

THANK YOU

for purchasing the Ninja Woodfire™ Outdoor Oven



REGISTER YOUR PURCHASE

- ninjakitchen.co.nz/apps/product-registration
- Scan QR code using mobile device

TECHNICAL SPECIFICATIONS

Voltage: 230V~, 50Hz

Watts: 1760W

RECORD THIS INFORMATION

Model Number: _____

Serial Number: _____

Date of Purchase: _____
(Keep receipt)

Store of Purchase: _____

Mann&Noble Pty Ltd
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Erskine Park NSW, Australia, 2759
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Illustrations may differ from actual product. We are constantly striving to improve our products, therefore the specifications contained herein are subject to change without notice.

NINJA WOODFIRE is a trademark of SharkNinja Operating LLC.

OO101ANZ_IB_MP_Mv7

@ninjakitchenau/@ninjakitchennz



NINJA WOODFIRE™ OUTDOOR OVEN

OO101ANZ | Owner's Guide



IMPORTANT SAFETY INSTRUCTIONS

FOR OUTDOOR USE ONLY • READ ALL INSTRUCTIONS BEFORE USE

	Read and review instructions to understand operation and use of product.
	Indicates the presence of a hazard that can cause personal injury, death or substantial property damage if the warning included with this symbol is ignored.
	Avoid contact with hot surface. Always use hand protection to avoid burns.
	Resistant to water splash from any direction.

⚠ WARNING

Failure to follow these instructions could result in electric shock, fire or burn hazard which could cause property damage, personal injury, or death. When using electrical appliances, basic safety precautions should always be followed, including the following:

- To eliminate a choking hazard for young children, discard all packaging materials immediately upon unpacking.
- This appliance is for outdoor household use only.
- DO NOT** use this appliance for anything other than its intended use. Misuse may cause injury.
- DO NOT** use in moving vehicles or boats.
- This appliance can be used by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- To avoid property damage from flame or heat, maintain a minimum distance of 1 meter from rear, sides and top to walls, rails or other combustible constructions.
- DO NOT** touch hot surfaces. Appliance surfaces are hot during and after operation. To prevent burns or personal injury, **ALWAYS** use protective hot pads or insulated oven mitts and use available handles and knobs.
- Use care when opening the oven to avoid burns. **ALWAYS** open door to detent before fully opening to check for any flareup as some foods may cause fats, oils, or grease to splash and create flareup or flame.
- DO NOT** use oils/fats, such as butter, olive oil, and margarine, when cooking over 260°C to avoid the risk of smoke and property damage due to smoke.
- To prevent burns or personal injury **ALWAYS** use care when interfacing with product. Recommend use of long handled utensil and protective hot pads or insulated oven mitts.
- Ensure the surface is level, stable, clean and dry. **DO NOT** place the appliance near the edge of the surface the oven is placed on during operation. **DO NOT** clean this product with a water spray or any spray like items.
- Keep the appliance and its cord out of reach of children. **DO NOT** allow the appliance to be used near, cleaned or maintained by children. Close supervision is necessary when used near children.
- A short power supply cord is provided to reduce the risk of children less than 8 years grabbing the cord or becoming entangled and to reduce the risk of people tripping over a longer cord. Outdoor extension cord must have tag stating "Suitable for use with outdoor appliances."
- ALWAYS** maintain a minimum safe distance of at least 30 cm from the smoke box during smoking. Small flames can come out from the smoke box if the oven lid is lifted in windy conditions.
- Use only on properly grounded outlet. Connect **ONLY** to GFCI grounded electrical outlet if using an extension cord. Longer detachable power supply cords or extension cords are available and may be used if care is exercised in their use. If longer detachable power supply cord or extension is used: The cord should be arranged so that it will not drape over the tabletop where it can be pulled on by children or tripped over unintentionally.

