunks (6-8 chunks)
 3 Roma tomatoes, cut in half
 1 green capsicum, cut in quarters, stem and seeds removed
 1 jalapeño, cut in half, stem and seeds removed
 1 teaspoon ground cumin
 1 teaspoon chili powder
 Kosher salt, as desired
 Ground black pepper, as desired
 2 limes, cut in half
 2 cloves garlic, peeled
 1/2 cup fresh coriander leaves, plus more for garnish as desired

DIRECTIONS

- 1 To install the grill grate, position it flat on top of the heating element and gently press down until it sits into place, then close the hood.
- 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 the smoke box lid.
- 3 Turn dial to GRILL. Press **WOODFIRE FLAVOUR**. Set the temperature to HI, and set time to 10 minutes. Select START/STOP to begin preheating (preheating will take approx. 15-19 minutes).
- 4 When unit beeps to signify it is preheated and ADD FOOD is displayed, open hood and add the onion, pineapple, tomatoes, capsicum, and jalapeño to the grill plate. Close the hood and grill for 5 minutes. Then open hood, flip vegetables, and grill for another 5 minutes.
- 5 When cooking is complete, open hood, remove vegetables from grill and let cool. Once cooled, add half of the tomatoes and the garlic to a blender and blend until smooth. Roughly chop the remaining grilled vegetables, then mix with the blended tomatoes in a serving bowl. Garnish with coriander and serve with chips.

TIP Running out of cooking time? Use the arrows on the right to add more time as necessary.

TIP For added flavour, grill the limes cut-side down and swap the green capsicum for a poblano pepper.

CHEESY STUFFED CHICKEN BREASTS



INTERMEDIATE RECIPE ●●○

PREP: 5-10 MINUTES | **PREHEAT:** APPROX. 15-19 MINUTES | **TOTAL COOK TIME:** 25 MINUTES | **MAKES:** 6 SERVINGS

INGREDIENTS

230 grams mild goat cheese, room temperature
 113 grams garlic and herb soft cheese, room temperature
 1/4 cup julienned sundried tomatoes in herbed oil
 2 tablespoons fresh or dried basil
 2 tablespoons grated Parmesan cheese
 1 teaspoon granulated garlic
 57 grams fresh baby spinach, roughly chopped
 Kosher salt, as desired
 Ground black pepper, as desired
 6 boneless, skinless chicken breasts (230-255 grams each)

DIRECTIONS

- 1 In a small bowl, add the goat cheese, herbed cheese, tomatoes, basil, Parmesan, garlic, spinach, salt, and pepper and mix until fully combined.
- 2 Lay each chicken breast flat and cut horizontally, about 1/2 of the way into the chicken. Fill each breast with 2 to 3 tablespoons of prepared filling. Then evenly cover the outside of the chicken with salt and pepper as desired.
- 3 To install the grill grate, position it flat on top of the heating element and gently press down until it sits into place, then close the hood.
- 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 the smoke box lid.
- 5 Turn dial to GRILL. Press **WOODFIRE FLAVOUR**. Set the temperature to HI, and set time to 25 minutes. Select START/STOP to begin cooking (preheating will take approx. 15-19 minutes).
- 6 When unit beeps to signify it is preheated and ADD FOOD is displayed, open the hood, and place the chicken to the grill. Close the hood to begin cooking.
- 7 When cooking is complete, open hood and remove chicken from grill and serve with your favourite side.

FOOLPROOF BBQ SMOKING PITMASTER WITHOUT THE PITFALLS

Smoking doesn't have to be complicated. No 12 hour waits, no reloading fuel, no watching anything like a hawk. Just an easy, fool-proof way to get deep, smoky flavours into everything you make.

STEP 1 SET UP

- Place grill on a flat, level surface.
- If needed, only use extension cords rated for outdoor use. Do not use indoor rated extension cords.
- Open the hood and install the grill grate 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 tinfoil.

STEP 2 ADD FOOD

- Add ingredients to the grill then close the hood.



STEP 3 ADD PELLETS

- Choose flavour of pellets: All-Purpose or Robust
- Using the pellet scoop, reach scoop into bag to fill scoop to the top. Level off to avoid spilling.

NOTE: The scoop is designed to measure pellets needed for one smoke session.



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

STEP 4 PROGRAM & COOK

- Turn the grill on by rotating the dial clockwise from the OFF position to select the **SMOKER** function.
- Use the \odot and \ominus buttons to the left of the display screen to adjust the temperature.
- Use the \odot and \ominus buttons to the right of the display screen to adjust the cook time.
- Press the button to the right of the display labeled START/STOP to begin cooking.
- Close the hood. The pellets will go through an ignition cycle (IGN) for 5-7 minutes, then the grill will begin cooking and the timer will begin to count down.

STEP 5 REMOVE FOOD & SERVE

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

PITMASTER'S NOTES

There is no preheat time for the Smoker function. Pellet ignition time will take 5-7 minutes before the cooking timer begins to count down.

 The colder the ingredients, the smokier the results.

 For optimal smoke flavour, minimise the time the lid is open when adding or flipping food.

 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 3 seconds to ignite the new full box of pellets.

KICKSTARTER RECIPE

SMOKED BABY BACK RIBS

BEGINNER RECIPE ●○○

PREP: 5 MINUTES | TOTAL COOK TIME: 1-2 HOURS | MAKES: 4-6 SERVINGS



INGREDIENTS

2 racks baby back ribs, cut in half
1 cup spice seasoning
(ideas can be found on page 43)

Kosher salt, as desired
Ground black pepper, as desired

DIRECTIONS



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



Liberal cover ribs on all sides with desired seasoning, salt, and pepper.



Shingle ribs onto grill grate, then close the hood.



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.

* Choose pellets based on flavour, refer to page 7 for more info on pellet flavour profiles.



Turn dial to select **SMOKER**, set temperature to 120°C, and set time to 2 hours. Select START/STOP to begin cooking. (There is no preheat time for the Smoker function. Pellet ignition time will take 5-7 minutes before the cooking timer begins to count down.)



After 1 hour, open hood, and rotate ribs so the bottom side is now exposed on top. Depending on the thickness of the ribs, begin to check for doneness around 1 hour 30 minutes. Cooking is done when an instant-read food thermometer reads between 88°C to 95°C



When cooking is complete, open hood, remove ribs from grill and let rest for about 10 minutes. Then cut as desired and serve with sauce of choice (reference page 42 for sauce recommendations).

