

NINJA ARTISAN

ELECTRIC OUTDOOR
PIZZA & AIR FRY OVEN

QUICK START GUIDE

+ RECIPE BOOK



SCAN HERE
for accessories
and more.

Please make sure to read the enclosed Instruction Booklet prior to using your unit.

YOUR GUIDE TO HIGH-HEAT OUTDOOR COOKING

Welcome to the Ninja Artisan Electric Outdoor Pizza & Air Fry Oven.
From here, you're just a few pages away from how-to information
and recipes that'll make for the ultimate outdoor
cooking experience, without the hassle.

Now let's turn up the heat and get cooking.



PIZZA STONE
Retains heat for true
Artisanal Pizza.



PIZZA PEEL
Cook Pizzas like a pro
with the Ninja peel.



BAKE TRAY
Perfect for baking and
proving. Catches any
spills to make clean-up a
breeze when Air Frying



AIR FRY BASKET
Optimised for even
cooking when Air Frying.

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Recipe Key



NUT-FREE



GLUTEN-FREE



DAIRY-FREE



VEGETARIAN



VEGAN



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THE ULTIMATE SETUP

Getting the right stuff makes all the
difference. Gear up with accessories
for your new oven. Get yours on
ninjakitchen.co.uk.



**ADJUSTABLE STAND
INCLUDING SIDE TABLE**



OVEN COVER



**ADDITIONAL
SIDE TABLE**

GET TO KNOW THE CONTROL PANEL



A POWER Press to turn unit on or off. Ensure unit is off when not in use.

B MODE Press to cycle between cooking functions: PIZZA, BAKE, PROVE, AIR FRY.

C PIZZA PRESETS After selecting the PIZZA function, use the right-hand dial to scroll across the display, and select ARTISAN, THIN, NY, PAN, or CUSTOM preset.

D LIGHT Press to illuminate oven's interior for 30 seconds. Light will always turn on for last 30 seconds of a cook.

E TEMP Use the TEMP button to select the temperature; adjust it using the right-hand dial.

F TIME Use the TIME button to select your time; adjust it using the right-hand dial.

G DIAL Use the right-hand dial to control your TEMP and TIME or select pizza presets. Press button in to start or stop the current cook function.

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

H READY This is an indicator in between cooks that signifies that the Pizza Stone is fully charged/at the correct temperature to begin cooking the next pizza.

I ON If the unit is running, this light will illuminate to signal the unit is ON and hot.

Preheat Times

TEMP	TIME
150°C-205°C	5-7 mins
205°C-260°C	7-10 mins
260°C-315°C	10-15 mins
315°C-370°C	15-25 mins

CLEANING INSTRUCTIONS

Cleaning Your Oven

STEP 1

Allow unit and accessories to cool before moving the unit and removing any accessories.

STEP 2

Wipe down inside and outside of the unit with a damp, non-abrasive cloth or paper towel.

STEP 3

Place all clean, dry accessories back in their respective slots in the unit.

NOTE: You can also use a non-metal brush with soapy water

Cleaning Your Accessories



PIZZA STONE

DO NOT wash with soapy water, submerge in water, or put in the dishwasher.

Always allow your pizza stone to cool completely before cleaning to prevent cracks. Scrape lightly with non-metal utensils. Wipe off any remaining debris with a soft cloth. Discolouration/staining of pizza stones from use is normal.



BAKE TRAY

DO NOT put in the dishwasher. Allow to cool before hand-washing. Use washing up liquid, warm water, and non-abrasive cleaning tools.



PIZZA PEEL

DO NOT put in the dishwasher. Allow to cool before hand-washing. Use dish soap, warm water, and non-abrasive cleaning tools.



AIR FRY BASKET

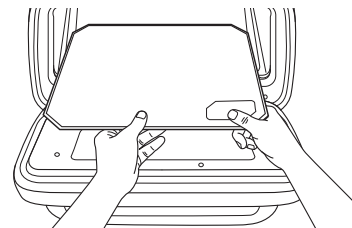
DO NOT put in the dishwasher. Allow to cool before handwashing. Use washing up liquid, warm water (leaving to soak if needed) and a non-metal brush.