IMPORTANT SAFETY INSTRUCTIONS

FOR OUTDOOR USE ONLY • READ ALL INSTRUCTIONS BEFORE USE

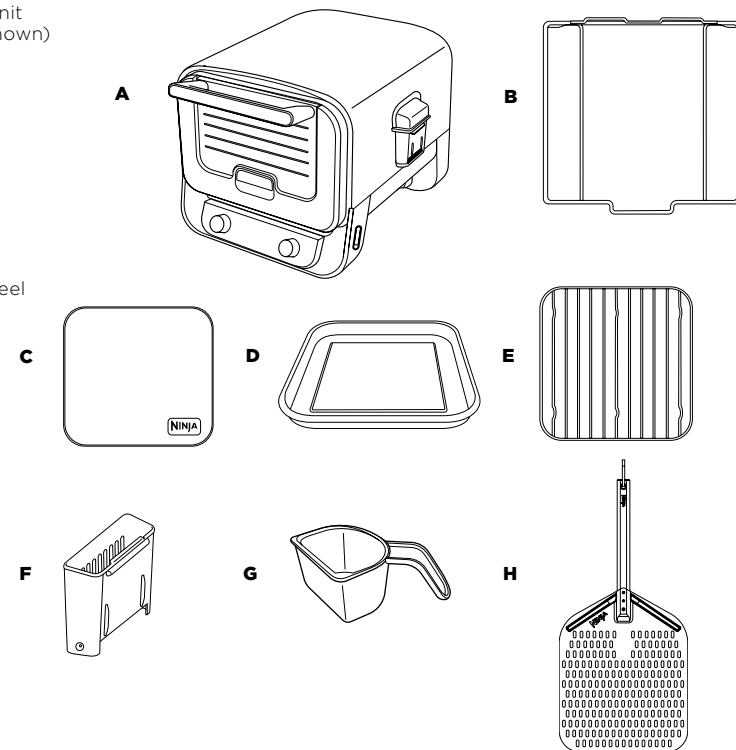
To avoid burn injury, ALWAYS use pellet scoop when adding pellets to smoker box. DO NOT add pellets by hand.

- 16** To avoid burn injury and property damage, make sure the lid of the smoke box is fully closed to prevent flames from escaping out of the smoke box.
- 17** Pellets may continue to burn after cook time is complete. **DO NOT** touch or remove the smoke box until the oven has stopped smoking, pellets have completely burned out, and the smoke box has cooled.
- 18** **DO NOT** allow pellets to overflow the smoke box. Doing so will introduce additional oxygen leading to combustion, flame and damage to the oven which may result in burn injury.
- 19** **ALWAYS** ensure the oven is completely cool before removing the cooking plates or moving the oven to avoid burns or personal injury.
- 20** **DO NOT** use the appliance without the Accessory Frame installed.
- 21** To protect against electrical shock, keep the cord connection dry and off the ground. **DO NOT** immerse cord, plugs or main unit housing in water or other liquid.
- 22** Regularly inspect the appliance and power cord. **DO NOT** use the appliance if there is damage to the power cord or plug. If the appliance malfunctions or has been damaged in any way, immediately stop use and call Customer Service.
- 23** **NEVER** use outlet below benchtop surface.
- 24** **ALWAYS** ensure the appliance is properly assembled before use.
- 25** **NEVER** connect this appliance to an external timer switch or separate remote control system.
- 26** **DO NOT** place appliance where the cord may hang over edges of tables or counters or touch hot surfaces.
- 27** Only use recommended accessories included with this appliance or authorised by SharkNinja. The use of accessories or attachments not recommended by SharkNinja may cause a risk of fire or injury.
- 28** Before placing any accessory into the cooker, ensure they are clean and dry.
- 29** **DO NOT** move the appliance when in use.
- 30** **DO NOT** cover the air intake vent or air outlet vent while unit is operating. Doing so will prevent even cooking and may damage the oven or cause it to overheat.
- 31** Ensure all accessories are correctly inserted and securely locked into position.
- 32** **DO NOT** use this appliance for deep frying.
- 33** Should a grease fire occur or the oven emits black smoke, unplug immediately. Wait for smoking to stop before removing any cooking accessories.
- 34** Socket voltages can vary, affecting the performance of the product. To prevent possible illness, **ALWAYS** use an external food thermometer to check that the food is cooked to the recommended temperatures.
- 35** **DO NOT** use heating or any other non-food grade pellets in the grill, due to potential hazardous contaminants and additives that may be present.
- 36** **NEVER** use heating fuel pellets, hardwood, charcoal, liquid fuels or any other combustible material in the smoke box.
- 37** Keep hands and face away from smoke box when unit is in use and hot.
- 38** **ALWAYS** keep a fire extinguisher accessible while operating the oven.
- 39** **ALWAYS** store wood pellets in a dry location, away from heat producing appliances and other fuel containers.
- 40** To disconnect, press the power button to turn the oven off, then unplug from socket when not in use and before cleaning.
- 41** Please refer to the Cleaning & Maintenance section for regular maintenance of the appliance.
- 42** Keep the oven clean and **DO NOT** allow excess grease or ash to collect inside or on the smoke box and cartridge. Doing so significantly increases the chances of a grease fire and additional smoke which can taint the flavour of the food.
- 43** To avoid personal injury and burns, allow oven to cool before cleaning, disassembly, putting in or taking off parts and storage.
- 44** **DO NOT** clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating a risk of electric shock.
- 45** **DO NOT** place appliance on hot surfaces, near hot gas or electric burner, in a heated oven or on a stovetop.