KICKSTARTER RECIPE

SMOKED PORK SHOULDER

BEGINNER RECIPE ●○○

PREP: 5 MINUTES | TOTAL COOK TIME: 4-6 HOURS | MAKES: 6-8 SERVINGS



INGREDIENTS

1.8 kg pork shoulder,
trimmed, fat removed

1/2-1 cup spice seasoning
(ideas can be found on page 43)

Kosher salt, as desired

Ground black pepper, as desired

DIRECTIONS



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



Plug smart probe into unit. To install the grill grate, position it flat on top of the heating element and gently press down until it sits into place. Place the pork directly on the grill. Insert probe horizontally into the thickest part of the meat (see probe placement instructions on page 11). Close the hood.



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.

** Choose pellets based on flavour, refer to page 7 for more info on pellet flavour profiles.

TIP For proteins with a thick fat cap, like pork shoulder, trim off enough fat so that 1/2-cm remains. Then place on the grill fat side up.



Turn dial to **SMOKER** and set temperature to 120°C. To set the probe, select **MANUAL** and set temperature to 95°C. Select **START/STOP** to begin cooking. (There is no preheat time for the Smoker function. Pellet ignition time will take 5-7 minutes before the cooking timer begins to count down.)



When cooking is complete, turn unit off, leave hood closed, and let pork rest for 45 minutes to 1 hour. Alternatively, remove food from grill, wrap in plastic wrap and let rest for at least 45 minutes to 1 hour. Then shred the pork and toss or serve with sauce of choice (see page 42 for sauce recommendations).

SMOKED TACOS AL PASTOR



INTERMEDIATE RECIPE ●●○

PREP: 10 MINUTES | **TOTAL COOK TIME:** 4 HOURS | **MAKES:** 8-10 SERVINGS

INGREDIENTS

1.4-1.8 kg boneless pork shoulder, trimmed, fat removed

Mexican spice blend, as desired (found on page 43)

1 whole pineapple, peeled, core removed, cut in 1 1/2 cm rings

1 can (180 mL) pineapple juice

1 large white onion, peeled, diced small

1/2 cup chopped coriander

24 corn tortillas, warmed

Lime wedges, for garnish

DIRECTIONS

- 1 Plug smart probe into unit. To install the grill grate, position it flat on top of the heating element and gently press down until it sits into place.
- 2 Liberally season pork on all sides with Mexican spice blend. Insert smart probe horizontally into the center of the thickest part of the pork (see probe placement instructions on page 11). Place the pork and pineapple on the grill grate, then close the hood.
- 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 the smoke box lid.
- 4 Turn dial to **SMOKER** and set temperature to 120°C. To set the probe, select **MANUAL** and set temperature to 95°C. Select **START/STOP** to begin cooking. (There is no preheat time for the Smoker function. Pellet ignition time will take 5-7 minutes before the cooking timer begins to count down.) Set an external timer to 15 minutes.
- 5 After 15 minutes, open hood, remove pineapple and set aside. Close hood to continue cooking pork. Let pineapple cool, then chop into small pieces.
- 6 When cooking is complete, turn unit off, leave hood closed, and let pork rest for 45 minutes to 1 hour. Alternatively, remove food from grill, wrap in plastic wrap and let rest for at least 45 minutes to 1 hour. Then shred the pork and toss in a large bowl with pineapple juice.
- 7 To build the tacos, layer the tortillas with pork, pineapple, onions, and coriander. Top with fresh lime juice.

TIP For proteins with a thick fat cap, like pork shoulder, trim off enough fat so that 1/2-1 cm remains. Then place on the grill fat side up.

BBQ SMOKED BEEF BRISKET



INTERMEDIATE RECIPE ●●○

PREP: 5 MINUTES | **TOTAL COOK TIME:** 5-8 HOURS | **MAKES:** 6-8 SERVINGS

INGREDIENTS

2.3-4 kg beef brisket, trimmed

3 tablespoons yellow mustard

1/2-1 cup spice seasoning of choice (ideas can be found on page 43)

Kosher salt, as desired

Ground black pepper, as desired

DIRECTIONS

- 1 Liberally season brisket on all sides with mustard, desired seasoning, salt, and pepper.
- 2 Plug smart probe into unit. To install the grill grate, position it flat on top of the heating element and gently press down until it sits into place. Place the brisket directly on grill, then close the hood. Insert probe horizontally into the thickest part of the meat (see smart probe placement instructions on page 11).
- 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 the smoke box lid.
- 4 Turn dial to **SMOKER** and set temperature to 120°C. To set the probe, select **MANUAL** and set temperature to 100°C. Select **START/STOP** to begin cooking. (There is no preheat time for the Smoker function. Pellet ignition time will take 5-7 minutes before the cooking timer begins to count down.)
- 5 When cooking is complete, open hood, remove brisket from grill, wrap in plastic wrap and let rest for 1 hour. Then slice the brisket against the grain and brush or serve with sauce of choice (see page 42 for sauce recommendations).

TIP For proteins with a thick fat cap, like pork shoulder, trim off enough fat so that 1/2-1 cm remains. Then place on the grill fat side up.