ARTISAN PIZZA MAKER

PIZZERIA AT HOME

Bring the flavours of a brick oven home, but leave the hassle. With temperatures up to 370°C, professional leopard-spotted edges, crispy crusts, and perfectly melted toppings are easy as (pizza) pie.

STEP 1 SET UP



- Install the pizza stone in the bottom of the oven, with the Ninja logo on the front right corner.

Make sure the pizza stone is preheated and your prep surface and peel are lightly floured. For other pizza prep tips, see page 9.

STEP 3 ADD FOOD & COOK

- When the oven has reached temperature, “**ADD FOOD**” “**PRS START**” will appear on the display. Place your pizza directly on the stone. (We recommend using the Ninja Pizza Peel). Close the door.
- Press **START/STOP**. The timer will start counting down.

STEP 2 PROGRAM & PREHEAT

- Press the mode button to select **PIZZA**.
- Use the right-hand dial to select your desired pizza type (options will show on the display). (See the next page for descriptions of the available pizza types).
- Use the right-hand dial to set the cook time (temp cannot be set unless using the **CUSTOM** setting).
- Press **START/STOP** to begin preheating (preheating will take approximately 8–25 minutes, depending on the selected pizza type).

NOTE: The oven will remain on for 1 hour after the cook timer ends, unless switched off, to allow for back-to-back cooking.

STEP 4 REMOVE FOOD & SERVE

- When cook time is complete, the unit will beep and “**GET FOOD**” will appear on the display.
- Remove pizza with the pizza peel, and let cool slightly before cutting and enjoying.
- If you want to cook another pizza, press the **TIME** button and use the right-hand dial to set a new cook time. Add next pizza and press **START/STOP** to start timer.

FOR BEST RESULTS

For cooking back-to-back pizzas, wait until “**READY**” shows on the display before adding the next pizza (“**READY**” indicates the stone is back up to temperature and hot enough to cook your next pizza).



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for accessories
and more

PIZZA MODES

CHOOSE YOUR SLICE

ARTISAN



A chewy, puffy crust that's spotted with crispy bubbles. Artisan in every way.

THIN CRUST



Thin, stretched pizza with a crispy crust. A pizzeria staple.

NEW YORK



Large, hand-tossed pizza with light browning and a foldable, chewy crust.

DEEP PAN



Baked in a deep dish or pan with a thick, chewy crust. Think Sicilian or Chicago Deep Dish.

CUSTOM



Create your own presets, perfect for calzones and frozen pizzas. For an 28cm x 15cm calzone, set temp to 200°C and cook 10-14 mins.

PIZZA MAKING TIPS & TRICKS

DOUGH TIPS

While unit is preheating, flour your surface area and using your hands or a rolling pin stretch out the dough to a flat surface. Add more flour as needed to prevent sticking.

When using prerolled, store-bought dough, remove parchment paper and transfer dough to a floured surface. Trim as needed to fit on the peel and stone. For best results, cook on **THIN CRUST** for 4-5 minutes.

Before topping pizza, ensure dough is not stuck to surface. To prevent a soggy and undercooked pizza do not over top.

PIZZA PEEL TIPS

The dough and peel should be at room temperature to easily transfer the pizza to and from the peel.

Ensure that there are no holes in the dough as the sauce can create a 'glue' effect between the dough and peel.

Flour your pizza peel with flour or semolina, then gently shake the peel under your pizza. Bring directly to the oven and transfer to the heated stone.

NOTE: To avoid sticking, do not leave the dough on the peel for too long before cooking.



GLUTEN-FREE PIZZA TIPS

When working with gluten-free dough, use cornmeal to help prevent sticking to the worktop or pizza peel.

If your dough is too crumbly, add about 1 Tbsp water until it comes together.

If your dough is too wet or batter-like, add about 1 Tbsp flour until it turns into a more workable dough.

If cooking pizza below 260°C bake the crust separately for about 5 mins. Then add toppings and finish baking.