SAVE THESE INSTRUCTIONS.

PARTS & ACCESSORIES

- A Assembled Main Unit (power cord not shown)
- B Accessory Frame
- C Pizza Stone
- D Pro Heat Pan
- E Roast Rack
- F Smoke box
- G Pellet Scoop
- H Perforated Pizza Peel



BEFORE FIRST USE

- 1** Remove all packaging material and tape from the oven.
- 2** Remove all accessories from the package and read this manual carefully. Please pay particular attention to operational instructions, warnings and important safeguards to avoid any injury or property damage.
- 3** Rinse the Accessory Frame, Pro Heat Pan and Roast Rack in warm, soapy water. Rinse and dry thoroughly.
- 4** **DO NOT** use abrasive brushes or sponges on the cooking surface. Damage to the coating can occur.

NOTE: **DO NOT** get the Pizza Stone wet or put it in the dishwasher. Place it in the oven after removing all packaging.

NOTE: We recommend placing all accessories inside the oven and running it on the Bake function for 20 minutes at 370°C without adding food. This removes any residue and is not detrimental to the performance of the oven.

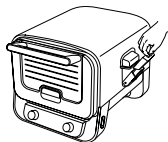
EXTENSION CORD

If using an extension cord, ensure it is suitable for use outdoors with outdoor appliances. Using the incorrect cord could lead to the cord overheating, melting and/ or a drop in voltage. A drop in voltage can increase preheat times and impact cooking performance and/or cook times.

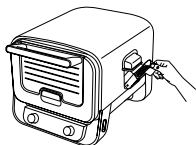
BEFORE FIRST USE - CONT'D

SMOKE BOX

Installing the smoke box: To install, open by putting your finger on the side insert to hold the box open and insert the removable smoke box so it sits firmly in place.

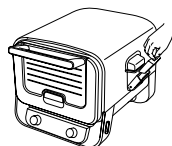


Adding Ninja Woodfire™ Pellets: Fill the pellet scoop to the top and level off to avoid spilling. While holding the smoke box lid open, pour pellets into the smoke box until filled to the top. Then, close the smoke box lid.



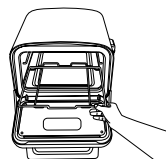
For best results, performance and flavour, use only Ninja Woodfire Pellets.

Removing and cleaning the smoke box: To avoid burns, allow pellets to cool completely before removing from the oven and cleaning.

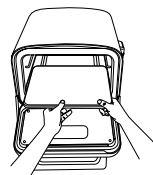


HOW TO INSTALL THE ACCESSORY FRAME:

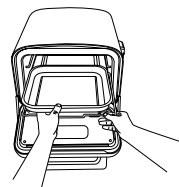
- 1 Install Accessory Frame in the bottom level of the oven (top level if using the Top Heat function).