SMOKED PIT BEEF SANDWICHES WITH HORSERADISH SAUCE



INTERMEDIATE RECIPE ●●○

PREP: 5 MINUTES | TOTAL COOK TIME: UP TO 2 HOURS | MAKES: 6-8 SERVINGS

INGREDIENTS

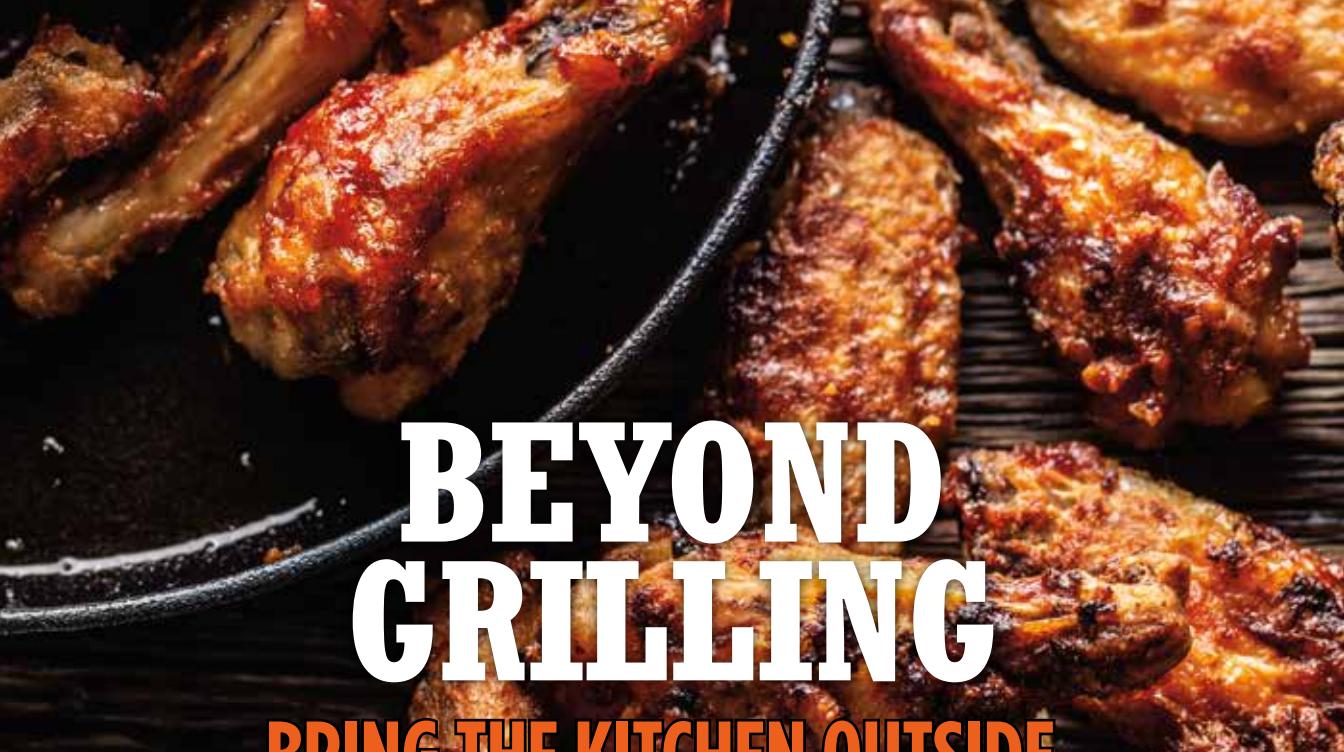
1.4 kg beef eye round, trimmed, fat removed
1/4-1/2 cup spice seasoning (ideas can be found on page 43)
3/4 cup mayonnaise
1/4 cup sour cream
2 tablespoons prepared horseradish
Kosher salt, as desired
Ground black pepper, as desired
6-8 sandwich rolls of choice

TOPPINGS (optional)

Sliced tomato
Sliced onion
Prepared BBQ sauce

DIRECTIONS

- 1 Liberally season beef on all sides with desired seasoning.
- 2 Plug smart probe into unit. To install the grill grate, position it flat on top of the heating element and gently press down until it sits into place. Place beef onto grill grate, then close the hood.
- 3 While holding the lid open, use the pellet scoop to pour pellets into the smoke box until filled to the top. Do not let pellets overflow the box. Close smoke chamber lid.
- 4 Insert the probe into the thickest part of the meat (see smart probe placement instructions on page 11). Turn dial to **SMOKER**, set temperature to 120°C, then select PRESET. To set the probe use the right arrows to select BEEF, and the left arrows to select MED RARE 3. Select START/STOP to begin cooking. (There is no preheat time for the Smoker function. Pellet ignition time will take 5-7 minutes before the cooking timer begins to count down.)
- 5 In a small bowl, prepare the horseradish sauce by adding the mayonnaise, sour cream, horseradish, salt, and pepper, and whisking until fully combined.
- 6 When cooking is complete, open hood, remove beef from grill, lightly cover with aluminum foil and let rest for 20 minutes.
- 7 Thinly slice beef against the grain and season with salt and pepper as desired. Layer beef onto rolls, top with horseradish sauce and other desired toppings.



BEYOND GRILLING

BRING THE KITCHEN OUTSIDE

Go from appetisers to dessert all in one place with 4 additional, easy-to-use cooking functions. You can even add 100% real woodfire flavour for dishes like smoky chicken wings or smoked beef jerky.

STEP 1 SET UP

- Place grill on a flat, level surface.
- If needed, only use extension cords rated for outdoor use. Do not use indoor rated extension cords.
- Open the hood and install the grill grate 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 back of the Grill.



TIP
For easier, faster clean up, line the grease tray with tinfoil.

- Place any additional accessories required for your recipe inside the grill.

STEP 2 ADD PELLETS

DON'T WANT SMOKE?
Skip these steps

- Choose flavour of pellets: All-Purpose or Robust
- Using the pellet scoop, reach scoop into bag to fill scoop to the top. Level off to avoid spilling.

NOTE: The scoop is designed to measure pellets needed for one smoke session.

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



STEP 3 PROGRAM & PREHEAT

- Turn the unit on by rotating the dial clockwise from the OFF position to select AIR FRY, BAKE, ROAST, or DEHYDRATE.



If you completed step two, press the WOODFIRE FLAVOUR TECHNOLOGY button.

- Use the ⏪ and ⏩ buttons to the left of the display screen to adjust the temperature.
- Use the ⏪ and ⏩ buttons to the right of the display screen to adjust the cook time.
- 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 FOR BETTER RESULTS

Let the Grill fully preheat before adding food to prevent overcooking and a longer preheat time. While preheating is strongly recommended, you can skip it by pressing and holding the START/STOP button for 4 seconds.

STEP 4 ADD FOOD & COOK

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

STEP 5 REMOVE FOOD & SERVE

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

CHEF'S NOTES

Preheat times by function:

Air Fry, Roast, Bake 3 mins	Dehydrate No preheat
---------------------------------------	--------------------------------

- Pellet ignition times will take an additional 5-7 minutes.
- Keep ingredients cold before putting them on the grill.
- For optimal smoke flavour, minimise the time the lid is open when adding or flipping food.