To enhance crust browning of gluten-free pizza, brush the crust lightly with olive oil before cooking.

BREAD & PIZZA DOUGH PROVING ESSENTIALS

The Art of Proofing



Proving gives the dough time to rise, allowing the yeast to release bubbles. This process makes the dough soft, stretchy and easier to shape for baking.

Timing it Right



Dough will double in size when it's proved for the appropriate amount of time.

With this unit, it will take about 40 minutes to prove a single batch.

If you are proving a large batch of dough (i.e. 4 pizzas), prove for 40 minutes, divide into 4 dough balls, cover, and prove for another 20 minutes.

Perfecting the Rise



If you're dividing the dough into smaller portions as the recipe suggests (i.e., 4 pizzas), cover and prove the separated dough for an additional 20 minutes, totaling 60 minutes of proving time.

You can elevate your proving experience by adding 230ml warm water into the bake tray. Place dough in a separate 20-25 cm pan and cover with cling film. Including water in your proving process increases humidity, resulting in a better prove. This is beneficial in colder/drier environments.

Finding Optimal Heat:



The proving mode is set to an optimal 30°C and cannot be adjusted. Exposing the dough to higher temperatures may cause it not to rise.

CHOOSE YOUR RECIPE FOR VERSATILE PROVING

Pizza Dough



See page 12-13 for full recipes.

Focaccia



See page 30-31 for full recipe.

Dinner Rolls



See page 32 for full recipe.

Farmhouse Loaf



See page 33 for full recipe.

PIZZA DOUGH RECIPES

TIP: Have left over dough? Place in an air-tight container or sealed bag and freeze within one day. Be sure to bring to room temperature before using.

UNIVERSAL PIZZA DOUGH

Use for NY, Calzone and Custom pizzas

INGREDIENTS

6g dried active yeast
370ml lukewarm water (36-40°C)
570g strong white flour
12g fine table salt

Makes: 3 portions (300-320g each)

DIRECTIONS

- 1 In a large bowl, add the yeast and water and let stand until dissolved and foamy, about 5 minutes.
- 2 Add flour and salt and, with a spatula, mix until a dough forms.
- 3 Transfer dough to a clean work surface and knead by hand until a smooth ball forms, about 5 to 10 minutes. Dough ball should be slightly tacky and spring back when touched.
- 4 Transfer dough into oiled bake tray. Cover the bake tray with cling film and set inside the unit. Press MODE until PROVE is selected, use the dial to set time to 40 minutes. Press START/STOP dial.
- 5 After the dough has rested, divide into 3 portions approx. 300-320g, place onto bake tray and cover the bake tray with cling film. Press MODE until PROVE is selected, and set time to 20 minutes. Press START/STOP dial. After second prove use dough as directed in recipe.

ARTISAN PIZZA DOUGH

INGREDIENTS

500g 00 flour
3g dried active yeast
10g fine table salt
300ml lukewarm water (36-40°C)

Makes: 3 to 4 portions (220-240g each)

DIRECTIONS

- 1 In a large bowl, add salt and water and mix to dissolve. Then add in roughly 20% of the flour and combine using a fork. Add the yeast and roughly 80% of the remaining flour and continue to mix with a fork.
- 2 When the mixture starts to come together, transfer to a lightly floured work surface and knead in the remaining flour, about 5 to 10 minutes. The dough should be smooth.
- 3 Transfer dough into oiled bake tray. Cover the bake tray with cling film and set inside the unit. Press MODE until PROVE is selected, use the dial to set time to 40 minutes. Press START/STOP dial.
- 4 After the dough has rested, divide into 3 to 4 portions approx. 220-240g each, place onto bake tray and cover the bake tray with cling film. Press MODE until PROVE is selected and set time to 20 minutes. Press START/STOP dial. After second prove use dough as directed in recipe.
- 5 If using immediately, ensure dough is at room temperature. Otherwise, transfer dough balls to an airtight container or resealable bag and refrigerate for 24 hours.