- 2 If cooking pizza, place the Pizza Stone on the Accessory Frame.



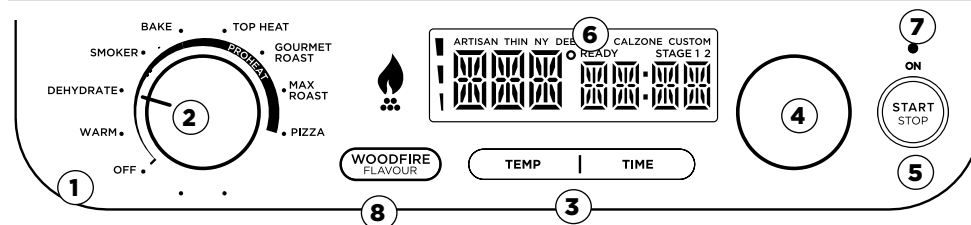
- 3 For all other functions, remove the Pizza Stone and place the Pro Heat Pan in the Accessory Frame.



- 4 If using the Roast Rack, nest it in the Pro Heat Pan.



GETTING TO KNOW THE NINJA WOODFIRE™ OUTDOOR OVEN



NOTE: Functions may vary by model.

FUNCTIONS

Turn the left dial to select the desired function or to turn off the oven.

WARM: Keep meals warm and ready to eat after cooking.

DEHYDRATE: Gently remove moisture for snacks like jerky and dried fruit.

SMOKER: Low and slow cooking to tenderise large cuts of meat.

BAKE: Create baked goods with crispy crusts and fluffy centres.

TOP HEAT: Quickly melt toppings or create beautifully browned exteriors.

GOURMET ROAST: Start high and finish low for a crisp outside and juicy inside.

MAX ROAST: Get charred, crispy, caramelised results a traditional oven can't create.

PIZZA: Make your favorite pizza styles at home from fresh to frozen

Artisan – Neapolitan style pizzas have char on the outside of the thin, crispy crust and are piled high with fresh mozzarella cheese.

Thin – A thinner crust supports a smattering of thinly sliced ingredients that cook quickly.

Deep Pan – A thicker crust and use of a deep style pan means you can pile on your ingredients since it bakes longer than a thin crust.

New York Style – Thinner crust with lots of low moisture mozzarella cheese piled on top. The cheese extends close to the edge of the dough, leaving about 2.5cm exposed to handle the slice while eating.

Calzone – A traditional Italian turnover, consisting of a pizza dough folded over various fillings then sealed shut.

Frozen – For best results, follow the instructions on the box.

Custom – Use your favourite style crust and add your favourite ingredients to create your own custom pizza.

OPERATING BUTTONS/DIALS/INDICATOR LIGHTS

1. OFF: When unit is not in use, ensure dial is in the OFF position.

2. LEFT DIAL: Use this dial to select desired cook function.

3. TEMP/TIME BUTTONS: Press the TEMP button, then use the right dial to select desired temperature. Press the TIME button, then use the right dial to select desired time.

4. RIGHT DIAL: Use this dial along with the TEMP and TIME buttons to adjust the temperature and time and to choose pizza type.

5. START/STOP BUTTON: Press START/STOP button to start or stop the current cook function.

NOTE: While not recommended, preheating can be skipped by pressing and holding the right dial for 4 seconds.

6. READY: When cooking multiple pizzas, the READY indicator will illuminate, indicating the Pizza Stone is at temperature to cook the next Pizza.

7. ON: If the oven is on and not set to the OFF position, this light will illuminate, indicating the oven is still on and hot. When the oven is not in use, turn the left-hand dial to OFF.

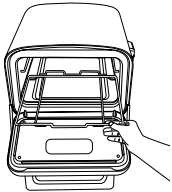
8. WOODFIRE FLAVOUR: Press to add Woodfire Flavour to food. (Cannot be used for Warm or Top Heat.)

USING THE NINJA WOODFIRE™ OUTDOOR OVEN

COOKING FUNCTIONS

Bake, Dehydrate, Warm

- 1 Install the Accessory Frame in the bottom of the oven.