BEYOND GRILLING

CHICKEN WINGS



INTERMEDIATE RECIPE ●●○

PREP: 10 MINUTES | **PREHEAT:** APPROX. 8-10 MINUTES | **TOTAL COOK TIME:** 30 MINUTES | **MAKES:** 4 SERVINGS

INGREDIENTS

1.8 kg fresh chicken wings
Cajun seasoning, as desired (found on page 43)
Kosher salt, as desired
Ground black pepper, as desired

DIRECTIONS

- 1 To install the grill grate, position it flat on top of the heating element and gently press down until it sits into place. Place Crisper Basket on grill grate, then close the hood.
- 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 the smoke box lid.
- 3 Turn dial to AIR FRY. Press **WOODFIRE FLAVOUR**. Set temperature to 200°C, and set time to 30 minutes. Select START/STOP to begin preheating (preheating will take approx. 8-10 minutes).
- 4 In a large bowl, toss chicken wings with Cajun seasoning, salt, and pepper until evenly coated.
- 5 When unit beeps to signify it has preheated and ADD FOOD is displayed, open hood and place wings in basket. Close hood to begin cooking. Several times during cooking, open hood and use silicone-tipped tongs to flip the wings.
- 6 When cooking is complete, open hood, remove wings from basket, and serve.

TIP If using larger sized wings, more cook time may be necessary. Use the arrows on the right to add more time as needed.

'FRIED' CHICKEN



INTERMEDIATE RECIPE ●●○

PREP: 10 MINUTES | **PREHEAT:** APPROX. 8-10 MINUTES | **TOTAL COOK TIME:** 40 MINUTES | **MAKES:** 6-8 SERVINGS

INGREDIENTS

2 teaspoons onion powder
2 teaspoons garlic powder
1 teaspoon paprika
1/2 teaspoon chili powder
1/4 teaspoon cayenne pepper
1 teaspoon dried thyme
1 teaspoon kosher salt
1/2 teaspoon ground black pepper
2 cups buttermilk
1/2 cup cornstarch
2 cups panko bread crumbs
6 bone-in skin-on chicken of choice (2 legs, 2 thighs, 2 breasts)
Nonstick cooking spray

DIRECTIONS

- 1 Plug smart probe into unit. To install the grill grate, position it flat on top of the heating element and gently press down until it sits into place. Place Crisper Basket on grill grate, then close the hood.
- 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 the smoke box lid.
- 3 Turn dial to AIR FRY. Press **WOODFIRE FLAVOUR**. Set temperature to 180°C, then select PRESET. To set the probe, use the right arrows to select CHIX. Select START/STOP to begin preheating (preheating will take approx. 8-10 minutes).
- 4 In a medium bowl, add all seasoning, buttermilk, salt, and pepper and whisk to combine. In a separate medium bowl, whisk together the cornstarch, bread crumbs, salt, and pepper.
- 5 Dip chicken into buttermilk, then place into the seasoned bread crumbs. Press each chicken into the bread crumbs for optimal sticking. Liberally spray each piece of coated chicken with the cooking spray. Insert probe horizontally into the center of the thickest part of the largest chicken (see probe placement instructions on page 11).
- 6 When unit beeps to signify it has preheated and ADD FOOD is displayed, open hood and place chicken pieces in basket. Close hood to begin cooking. After 20 minutes, open hood and with silicone-tipped tongs, flip the chicken. Close hood to continue cooking.
- 7 When cooking is complete, open hood, remove 'fried' chicken from basket and serve.

BEEF JERKY



INTERMEDIATE RECIPE ●●○

PREP: 5 MINUTES | **MARINATE:** 8 HOURS | **TOTAL COOK TIME:** 4-6 HOURS | **MAKES:** 6 SERVINGS

INGREDIENTS

½ cup soy sauce
1 tablespoon Worcestershire sauce
3 tablespoons brown sugar
½ tablespoon onion powder
½ tablespoon garlic powder
1 teaspoon paprika
⅛-¼ teaspoon cayenne pepper
¼ teaspoon ground black pepper
½ teaspoon ground cinnamon
½ teaspoon kosher salt
453-680 g uncooked beef eye of round, cut in ½ cm slices

DIRECTIONS

- 1 In a small bowl, prepare the marinade by whisking together all ingredients except the beef. Then place the marinade and beef in a large resealable plastic bag. Massage the outside of the bag to work the marinade over all parts of the beef, then place the bag in the refrigerator for 8 hours to marinate.
- 2 To install the grill grate, position it flat on top of the heating element and gently press down until it sits into place.
- 3 Remove the beef from the marinade and discard excess liquid. Place the beef in a flat single layer in the Crisper Basket. Then place the basket on the grill grate and close the hood.
- 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 the smoke box lid.
- 5 Turn dial to DEHYDRATE. Press **WOODFIRE FLAVOUR**. Set the temperature to 75°C, and set time to 6 hours. Select START/STOP to begin cooking (preheating is not needed).
- 6 Begin to check the beef jerky after 4 hours. If a crispier output is desired, continue to cook.
- 7 When cooking is complete, open hood and remove basket with beef jerky. Beef jerky can be stored in an air-tight container for up to 2 weeks.

TWICE BAKED POTATOES



INTERMEDIATE RECIPE ●●○

PREP: 5 MINUTES | **PREHEAT:** APPROX. 11-13 MINUTES | **TOTAL COOK TIME:** 50 MINUTES | **MAKES:** 4-8 SERVINGS

INGREDIENTS

6 medium russet potatoes, cleaned, pierced with fork several times
⅔ cup shredded cheddar cheese, divided
1 package (150 g) garlic and herb cream cheese

⅓ cup heavy cream
2 spring onions, thinly sliced
1 teaspoon kosher salt
¼ teaspoon ground black pepper

DIRECTIONS

- 1 Install the grill grate by positioning it flat on top of the heating element and gently pressing down until it sits into place, then close the hood. Turn dial to ROAST, set the temperature to 190°C, and set time to 40 minutes. Select START/STOP to begin preheating (preheating will take approx. 3 minutes).
- 2 When unit beeps to signify it has preheated and ADD FOOD is displayed, open hood and place potatoes on grill grate. Close hood to begin cooking.
- 3 When cooking is complete, open hood, remove potatoes from grill and cut in half. Scoop out the inside contents and transfer to a large bowl, leaving the skins intact. Add half the cheddar cheese and the remaining ingredients and mix until fully combined. Stuff the potato mixture back into the potato skins.
- 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 the smoke box lid.
- 5 Turn dial to ROAST. Press **WOODFIRE FLAVOUR**. Set temperature to 200°C, and set time to 10 minutes. Select START/STOP to begin cooking (preheating will take approx. 8-10 minutes).
- 6 When unit beeps to signify it has preheated and ADD FOOD is displayed, open hood and place potatoes, filling side up, on grill grate. Close hood to begin cooking.
- 7 When 3 minutes remain, open hood, and top each potato with the remaining cheddar cheese. Close hood to continue cooking.
- 8 When cooking is complete, open hood, remove potatoes from grill, and serve with your favorite entrée.