Handy Ruler



THIN CRUST PIZZA DOUGH

INGREDIENTS

3g dried active yeast
180ml lukewarm water (36-40°C)
260g plain flour
5g fine table salt

Makes: 2 portions (220g each)

DIRECTIONS

- 1 In a large bowl, add the yeast and water and let stand until dissolved and foamy, about 5 minutes.
- 2 Add flour and salt and, with a spatula, mix until a shaggy dough forms.
- 3 Transfer dough to a clean work surface and knead by hand until a smooth ball forms, about 5 minutes. Dough ball should be slightly tacky and spring back when touched.
- 4 Transfer dough into oiled bake tray. Cover the bake tray with cling film and set inside the unit. Press MODE until PROVE is selected, use the dial to set time to 40 minutes. Press START/STOP dial.
- 5 After the dough has rested, divide into 2 portions approx. 220g each and cover the bake tray with cling film. Press MODE until PROVE is selected, and set time to 20 minutes. Press START/STOP dial. After second prove use dough as directed in recipe.

PAN PIZZA DOUGH

INGREDIENTS

6g dried active yeast
340ml lukewarm water (36-40°C)
570g strong white flour
12g fine table salt

Makes: 2 portions (400-450g each)

DIRECTIONS

- 1 In a large bowl, add the yeast and water and let stand until dissolved and foamy, about 5 minutes.
- 2 Add flour and salt and, with a spatula, mix until a dough forms.
- 3 Transfer dough to a clean work surface and knead by hand until a smooth ball forms, about 5 to 10 minutes. Dough ball should be slightly tacky and spring back when touched.
- 4 Transfer dough into oiled bake pan. Cover the bake tray with cling film and set inside the unit. Press MODE until PROVE is selected, use the dial to set time to 40 minutes. Press START/STOP dial.
- 5 After the dough has rested, divide into 2 portions approx. 400-450g, if using for Detroit Pizza no need to portion. After prove use dough as directed in recipe.

GLUTEN FREE DOUGH

INGREDIENTS

165ml lukewarm water (36-40°C)
1 teaspoon caster sugar
10g easy bake yeast
12g olive oil, divided
1 tablespoon cider vinegar
1 large egg, beaten
10g fine table salt
370g gluten free bread flour

Makes: 2 portions (300g each)

DIRECTIONS

- 1 In a large bowl mix water, sugar, yeast, and 10g olive oil. Let sit for 5 minutes, or until it starts to foam. Next, add cider vinegar, egg, salt, and flour. Mix with a spatula to combine and bring together to form a smooth ball.
- 2 Transfer dough into oiled bake tray. Cover the bake tray with cling film and set inside the unit. Press MODE until PROVE is selected, use the dial to set time to 40 minutes. Press START/STOP dial.
- 3 After the dough has rested, divide into 2 portions approx. 300g each, place onto bake tray and cover the bake tray with cling film. Press MODE until PROVE is selected, and set time to 20 minutes. Press START/STOP dial. After second prove use dough as directed in recipe.

KICKSTARTER RECIPE

ARTISAN MARGHERITA PIZZA

BEGINNER RECIPE ●○○

FUNCTION: PIZZA/ARTISAN | **PREP:** 10 MINUTES | **PREHEAT:** APPROX. 18 MINUTES
TOTAL COOK TIME: 3 MINUTES | **MAKES:** 1 PIZZA (1-2 SERVINGS) | **ACCESSORIES:** PIZZA STONE, PIZZA PEEL



INGREDIENTS

220g fresh homemade dough, room temperature (Artisan Pizza Dough page 12)

60g pizza sauce

75g mozzarella ball, sliced, patted dry to remove excess moisture

Handful fresh basil leaves, roughly torn for garnish

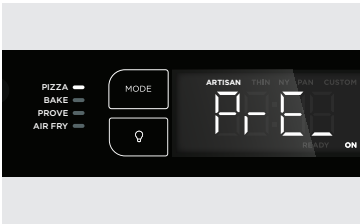
NOTE When using homemade dough, be sure to account for proving time.

NOTE If a lighter output is desired, cook for 2½ minutes.

DIRECTIONS



Install the pizza stone in the oven and close the door.