- 2 Turn the left dial to select BAKE, DEHYDRATE or WARM.

- 3 If you plan to use the **WOODFIRE FLAVOUR** technology, pull the smoke box open and use the pellet scoop to fill the smoke box to the top with Ninja Woodfire Pellets. **DO NOT** overflow the smoke box. Then press the **WOODFIRE FLAVOUR** button.

- 4 Press the TEMP button, then use the right dial to set the temp. Press the TIME button, then use the right dial to set the time.

- 5 Press START/STOP to begin preheating. Estimated preheat time is 5 to 25 minutes depending on set temperature. If using Woodfire Flavour Technology, the pellets will go through an ignition cycle (IGN), then the oven will begin preheating (PRE).

- 6 While oven is preheating, start prepping ingredients.

NOTE: There is no preheat time for the Warm and Dehydrate functions.

- 7 When the oven is preheated, ADD FOOD, PRS START will appear on the display.

- 8 Use oven mitts to pull out the frame and place pan with ingredients onto frame.

- 9 Press START/STOP to begin cooking. The timer will begin counting down.

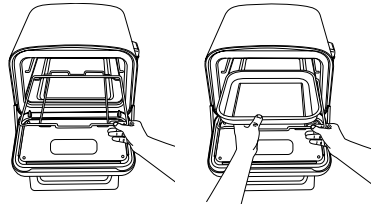
- 10 When cook time is complete, the oven will beep and DONE will display.

- 11 Use oven mitts to remove food from the oven. Let it rest, then serve.



Smoker

- 1 Install the Accessory Frame in the bottom of the oven, then place the Pro Heat Pan on top of it. Place the Roast Rack in the pan (optional).



- 2 Turn the left dial to select SMOKER.

- 3 Place ingredients on the Roast Rack or Pro Heat Pan.



- 4 Pull the smoke box open and use the pellet scoop to fill the smoke box to the top with Ninja Woodfire Pellets. **DO NOT** overflow the smoke box.

- 5 Press the TEMP button, then use the right dial to set the temp. Press the TIME button, then use the right dial to set the time.

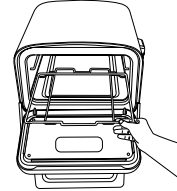
- 6 Press START/STOP to begin cooking. There is no preheat time for the Smoker function. The pellets will go through an ignition cycle (IGN) for 3-4 minutes, then the oven will begin cooking and the timer will begin counting down.

- 7 When cook time is complete, the oven will beep and DONE will appear on the display.

- 8 Use oven mitts to remove food from the oven. Let it rest, then serve.

Gourmet Roast

- 1 Install the Accessory Frame in the bottom of the oven.



- 2 Turn the left dial to select GOURMET ROAST.

- 3 If you plan to use the **WOODFIRE FLAVOUR** technology, pull the smoke box open and use the pellet scoop to fill the smoke box to the top with Ninja Woodfire Pellets. **DO NOT** overflow the smoke box. Press the **WOODFIRE FLAVOUR TECHNOLOGY** button.

- 4 Stage 1 LED will illuminate; this is the high temperature setting.

- 5 Press the TEMP button, then use the right dial to set the temp. Press the TIME button, then use the right dial to set the time.

- 6 Push the right dial and Stage 2 LED will turn on. Repeat the previous step to program Stage 2.

- 7 Press START/STOP to begin preheating. Estimated preheat time is 25 minutes depending on set temperature. If using Woodfire Flavour Technology, the pellets will go through an ignition cycle (IGN), then the oven will begin preheating (PRE).

- 8 When the oven is preheated, ADD FOOD PRS START will appear on the display.

- 9 Pull the Accessory Frame forward and place Pro Heat Pan with ingredients onto frame. Close the door.

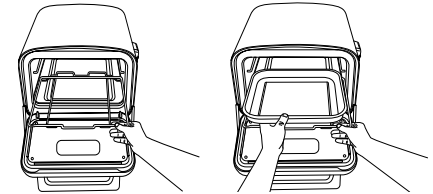
- 10 Press START/STOP to start timer. Stage 1 temp and time will display and timer will begin counting down. The oven will automatically switch to Stage 2 settings when Stage 1 is complete.