SAUCES

YIELD: APPROX. 2 HEAPING CUP | **MARINATING TIME:** 2-12 HOURS
STORE: REFRIGERATE FOR UP TO 2 WEEKS

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

ALABAMA WHITE SAUCE

1 cup mayonnaise
¼ cup apple cider vinegar
2 tablespoons dark brown sugar
1 tablespoon brown mustard
2 teaspoons prepared horseradish
1 teaspoon lemon juice
1 teaspoon hot sauce
Kosher salt, as desired
Ground black pepper, as desired

SWEET BBQ SAUCE

1 cup ketchup
1 cup dark brown sugar
⅓ cup apple cider vinegar
2 tablespoons yellow mustard
1 tablespoon Worcestershire sauce
1 tablespoon honey
2 teaspoons chili powder
Kosher salt, as desired
Ground black pepper, as desired

COMEBACK SAUCE

1 cup mayonnaise
½ cup sweet chili sauce
¼ cup canola oil
¼ cup ketchup
2 tablespoons lemon juice
1 tablespoon Worcestershire sauce
1 tablespoon yellow mustard
2 teaspoons garlic powder
1 teaspoon onion powder

CAROLINA GOLD SAUCE

1 cup yellow mustard
¼ cup apple cider vinegar
¼ cup honey
1 tablespoon Worcestershire sauce
1 tablespoon soy sauce
1 tablespoon chili powder
1 teaspoon garlic powder
Kosher salt, as desired
Ground black pepper, as desired

NORTH CAROLINA VINEGAR SAUCE

2 cups apple cider vinegar
2 tablespoons dark brown sugar
1 tablespoon ketchup
1 tablespoon hot sauce
Kosher salt, as desired
Ground black pepper, as desired

SPICE RUBS

YIELD: APPROX. ½ - 1 CUP (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 kosher salt
½ teaspoon black pepper
½ teaspoon ground allspice
½ teaspoon ground clove
½ teaspoon red pepper flakes
½ teaspoon chili powder
½ teaspoon paprika
½ teaspoon ground nutmeg

BASIC BBQ SPICE RUB

¼ cup brown sugar
¼ cup smoked paprika
3 tablespoons black pepper
2 tablespoon kosher salt
2 teaspoon garlic powder
2 teaspoon onion powder

MEXICAN STYLE SPICE BLEND

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

SPICY CAROLINA SPICE BLEND

1 tablespoon brown Sugar
2 teaspoon cayenne pepper
1 teaspoon kosher salt
1 teaspoon smoked paprika
1 teaspoon cumin
½ teaspoon chili powder

CAFÉ MOCHA SPICE BLEND

⅓ cup brown sugar
2 teaspoon cayenne pepper (optional)
1 teaspoon kosher salt
1 tablespoon smoked paprika
¼ cup ground espresso or coffee
¼ cup cocoa powder

CAJUN SPICE BLEND

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

GRILL CHART (CLOSED-HOOD COOKING)

TIP Want to add smoke? See page 9 for Woodfire Flavour Technology interaction. Smoke can enhance colour of food.

NOTE Use the charts as guides and adjust cook times as needed if your food load quantity varies.

FOOD	VOLUME (UP TO)	PREP	COOK TEMP	COOK TIME	INTERACTION
POULTRY					
Chicken breast, boneless	6 breasts (200–250 g each)	Marinate or season as desired	HI	13–15 mins	Flip 2 or 3 times during cooking
Chicken breast, bone-in	4 breasts (340–680 g each)	Marinate or season as desired	HI	20–30 mins	Flip 2 or 3 times during cooking
Chicken marylands	3 chicken marylands	Marinate or season as desired	HI	15–20 mins	Flip 2 or 3 times during cooking
Chicken sausages, prepared	8 sausages	Marinate or season as desired	HI	5–7 mins	Flip 2 or 3 times during cooking
Chicken tenderloins	9 tenderloins	Marinate or season as desired	HI	6–8 mins	Flip 2 or 3 times during cooking
Chicken thighs, boneless	900 g	Marinate or season as desired	HI	7–10 mins	Flip 2 or 3 times during cooking
Chicken thighs, bone-in	8 thighs (115–200 g each)	Marinate or season as desired	HI	12–16 mins	Flip 2 or 3 times during cooking
Chicken wings	1 kg	Marinate or season as desired	HI	10–15 mins	Flip 2 or 3 times during cooking
Turkey burgers	6 patties	Season with salt and pepper	HI	8–11 mins	Flip halfway through cooking
BEEF					
Beef burgers	6 patties, 2 1/2 cm thick	Season with salt and pepper	HI	5–8 mins	Flip halfway through cooking
Filet mignon	6 steaks (170–230 g each), 3–4 cm thick	Marinate or season as desired	HI	15–20 mins	Flip halfway through cooking
Flat iron or Flank steak	1 steak (510–680 g), 3 cm thick	Marinate or season as desired	HI	10–25 mins	Flip halfway through cooking
Hot dogs	12 each	N/A	HI	5–8 mins	Turn frequently through cooking
Ribeye	3 steaks (400–450 g each) 3 cm thick	Marinate or season as desired	HI	10–15 mins	Flip halfway through cooking
Sirloin steak	4 steaks (280–340 g each) 3–4 cm thick	Marinate or season as desired	HI	8–16 mins	Flip halfway through cooking
Skirt steak	4 steaks (280–340 g each) 2–2 1/2 cm thick	Marinate or season as desired	MED	7–13 mins	Flip halfway through cooking
Steak tips	900 g	Marinate or season as desired	MED	8–11 mins	Flip halfway through cooking
PORK					
Baby back ribs	1 rack, divided in half	Marinate or season as desired	LO	35+ mins	Turn frequently through cooking
Bacon	6 strips, thick cut	N/A	LO	6–10 mins	Turn frequently through cooking
Lamb rack	1 full rack (8 bones)	N/A	HI	15–17 mins	Turn frequently through cooking
Pork chops, boneless	6–8 boneless chops (225 g)	Marinate or season as desired	HI	10–14 mins	Flip halfway through cooking
Pork chops, bone-in	4 thick cut, bone-in (280–340 g)	Marinate or season as desired	HI	15–18 mins	Flip halfway through cooking
Pork tenderloins	3 whole tenderloins (450–680 g)	Marinate or season as desired	MED	18–22 mins	Turn frequently through cooking
Sausages	10 each	N/A	LO	8–12 mins	Turn frequently through cooking

GRILL CHART (CLOSED-HOOD COOKING)

TIP Want to add smoke? See page 9 for Woodfire Flavour Technology interaction. Smoke can enhance colour of food.