Press **MODE** until **PIZZA** is selected, use the dial to select **ARTISAN**, and set the time to 3 minutes. Press **START/STOP** to begin preheating (preheating will take approx. 18 minutes).

NOTE Product colour may vary.



On a lightly floured work surface, stretch and toss the dough by hand into a 25cm circle about 3mm inch thick.



Evenly cover dough with pizza sauce, leaving a 1.5cm edge for the crust. Then evenly top with sliced mozzarella.

TIP When using a Ninja Pizza Peel, dusting it with flour will help prevent sticking when transferring your pizza to the stone.



When unit is preheated and **ADD FOOD** and **PRS STRT** is displayed, open door, slide a floured pizza peel under the pizza and transfer to the hot stone. Close door, press **START/STOP**, and cook for 3 minutes. If more time is necessary or a darker pizza is desired, increase time.



When cooking is complete, remove pizza with peel and let rest for 2 minutes before garnishing with torn basil, cutting, and serving.

DETROIT STYLE PEPPERONI PAN PIZZA

INTERMEDIATE RECIPE ●●○

FUNCTION: PIZZA/PAN | **PREP:** 10 MINUTES | **PREHEAT:** APPROX. 10 MINUTES
TOTAL COOK TIME: 16 MINUTES | **MAKES:** 1 PIZZA (6-8 SERVINGS) | **ACCESSORY:** PIZZA STONE, BAKE TRAY

INGREDIENTS

- 1 tablespoon olive oil
- 850g-900g fresh homemade dough, room temperature (Pan Pizza Dough page 13)
- 150g pizza sauce
- Pepperoni, as desired
- 150g mozzarella cheese grated
- 2 tablespoons grated Parmesan cheese, divided
- Chilli flakes, optional

DIRECTIONS

- 1 Oil the bottom and sides of a bake tray with the olive oil or line with baking parchment. Stretch and toss dough by hand and place in prepared pan, making sure the surface of the tray is covered and set inside the unit. Press **MODE** until **PROVE** is selected and set time for 20 minutes. Press **START/STOP** to begin proving.
- 2 When **PROVE** is complete remove tray from unit and install the pizza stone in the unit and close the door.
- 3 Press **MODE** until **PIZZA** is selected, turn the dial to select **PAN**, and set the time to 16 minutes. Press **START/STOP** to begin preheating (preheating will take approx. 10 minutes).
- 4 Remove cling film from dough and evenly cover dough with pizza sauce, spreading to the edge for the crust. Then top with pepperoni, followed by mozzarella. Layer additional pepperoni over the mozzarella.
- 5 When unit is preheated and **ADD FOOD** and **PRS** **STRT** displays, open door and place tray on stone. Close door, select **START/STOP**, and cook for 15 minutes. If more time is necessary or a darker pizza is desired, continue cooking.
- 6 When cooking is complete, remove tray and let rest for 10 minutes before cutting and serving.

NOTE When using homemade dough, be sure to account for proving time.

TIP When using a Ninja Pizza Peel, dusting it with flour will help prevent sticking when transferring your pizza to the stone.



CARAMELISED ONION & GOAT CHEESE THIN CRUST PIZZA



BEGINNER RECIPE ●○○

FUNCTION: PIZZA/THIN | **PREP:** 10 MINUTES | **PREHEAT:** APPROX. 13 MINUTES
TOTAL COOK TIME: 4 MINUTES | **MAKES:** 1 PIZZA (6-8 SERVINGS) | **ACCESSORIES:** PIZZA STONE, PIZZA PEEL

INGREDIENTS

- 220g fresh homemade dough, room temperature (Thin Crust Pizza Dough page 13)
- 60g pizza sauce
- 50g caramelised onion chutney
- 50g goat’s cheese, crumbled
- 75g mozzarella ball, sliced, patted dry to remove excess moisture