- 11 When cook time is complete, the oven will beep and DONE will display on the oven.

- 12 Use oven mitts to remove food from the oven. Let it rest, then serve.

Max Roast

- 1 Install the Accessory Frame in the bottom of the oven, then place the Pro Heat Pan on top of it.



IMPORTANT: Pro Heat Pan should be installed as it needs to preheat with the oven.

- 2 Turn the left dial to select MAX ROAST.

- 3 If you plan to use the **WOODFIRE FLAVOUR** technology, pull the smoke box open and use the pellet scoop to fill the smoke box to the top with Ninja Woodfire Pellets. **DO NOT** overflow the smoke box. Then press the **WOODFIRE FLAVOUR** button.

- 4 Press the TEMP button, then use the right dial to set the temp. Press the TIME button, then use the right dial to set the time.

- 5 Press START/STOP to begin preheating.

- 6 While oven is preheating. Start prepping ingredients. Estimated preheat time is 25 minutes depending on set temperature.

- 7 When the oven is preheated, ADD FOOD PRS START will appear on the display.

- 8 Use oven mitts to pull out the frame and place ingredients on the pan.

- 9 Press START/STOP to begin cooking. The timer will begin counting down.

- 10 When cook time is complete, the oven will beep and DONE will display.

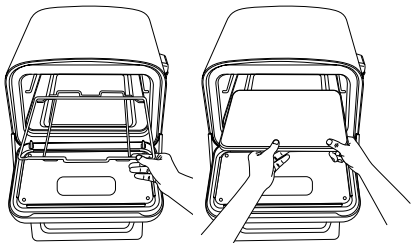
NOTE: The unit will beep and display FLIP for 30 seconds. Flipping is optional, but recommended.

- 11 Use oven mitts to remove food from the oven. Let it rest, then serve.


USING THE NINJA WOODFIRE™ OUTDOOR OVEN - CONT'D

Pizza

- 1 Install the Accessory Frame in the bottom of the oven, then place the Pizza Stone on top.



NOTE: If cooking Pan Pizza, you will need to prepare in a deep dish pan (not included).

- 2 Turn the left dial to select PIZZA.
- 3  If you plan to use the **WOODFIRE FLAVOUR** technology, pull the smoke box open and use the pellet scoop to fill the smoke box to the top with Ninja Woodfire Pellets. **DO NOT** overflow the smoke box. Press the **WOODFIRE FLAVOUR** button.
- 4 Use the right dial to select the desired preset pizza type (Artisan, Thin, Deep Pan, New York, Custom or Calzone).

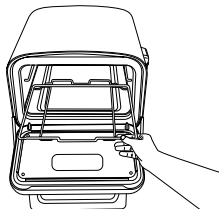
NOTE: Temp can only be set using MANUAL.

- 5 Press START/STOP to begin preheating. Estimated preheat time is 10–25 minutes depending on set temperature. If using Woodfire Flavour Technology, the pellets will go through an ignition cycle (IGN), then the oven will begin preheating (PRE).
- 6 Use the right dial to set TIME. Setting TIME is different for PIZZA. This sets the pizza cook timer (similar to an oven timer). When time has ended, the oven will stay on for up to one hour for cooking back to back pizzas.
- 7 Once the oven has reached temperature, ADD FOOD PRS STRT will display. Place pizza directly on the stone using the Pizza Peel.
- 8 Press START/STOP again and the timer will begin counting down.
- 9 When cook time is complete, the oven will beep and GET FOOD will appear on the display. Use pizza peel to remove pizza from oven.

NOTE: COOKING BACK TO BACK PIZZAS - For best results, wait until READY appears on the display. This indicates the stone is back up to temperature. Then add the next pizza.

Top Heat

- 1 Install the Accessory Frame in top level of the oven, then place the Pro Heat Pan on top of it. Place the Roast Rack in the pan (optional).



