

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

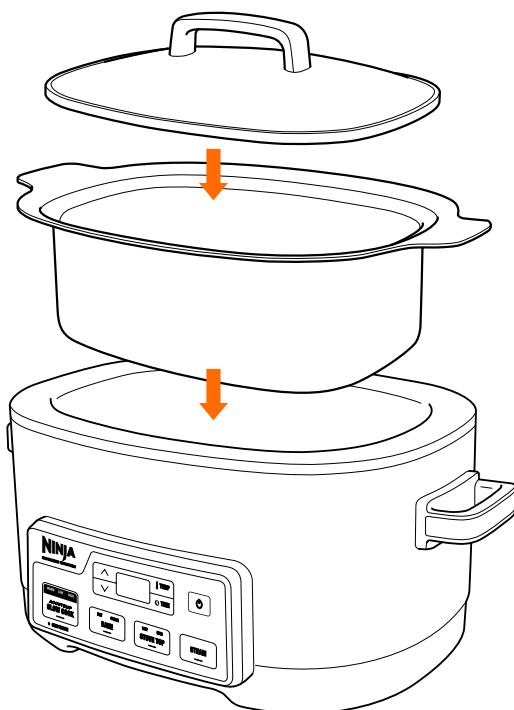


## MULTI-COOKER PLUS QUICK ASSEMBLY AND GETTING STARTED

### YOUR MULTI-COOKER PLUS

#### ASSEMBLY

Place cooking pot inside the main housing and cover with the lid. Plug unit into wall outlet and press the Power button to turn on unit.



#### CLEANING

Clean the cooking system thoroughly after every use. Unplug the unit from the wall outlet before cleaning.

Wash the cooking pot, steaming/roasting rack, and lid with warm, soapy water. They are also all dishwasher safe.

Wipe the main housing clean with a damp cloth.

**NEVER** immerse the main housing in water or any other liquid. **DO NOT** place the main housing in the dishwasher.

# COOKING FUNCTIONS

## ACCUTEMP SLOW COOK



If searing is necessary before slow cooking, follow the STOVE TOP instructions first.

1. Place ingredients in the cooking pot and cover pot with lid.

**NOTE:** DO NOT fill the pot more than  $\frac{2}{3}$  full.

2. Press the ACCUTEMP SLOW COOK button to select HIGH, LOW or WARM. The button will default to HIGH. Pressing it again will set it to WARM. Pressing it a third time will set it to LOW. Pressing it a fourth time will cycle it back to HIGH.
3. Press the Up and Down arrows to adjust the cooking time.
4. Once you have selected the Slow Cook mode and time, the unit will begin the cooking cycle after 3 seconds.

**NOTE:** Use the ACCUTEMP Slow Cook Warm setting **ONLY** to keep already-hot, fully cooked food warm. **DO NOT** attempt to cook cold or room-temperature ingredients on the ACCUTEMP Slow Cook Warm setting.

## BAKE



1. Place ingredients in the cooking pot and cover pot with lid. If your recipe calls for using the steaming/roasting rack, place your ingredients on it and place it in the pot. Cover pot with lid.
2. Press the BAKE button to select either DRY or STEAM. The button will default to DRY. Pressing the button again will set it to STEAM. Pressing it a third time will cycle it back to DRY. Use BAKE DRY for meats and roasts, and use BAKE STEAM for fish, breads, and desserts.
3. Press the Up and Down arrows to adjust the baking time.
4. Once you have selected the Bake mode, temperature, and time, the unit will begin the baking cycle after 3 seconds.

## STOVE TOP



1. Place the ingredients you want to sear, sauté, simmer, or brown in the pot in an even layer.
2. Press the STOVE TOP button to select either LOW or HIGH. The button will default to HIGH. Pressing the button again will set it to LOW. Pressing it a third time will cycle it back to HIGH.
3. Once you have selected LOW or HIGH, the display will read "ON" and the unit will begin the cooking cycle after 3 seconds.

## STEAM



1. Place cooking pot inside main housing and pour water into pot, based on the recipe you're using. **DO NOT** pour any liquid into the unit's main housing.
2. Cover pot with lid, ensuring that steam vent on lid is facing away from you.
3. Press the STEAM button.
4. Press the Up and Down arrows to adjust the steaming time.
5. Once you have set the steaming time, the unit will begin the steaming cycle after 3 seconds. The unit will beep and the Temp/Time display will read "P:" to signify the unit is preheating.
6. While the unit preheats, arrange your ingredients on the steaming/roasting rack.
7. When the unit is ready to steam, it will beep and timer will begin to count down.
8. **CAREFULLY** open lid away from you and use oven mitts to place rack in pot.