NOTE Use the charts as guides and adjust cook times as needed if your food load quantity varies.

FOOD	VOLUME (UP TO)	PREP	COOK TEMP	COOK TIME	INTERACTION
SEAFOOD					
Cod	6 fillets (140-170 g each)	Coat lightly with canola oil, season as desired	HI	6-10 mins	Flip halfway through cooking
Flounder	3 fillets	Coat lightly with canola oil, season as desired	HI	4-6 mins	Flip halfway through cooking
Prawns (large or jumbo)	680 g	Coat lightly with canola oil, season as desired	HI	4-5 mins	Flip halfway through cooking
Salmon	6 fillets (170 g each)	Coat lightly with canola oil, season as desired	HI	7-11 mins	Flip halfway through cooking
Scallops	18 each	Coat lightly with canola oil, season as desired	HI	4-6 mins	Flip halfway through cooking
Swordfish	2 steaks (315-440 g each)	Coat lightly with canola oil, season as desired	HI	8-10 mins	Flip halfway through cooking
Tuna	4 steaks (110-170 g each)	Coat lightly with canola oil, season as desired	HI	6-10 mins	Flip halfway through cooking
VEGGIES					
Asparagus	2 bunches	Trimmed, coat lightly with canola oil, season as desired	HI	8-12 mins	Toss frequently through cooking
Baby Bok Choy	680 g	Coat lightly with canola oil, season as desired	HI	10-16 mins	Toss frequently through cooking
Broccoli	2 heads	Cut into 2 1/2 cm pieces, coat lightly with canola oil, season as desired	HI	10-16 mins	Toss frequently through cooking
Brussel Sprouts	900 g	Halved, trimmed, coat lightly with canola oil, season as desired	HI	11-16 mins	Toss frequently through cooking
Button mushrooms	900 g	Clean, coat lightly with canola oil, season as desired	HI	6-9 mins	Toss frequently through cooking
Capsicum	4	Cut into quarters, coat lightly with canola oil, season as desired	HI	6-12 mins	Toss frequently through cooking
Carrots	900 g	Peel, cut into 2 1/2-5 cm pieces, coat lightly with canola oil, season as desired	HI	20-23 mins	Toss frequently through cooking
Cauliflower	2 heads	Cut into 2 1/2 cm pieces, coat lightly with canola oil, season as desired	HI	20-24 mins	Toss frequently through cooking
Corn on the cob	4 cobs	Coat lightly with canola oil, season as desired	HI	10-15 mins	Flip 2 or 3 times during cooking
Eggplant	2 medium	Sliced, coat lightly with canola oil, season as desired	HI	7-10 mins	Flip halfway through cooking
Green beans	680 g	Trimmed, coat lightly with canola oil, season as desired	HI	12-20 mins	Toss frequently through cooking
Onions, white or red (cut in half)	6	Peeled, cut in half, coat lightly with canola oil, season as desired	HI	8-12 mins	Flip halfway through cooking
Onions, white or red (sliced)	3	Peeled, sliced, coat lightly with canola oil, season as desired	HI	6-10 mins	Toss frequently through cooking
Portobello mushrooms	6	Cleaned, coat lightly with canola oil, season as desired	HI	7-9 mins	Flip halfway through cooking
Squash or zucchini	450 g	Cut in quarters lengthwise, coat lightly with canola oil, season as desired	HI	6-10 mins	Flip halfway through cooking
Tomatoes	6	Cut in half, coat lightly with canola oil, season as desired	HI	6-10 mins	Flip halfway through cooking

GRILL CHART (CLOSED-HOOD COOKING)

TIP Want to add smoke? See page 9 for Woodfire Flavour Technology interaction. Smoke can enhance colour of food.

NOTE Use the charts as guides and adjust cook times as needed if your food load quantity varies.

FOOD	VOLUME (UP TO)	PREP	COOK TEMP	COOK TIME	INTERACTION
FRUIT					
Avocado	6-8	Cut in half, remove pits, spray grill with nonstick cooking spray	HI	3-5 mins	Flipping not necessary
Bananas	4	Peel, cut in half lengthwise	HI	4 mins	Flip halfway through cooking
Lemons & limes	5	Cut in half lengthwise	HI	4 mins	Flip halfway through cooking
Mango	4-6	Cut in half, remove skins and pits	HI	4-8 mins	Flip halfway through cooking
Melon	6-8 spears	N/A	HI	4-6 mins	Flip halfway through cooking
Pineapple	6-8 slices or spears	Cut in 5 cm pieces	HI	5-8 mins	Flip halfway through cooking
Stone Fruit	6-8	Cut in half, remove pits, press cut-side down on grill grate	HI	5-7 mins	Flipping not necessary
BREAD/CHEESE					
Bread (baguette or ciabatta)	30-40 cm loaf	Cut in 4 cm slices, brushed with canola oil	HI	3-5 mins	Flip halfway through cooking
Halloumi Cheese	½-1 kg	Cut in 1 cm slices	HI	3-6 mins	Flip halfway through cooking

FROZEN GRILL CHART (CLOSED-HOOD COOKING)

NOTE We do not recommend adding smoke to frozen foods.

NOTE Use the charts as guides and adjust cook times as needed if your food load quantity varies.