- 2 Turn the left dial to select TOP HEAT.
- 3 Press the TEMP button, then use the right dial to set the temp. Press the TIME button, then use the right dial to set the time.
- 4 Place ingredients on the Roast Rack or Pro Heat Pan.
- 5 Press START/STOP to begin cooking. There is no preheat time. The oven will begin cooking and the timer will begin counting down.
- 6 When cook time is complete, the oven will beep and DONE will display.
- 7 Use oven mitts to remove food from the oven. Let it rest, then serve.

CLEANING & MAINTENANCE

CLEANING THE OVEN

- 1 The oven should be cleaned thoroughly after each use. **ALWAYS** let the appliance and accessories cool before cleaning.
- 2 Unplug the grill from power source before cleaning. Keep the door open after removing food to allow the oven to cool quicker.
- 3 Use soap and water to clean the inside of oven with a nylon brush.

CLEANING THE ACCESSORIES

Smoke Box

Remove smoke box and safely discard all contents after every use.

Cleaning the smoke box after every use is not required. Use a wire brush to remove extra creosote after every 10 uses.

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

Pizza Peel

DO NOT put in the dishwasher. Use dish soap, warm water and the rough side of a sponge. **DO NOT** use abrasive scrubbers as this may scratch the peel. Rinse the peel and dry with a dish towel.

Pizza Stone

Allow the pizza stone to cool completely before cleaning. The pizza stone can crack or break if it comes in contact with cold water while it's hot.

- 1 Scrape lightly. **DO NOT** use a metal spatula or knife as these can scratch the pizza stone.
- 2 Wipe any remaining debris off the stone using a soft cloth.

NOTE: DO NOT get the Pizza Stone wet.

Roast Rack/Accessory Frame

- 1 Allow the oven to cool before removing the racks. The racks are dishwasher safe.
- 2 If washing by hand, use dish soap, warm water and the rough side of a sponge to remove any baked-on food.
- 3 Rinse the racks and towel dry.

Pro Heat Pan

- 1 Allow the Pro Heat Pan to cool. **DO NOT** put the Pro Heat Pan in the dishwasher.
- 2 Use dish soap, warm water and the rough side of a sponge to remove any remaining discoloration. **DO NOT** use steel wool or other abrasive scrubbers as this may scratch the cookware.
- 3 Rinse the pot or pan and dry it with a dish towel.

REPLACEMENT PARTS

To order additional parts and accessories, visit our website or contact Customer Service at **AUS +61 2 8801 7666 | NZ +64 800 112 660**. So we may better assist you, please register the product online at ninjakitchen.com.au | ninjakitchen.co.nz and have the product on hand when you call.

TROUBLESHOOTING & FAQ

WARNING: To reduce the risk of shock and unintended operation, turn power off and unplug unit before troubleshooting.

