

Q: What are the differences between the Ninja 3-in-1 and the Ninja 4-in-1 Cooking Systems?

A: While the two multicookers look similar, there are several important differences. New to the 4-in-1:

- STEAMER function for easy steaming of foods
- Countdown timer with audible beeping alert
- Glass lid included for direct viewing of food
- Stainless Steel included roasting/steaming rack for dishwasher safe cleaning
- Carry bag for storage and transport convenience
- Four new color options: Stainless Steel, Eggplant, Green, and Cobalt Blue

	MC702Q2 3-in-1 Cooking System	MC900Q 4-in-1 Cooking System
Cooking Functions	Slow Cook	Slow Cook
	Oven	Oven
	Stovetop	Stovetop
		Steamer
Other Functions	Auto Warm, Auto Shutoff	Auto Warm, Auto Shutoff
Countdown Timer	Digital	Digital with Audible Alert
Cookbook	150 Recipe 1st Edition	150 Recipe 2nd Edition with more 30 minute meals
Accessory	Metal Lid	Glass Lid (Dishwasher Safe)
	Chrome Plated Roasting Rack	Stainless Steel Roast/Steam Rack (Dishwasher Safe)
	Multi Purpose Pan	Multi Purpose Pan
		Travel/Storage Bag
	Lifting Forks, Spatula, Spoon, Loaf Pan	
Available Colors (10/2014)	Black, White, Cinnamon	Black, White, Cinnamon, Stainless Steel, Eggplant, Green, Cobalt Blue

Q: What is steam roasting?

A: Steam roasting uses bottom heat and side-band heating, combined with super-heated steam to cook some foods 30% faster with 30% less fat. The result is juicier meats!

Q: How does steam roasting work?

A: Steam roasting is done by adding liquid to the bottom of the cooking pot and cooking on the oven setting.

Q: When would I use steam roasting?

A: Steam roasting is best used with beef, pork, fish, and poultry.

Q: Do I have to use steam for roasting?

A: No, it is optional. Without the added liquid, browning of your roasts will be different.

Q: What is steam baking?

A: Steam baking uses bottom and side-band heating, combined with super-heated steam, to bake.

Q: How does steam baking work?

A: Steam baking is done by adding water to the bottom of the cooking pot and cooking on the oven setting. The steam created by the water helps your desserts retain more moisture.

Q: When would I use steam baking?

A: Steam baking is best used with cakes, cupcakes, loafs, puddings, custards, and cheesecakes.

Q: Do I have to use steam for baking?

A: No, it is optional. It may not be recommended for various baked goods with already high water content.

Q: What is SEARious slow cooking?

A: Searing meats before cooking adds flavor and appearance. Sear using the built-in stove top before slow cooking – for more delicious meals all in one appliance.

Q: How hot does the Stove Top HIGH setting get?

A: Stove Top HIGH at the highest temperature setting heats the bottom of the pot to approximately 440F.

Q: How does slow cooking work with the Ninja 4-in-1 system?

A: The Ninja system includes Slow Cook HIGH, LOW and WARM settings. The Slow Cook HIGH setting cooks in half the time it takes to cook on the LOW setting. This flexibility offers two options that work best with your schedule. Use LOW for all-day cooking. Use HIGH for half-day or weekend cooking. Once the cooking cycle is complete, the unit will automatically switch to Auto Warm, which will run for 12 hours. Use the WARM mode after cooking to keep cooked food warm for 30 minutes to 12 hours.

Q: When would I use slow cooking?

A: You can use slow cooking for all types of meals. This method of cooking is perfect for meats that are typically less expensive cuts and take many hours to tenderize. The long and low temperature leaves the meat tender and juicy. For other types of foods, slow cooking allows you to cook hands-free, over a longer period of time.

Q: What is steam cooking?

A: Steam cooking is one of the healthiest ways to cook, and works especially well for vegetables, seafood, delicate meats, and wrapped foods such as dumplings. Steam cooking helps bring out wonderful flavor and color from vegetables.

Q: How does Steam Cooking work?