FOOD	VOLUME (UP TO)	PREP	COOK TEMP	COOK TIME	INTERACTION
FROZEN POULTRY					
Chicken breast, boneless	6 breasts (200–255 g each)	Marinate or season as desired	MED	18–22 mins	Flip 2 or 3 times during cooking
Chicken thighs, bone-in	6 thighs (115–200 g each)	Marinate or season as desired	MED	20–25 mins	Flip 2 or 3 times during cooking
Turkey burgers	4–6 patties	Season with salt and pepper	MED	6–10 mins	Flip halfway through cooking
FROZEN BEEF					
Beef burgers	6 patties, 2 1/2 cm thick	Season with salt and pepper	MED	7–12 mins	Flip halfway through cooking
Filet Mignon	6 steaks (170–230 g each) 3–4 cm thick	Marinate or season as desired	MED	17–22 mins	Flip 2 or 3 times during cooking
Ribeye	3 steaks (400–450 g each) 3 cm thick	Marinate or season as desired	MED	20–25 mins	Flip 2 or 3 times during cooking
Sirloin steak	4 steaks (280–340 g each) 3 cm thick	Marinate or season as desired	MED	17–21 mins	Flip 2 or 3 times during cooking
FROZEN PORK					
Pork chops, boneless	6–8 boneless chops (225 g each)	Marinate or season as desired	MED	15–20 mins	Flip 2 or 3 times during cooking
Pork chops, bone-in	4 thick cut, bone-in (280–340 g each)	Marinate or season as desired	HI (190°C)	23–27 mins	Flip halfway through cooking
Pork tenderloins	2 whole tenderloins (450–680 g ea)	Marinate or season as desired	MED	17–23 mins	Flip 2 or 3 times during cooking
Sausages, uncooked	10–12 each	N/A	LO	12–18 mins	Flip 2 or 3 times during cooking
FROZEN SEAFOOD					
Cod	6 fillets (140–170 g each)	Coat lightly with canola oil, season as desired	HI	13–17 mins	Flip halfway through cooking
Prawns (large or jumbo)	680 g	Coat lightly with canola oil, season as desired	HI	5–6 mins	Flip halfway through cooking
Salmon	6 fillets (170 g each)	Coat lightly with canola oil, season as desired	HI	13–17 mins	Flip halfway through cooking
FROZEN VEGETARIAN					
Veggie burger	6 patties	N/A	HI	8–10 mins	Flip halfway through cooking

BBQ SMOKER CHART

TIP For added flavour, grill the exterior of the protein and then run through the smoker setting.

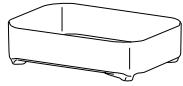
TIP When smoking, do not add any oil to the food. If oil is necessary, add very little.

TIP 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.

Season as desired	VOLUME (UP TO)	PREP	COOK TEMP	COOK TIME	INTERNAL TEMP
BEEF					
Chuck Roast	1.3-1.8 kg	Season as desired	120°C	4-5 hours	95°C
Brisket	2.3-4 kg, point cut	Season as desired	120°C	5-8 hours	97°C-99°C, Flip halfway through cooking
Bone-In Short Ribs	6-9 pieces, 170-230 g each	Season as desired	135°C	3-4hours	95°C
Boneless Short Ribs	6-9 pieces, 170-230 g each	Season as desired	135°C	2-4 hours	95°C
Tri Tip	900 g - 1.4 kg	Season as desired	165°C	20-30 mins	50°C
PORK					
Shoulder	1.8-2.3 kg	Season as desired	120°C	4-6 hours	95°C
Tenderloin	3 tenderloins, 450-900 g each	Season as desired	120°C	35-45 mins	63°C
Loin	1.3-1.8 kg	Season as desired	120°C	3-4 hours	82°-88°C
Ribs - Baby Back	1 rack, cut in half	Season as desired	120°C	1-2 hours	88°-95°C
	2 racks, cut in half	Season as desired	120°C	1 1/2-2 hours	88°-95°C
Ribs - St. Louis Style	1 rack, cut in half	Season as desired	120°C	2-4 hours	74°C
POULTRY					
Whole Chicken	1.8-2.7 kg	Season as desired	190°C	45 mins-1 1/2 hours	74°C
Boneless/Bone-In Chicken Thighs	6-8 pieces, 110-170 g each	Season as desired	190°C	15-20 mins	74°C
Turkey Breast	1.3-1.8 kg	Season as desired	175°C	45 mins-1 1/2 hours	74°C, Flip halfway through cooking
Turkey Legs	4-6 pieces, 340-370 g each	Season as desired	190°C	30-45 mins	74°C
Duck Breast	4-6 pieces, 280-340 g ounces each	Season as desired	175°C	20-30 mins	60°C
Duck Legs	4-6 pieces, 110-170 g each	Season as desired	175°C	45-60 mins	74°C
LAMB/VEAL					
Lamb Shanks	1.3-2.3 kg, 680 g each	Season as desired	120°C	3-5 hours	95°C
Boneless Lamb Leg	1.3-2.7 kg, trimmed and bound	Season as desired	120°C	4-6 hours	95°C
Veal Shanks	1.3-2.3 kg, 680 g each	Season as desired	120°C	4-5 hours	95°C

TIP For proteins with a thick fat cap, like brisket and pork shoulder, trim off enough fat so that 1-1 1/2 cm remains. Then place on the grill fat side up.

AIR FRY CHART

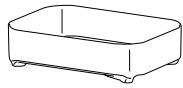


TIP Want to add smoke? See page 9 for Woodfire Flavour Technology interaction. Smoke can enhance colour of food.

NOTE Use the charts as guides and adjust cook times as needed if your food load quantity varies.

FOOD	VOLUME (UP TO)	PREP	COOK TEMP	COOK TIME	INTERACTION
FROZEN FOODS					
Chicken cutlets	6 cutlets	N/A	200°C	15-18 mins	Flip halfway through cooking
Chicken nuggets	2-3 boxes (680 g-1 kg)	N/A	200°C	13-15 mins	Shake frequently during cooking
Fish fillets	12 fillets, crumbed	N/A	200°C	10-15 mins	Flip halfway through cooking
Fish fingers	30 fish sticks	N/A	200°C	10-13 mins	Flip halfway through cooking
French fries	450 g	N/A	180°C	18-20 mins	Shake frequently during cooking
French fries	900 g	N/A	180°C	23-27 mins	Shake frequently during cooking
French fries	1.8 kg	N/A	200°C	30-40 mins	Shake frequently during cooking
Mozzarella sticks	1 large box	N/A	190°C	6-8 mins	Flip halfway through cooking
Pot stickers	900 g	N/A	200°C	15-20 mins	Flip halfway through cooking
Pizza rolls	1 large bag	N/A	200°C	10-15 mins	Shake frequently during cooking
Popcorn shrimp	2 boxes (680 g)	N/A	200°C	10-13 mins	Shake frequently during cooking
Sweet potato fries	1 bag (approx. 560-680 g)	N/A	200°C	17-21 mins	Shake frequently during cooking
Sweet potato fries	2 bags (approx. 1 kg)	N/A	200°C	20-25 mins	Shake frequently during cooking
Tater tots	1 bag (approx. 680 g)	N/A	200°C	15-18 mins	Shake frequently during cooking
PORK					
Pork chops, boneless	6-8 boneless chops (227 g each)	Marinate or seasoned as desired	200°C	20-23 mins	Flip halfway through cooking
Pork chops, bone-in	4 thick cut, bone-in (284-340 g each)	Marinate or seasoned as desired	200°C	20-23 mins	Flip halfway through cooking
Pork tenderloins	3 whole tenderloins (454-680 g each)	Marinate or seasoned as desired	200°C	20-25 mins	Turn frequently through cooking
Bacon	6 strips, thick cut	N/A	200°C	10-13 mins	Turn frequently through cooking
Sausages	10 each	N/A	200°C	10-13 mins	Turn frequently through cooking
POULTRY					
Chicken breast, boneless	4-6 breasts (225-340 geach)	Marinate or seasoned as desired	200°C	8-13 mins	Flip halfway through cooking
Chicken thighs, boneless	900 g	Marinate or seasoned as desired	200°C	12-17 mins	Flip halfway through cooking
Chicken thighs, bone-in	6 (110-200 g each)	Marinate or seasoned as desired	200°C	15-20 mins	Flip halfway through cooking
Chicken wings	1.6 kg	Marinate or seasoned as desired	200°C	40-50 mins	Flip 2-3 times through cooking