- **Why does “ADD FOOD PRS STRT” appear on the control panel display?**
The oven has completed preheating and it is now time to add the ingredients.
- **Why does “E” appear on the control panel display?**
The oven is not functioning properly. Contact Customer Service at **AUS +61 2 8801 7666 | NZ +64 800 112 660** so we may assist you. Please register the product online at ninjakitchen.com.au | ninjakitchen.co.nz and have the product on hand when you call.
- **Should I add my ingredients before or after preheating?**
For best results, let the oven preheat before adding ingredients.
- **Why did a circuit breaker trip while using the oven?**
The oven uses 1760 watts of power, so it must be plugged into an outlet on a 10-amp circuit breaker. Using an outlet on a different amperage breaker will cause the breaker to trip. It is also important that the oven be the only appliance plugged into an outlet when in use. To avoid tripping a breaker, make sure the oven is the only appliance plugged into an outlet on a 10-amp breaker.
- **Why is my unit not powering on?**
To turn on the oven, rotate the left-hand dial clockwise out of the OFF position. If the oven is still not powering on, make sure it is plugged in or try a different outlet. If the oven is still not powering on, please contact Customer Service at **AUS +61 2 8801 7666 | NZ +64 800 112 660**.
- **When do I press the Woodfire Flavour button?**
Press the Woodfire Flavour button before pressing START to add smoke when using the Dehydrate, Grill, Specialty/Max Roast, Sear and Pizza functions. Woodfire Flavour Technology is automatically enabled when using the Smoker function.
- **Can I turn off Woodfire Flavour?**
If you pressed Woodfire Flavour and already started the cooking function by pressing START, you can press the Woodfire Flavour button again to turn it off if the ignition cycle is less than 75% complete. If pellets have fully ignited and the grill has transitioned to the preheat cycle (indicated on the display screen), you cannot turn Woodfire Flavour off.
- **Can I plug the oven into an RV outlet?**
Only if the RV outlet can provide up to 10 amps on 230 volt power.
- **Can I plug the oven into a car, SUV or truck outlet?**
Only if the car, SUV, or truck outlet can provide up to 10 amps on 230 volt power.
- **Can I use an extension cord?**
If using an extension cord, ensure it is suitable for use outdoors with outdoor appliances. Using the incorrect cord could lead to the cord overheating, melting and/or a drop in voltage.
- **Can I use the oven when it's raining or snowing?**
Yes, but make sure you read through all safety instructions in the owner's guide before use. Preheat times could be impacted depending on severity of weather.
- **Can I use the oven inside?**
No, this unit is for outdoor use only.
- **Can I use oils to cook in my oven at high temperatures?**
Use the recommended fats/oils sparingly and only use the “not recommended fat/oils” when called for in a Ninja recipe (refer to “Best Practices when Cooking Above 260°C for approved fats/oils included in packaging”).
- **How do I avoid a fire in my oven while batch cooking at high temperatures?**
Remember to empty the fat/oil from the Pro Heat Pan to help prevent spillover. Ensure Pro Heat Pan is washed thoroughly before each use. This will prevent grease from burning and causing smoke.
- **How do I avoid flare-ups when I open the oven?**
When cooking at high temperatures, specifically when roasting foods, open the door slowly and at an arm's length. Remember to empty the fat/oil from the Pro Heat Pan to help prevent spillover. This will help prevent smoke and flare-ups.
- **What does the READY light mean?**
READY indicates the Pizza Stone is at temperature and ready to cook.
- **What does the ON light mean?**
If the unit is on and not in the OFF position this light will illuminate, indicating the unit is still on and hot. When the unit is not in use, turn the left dial to OFF.
- **Can I use my own bake pan?**
Yes. Place your bake pan (or deepdish pizza pan if you're using the preset Pizza “Pan” setting) on the Pro Heat Pan. **DO NOT** place any accessories not intended for the Ninja Outdoor Oven directly on the Accessory Frame.

TWO (2) YEAR LIMITED REPLACEMENT WARRANTY

For guarantee claims, you will need to submit a proof of purchase in the form of a valid receipt that displays date and place of purchase. This warranty does not replace but is in addition to your statutory rights.

If your product becomes defective due to faulty material or workmanship within a period of 2 years from the date of purchase, we warrant to do the following:

- **For New Zealand Consumers:** We will replace the defective/faulty part with a new product, free of charge or if the unit is deemed defective/faulty we replace the unit with an equivalent or upgraded model, at our discretion.
- **For Australian Consumers:** Our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

Replacement items will be covered by the limited warranty for the balance of the warranty period from the date of the original purchase. **Please note: Your warranty is subject to the following conditions:**

- **DO NOT** operate the appliance with a damaged plug or cord or if the unit has been dropped, damaged or dropped in water.
- To avoid the risk of electric shock, do not disassemble or attempt to repair the appliance on your own. If the supply cord is damaged, it must be replaced by a qualified electrician to avoid a hazard. Incorrect re-assembly or repair can cause a risk of electric shock or injury to persons when the appliance is used.
- The item has not been misused, abused, neglected, altered, modified or repaired by anyone.
- The item has been subjected to fair wear and tear.
- The item has not been used for trade, professional or hire purposes.
- The item has not sustained damage through foreign objects, substances or accident

What is not covered?

- Accessories supplied with the item.
- Components that are subject to natural wear and tear caused by normal use in accordance with operating instructions.
- Unauthorised/improper maintenance/handling or overload is excluded from this warranty.