A: To steam cook, put the recommended level of water in the pot and set the dial to STEAMER. Set the time according to the recommended time and the unit will beep to notify you that pre-heating has begun. When the water is fully boiling, the unit will beep again at which time the countdown timer will begin to count down. Promptly insert your food onto the roast/steam rack and insert it into the pot, close the lid. When the time is up, the unit will beep again. Remove the food and enjoy.

Q: How does one-pot meal cooking work?

A: One-pot meal cooking is done by placing everything on the bottom of the pot and cooking on the oven setting.

Q: When would I use one-pot meal cooking?

A: One-pot meal cooking is best used with pasta dishes (no need to drain) as well as layered meals, using protein, a starch, and a vegetable all cooked in one meal.

Q: What is one-pot layered meal cooking?

A: Layered meal cooking uses your Ninja cooking system to provide heat to both the sides and bottom of the pot, along with super-heated moisture, allowing you to create complete meals at the same time. It's the best of steam roasting with the added functionality of layering vegetables and starches in the same pot as the protein, which cooks above on the rack.

Q: How does one-pot layered meal cooking work?

A: One-pot layered meal cooking is done by adding water or broth with your starch to the bottom of the pot, then inserting the roasting rack with your protein and vegetables on top and using the OVEN setting.

Q: When would I use one-pot layered meal cooking and how does it work?

A: One-pot layered meal cooking is best used when preparing a protein that is to be served separate with a side starch such as couscous, pasta, or quick-cook rice. You can also add a vegetable on top of the protein.

Q: What materials make up the Ninja 4-in-1 Cooking System pot, lid, and rack?

A: The lid is made of glass. The pot is aluminum with a nonstick coating. The removable roast/steam rack is made of stainless steel. All are dishwasher safe.

Q: How much does the Ninja Cooking System weigh?

A: The overall system weighs 12 lbs 5 oz. The pot weighs approximately 3 lbs.

Q: How long are the timers for each of the cooking settings?

A: The stove top setting has no timer since this is engaged cooking; if left on, it will automatically turn off after one hour on High mode, two hours on Medium mode, and four hours on Low mode. The slow cook, auto keep warm, and buffet modes turns off automatically after 12 hours. The oven mode turns off after six hours.

Q: Do I need my lid for all forms of cooking?

A: For slow cooking and oven cooking, you need to use a lid. For stove top cooking, a lid is recommended for heating up the unit before searing; otherwise a lid is not needed.

Q: Why is the lid domed?

A: The lid is domed to be able to use while roasting, using the roasting rack.

Q: Why is there a hole in the lid?

A: The hole in the lid allows excess steam to escape the system.

Q: Can I plug the hole?

A: It is not recommended to plug the hole.

Q: Can I use the pot on my stovetop or oven

A: It is recommended that you do not use the pot on a conventional stove top or in a conventional oven to preserve the non-stick coating of the pot.

Q: Can I reheat my food in the Ninja Cooking 4-in-1 System?

A: Yes.

Q: What is the maximum temperature range for the oven?

A: 250-425 degrees.

Q: How long does the time flash when the timer ends?

A: Two minutes and then power will shut off.

Q: Can you take the lid off when slow cooking?

A: It is not advisable to take it off during the first 2 hours. Taking the lid off slows the cooking process by approximately 15-20 minutes each time you remove the lid and will dry out the food.

Q: Can I deep fry in the Ninja Cooking System?

A: No.

Q: How do I clean the Ninja Cooking System?

A: The pot is dishwasher safe. However, do not use scouring pads or abrasive cleaners. If food residue is stuck on, soak in hot water and mild soap. The lid and roast/steam rack are dishwasher safe. The multipurpose pan is not dishwasher safe. Never immerse the main housing in water or any other liquid.

Q: What type of utensils do I use?

A: As with any nonstick surface, use scratch-resistant, non-metal utensils on the surface of the pot.

Q: Can I put the pot into the freezer?

A: No, it is not recommended to store food in the cooking pot in the freezer.

Q: What is the outlet cord length?

A: 24 inches.

Q: Does this have a delay start time feature?

A: The 4-in-1 does not have a delay start feature due to food safe temperatures needing to be maintained.

Information provided by Euro-Pro, Inc.