AIR FRY CHART



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NOTE Use the charts as guides and adjust cook times as needed if your food load quantity varies.

FOOD	VOLUME (UP TO)	PREP	COOK TEMP	COOK TIME	INTERACTION
VEGETABLES					
Asparagus	2 bunches	Trimmed, coat lightly with canola oil, season as desired	200°C	6–9 mins	Flip 2 or 3 times through cooking
Beetroot	6	Peeled, coat lightly with canola oil, season as desired	200°C	25–30 mins	Flip halfway through cooking
Capsicum	4–6	Cut into quarters, coat lightly with canola oil, season as desired	205°C	9–13 mins	Flip halfway through cooking
Broccoli	2 heads	Cut into 2 1/2 cm pieces, coat lightly with canola oil, season as desired	200°C	10–13 mins	Toss frequently through cooking
Brussel sprouts	900 g	Halved, trimmed, coat lightly with canola oil, season as desired	200°C	20–30 mins	Toss frequently through cooking
Carrots	900 g	Peeled, cut into 2 1/2–5 cm pieces, coat lightly with canola oil, season as desired	200°C	20–23 mins	Toss frequently through cooking
Cauliflower	2–3 heads (up to 1.8 kg total)	Cut into 2 1/2 cm pieces, coat lightly with canola oil, season as desired	200°C	30–40 mins	Flip 2 or 3 times through cooking
Corn on the Cob	4–6 cobs	Coat lightly with canola oil, season as desired	200°C	10–15 mins	Flip 2 or 3 times through cooking
Kale (for chips)	1.9 L, packed	Coat lightly with canola oil, season as desired	200°C	8–11 mins	Flip halfway through cooking
Green beans	680 g	Trimmed, coat lightly with canola oil, season as desired	200°C	15–20 mins	Toss frequently through cooking
Mushrooms	900 g–1.4 kg	Halved or sliced, coat lightly with canola oil, season as desired	200°C	7–9 mins	Flip halfway through cooking
Potatoes, russet	1.4 kg	Cut in 1-inch wedges*, toss with 1–3 Tbsp oil	200°C	25–30 mins	Shake frequently during cooking
	900 g	Hand-cut fries*, thin, toss with 1–3 Tbsp oil	200°C	22–24 mins	Shake frequently during cooking
	900 g	Hand-cut fries*, thick, toss with 1–3 Tbsp oil	200°C	25–30 mins	Shake frequently during cooking
	6–8 whole	Pierce with a fork	200°C	45–50 mins	Shake frequently during cooking
Potatoes, sweet	900 g	Cut in 2 1/2 cm chunks*, toss with 1–3 Tbsp oil	200°C	30–35 mins	Shake frequently during cooking
	6–8 whole	Pierce with a fork	200°C	50–55 mins	Shake frequently during cooking
Squash or zucchini	450 g	Cut in quarters lengthwise, coat lightly with canola oil, season as desired	200°C	10–14 mins	Flip halfway through cooking

* After cutting potatoes, allow raw chips to soak in cold water for at least 30 minutes to remove unnecessary starch. Pat chips dry. The drier the chips the better the results.

DEHYDRATE CHART

TIP Want to add smoke? See page 9 for Woodfire Flavour Technology interaction. Smoke can enhance colour of food.

NOTE Use the charts as guides and adjust cook times as needed if your food load quantity varies.

INGREDIENT	PREPARATION	TEMP	DEHYDRATE TIME
FRUITS & VEGETABLES			
Apples	Cut in 1/2 cm slices, remove core, rinse in lemon water, pat dry	60°C	6-8 hours
Asparagus	Cut in 2 1/2 cm pieces, blanch	60°C	6-8 hours
Bananas	Peel, cut in 1 cm slices	60°C	6-8 hours
Beetroot	Peel, cut in 1/2 cm slices	60°C	6-8 hours
Eggplant	Peel, cut in 1/2 cm slices, blanch	60°C	6-8 hours
Fresh herbs	Rinse, pat dry, remove stems	60°C	4 hours
Ginger root	Cut in 1 cm slices	60°C	6 hours
Mangoes	Peel, cut in 1 cm slices, remove pit	60°C	6-8 hours
Mushrooms	Clean with soft brush (do not wash)	60°C	6-8 hours
Pineapple	Peel, cut in 1-1 1/2 cm slices, remove core	60°C	6-8 hours
Strawberries	Cut in half or in 1 1/2 cm slices	60°C	6-8 hours
Tomatoes	Cut in 1 cm slices; blanch if planning to rehydrate	60°C	6-8 hours
MEAT, POULTRY, FISH			
Beef jerky	Cut in 1/2 cm slices, marinate overnight	65°C	5-7 hours
Chicken jerky	Cut in 1/2 cm slices, marinate overnight	65°C	5-7 hours
Turkey jerky	Cut in 1/2 cm slices, marinate overnight	65°C	5-7 hours
Salmon jerky	Cut in 1/2 cm slices, marinate overnight	65°C	3-5 hours

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ELECTRIC BBQ GRILL & SMOKER
WITH NINJA SMART PROBE

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