DIRECTIONS

- 1 Install the pizza stone in the oven and close the door.
- 2 Press MODE until **PIZZA** is selected, turn the dial to select **THIN**, and set the time to 4 minutes. Press START/STOP to begin preheating (preheating will take approx. 13 minutes).
- 3 On a lightly floured work surface, stretch and toss the dough by hand into a 25cm circle about 1.5mm thick.
- 4 Evenly top dough with pizza sauce, leaving a 1.5mm edge for the crust. Dot teaspoons of the chutney on top followed by the goat’s cheese and mozzarella.
- 5 When unit is preheated and ADD FOOD and PRS STRT is displayed, open door, slide a floured pizza peel under the pizza and transfer to the hot stone. Close door, press START/STOP, and cook for 4 minutes. If more time is necessary or a darker pizza is desired, increase time.
- 6 When cooking is complete, remove pizza with peel and let rest for 5 minutes before cutting and serving.

NOTE When using homemade dough, be sure to account for proving time.

TIP When using a Ninja Pizza Peel, dusting it with flour will help prevent sticking when transferring your pizza to the stone.





SALAMI, RED ONION & OLIVE NEW YORK STYLE PIZZA



BEGINNER RECIPE ●○○

FUNCTION: PIZZA/NY | **PREP:** 10 MINUTES | **PREHEAT:** APPROX. 10 MINUTES | **TOTAL COOK TIME:** 9 MINUTES

MAKES: 6-8 SLICES | **ACCESORIES:** PIZZA STONE, PIZZA PEEL

INGREDIENTS

220g fresh homemade dough, room temperature
(Universal Pizza Dough page 12)

60g pizza sauce

30g sliced salami of choice

¼ large red onion, thinly sliced

30g pitted olives

15g Parmesan cheese, grated

75g mozzarella ball, roughly torn, patted dry to
remove excess moisture

DIRECTIONS

- 1 Install the pizza stone in the oven and close the door.
- 2 Press MODE until **PIZZA** is selected, turn the dial to select **NY**, and set the time to 9 minutes. Press START/STOP to begin preheating (preheating will take approx. 10 minutes)
- 3 On a lightly floured work surface, stretch and toss the dough by hand into a 30cm circle about 3mm thick.
- 4 Evenly cover dough with pizza sauce, leaving a 1.5cm edge for the crust. Top evenly with salami, red onion, olives and cheeses.
- 5 When unit is preheated and ADD FOOD and PRS STRT displays, open door, slide a floured pizza peel under the pizza and transfer to the hot stone. Close door, press START/STOP, and cook for 8 minutes. If more time is necessary or a darker pizza is desired, increase time.
- 6 When cooking is complete, remove pizza with peel and let rest for 5 minutes before cutting and serving.

NOTE When using homemade dough, be sure to account for proving time.

TIP When using a Ninja Pizza Peel, dusting it with flour will help prevent sticking when transferring your pizza to the stone.



SPINACH & RICOTTA CALZONE



INTERMEDIATE RECIPE ●●○

FUNCTION: PIZZA/CUSTOM | **PREP:** 10 MINUTES | **PREHEAT:** APPROX. 10 MINUTES | **TOTAL COOK TIME:** 10 MINUTES
MAKES: 2 CALZONES | **ACCESSORIES:** PIZZA STONE

INGREDIENTS

2 x 200g fresh homemade dough, room temperature
(Universal Pizza Dough page 12)
4 tablespoons pizza sauce, divided
200g fresh spinach, cooked and drained, divided (or
150g of frozen spinach, thawed and drained)
180g ricotta cheese, divided

DIRECTIONS

- 1 Install the Pizza Stone in the unit and close the door.
- 2 Press **MODE** until **PIZZA** is selected, use the dial to illuminate **CUSTOM**, set the temperature to 200°C, and set the time to 10 minutes. Press **START/STOP** to begin preheating (preheat will be approx. 10 minutes)
- 3 On a lightly floured work surface, stretch and toss the dough by hand into two 25cm circles about 3mm inch thick.
- 4 To assemble calzones, spread 2 tablespoons of pizza sauce over half of each circle. leaving a 2.5cm border around the edge. Top with 100g spinach, followed 90g of ricotta cheese, dotted across spinach.
- 5 Lightly dampen the edges of the dough with water. Pull the empty side of the dough over the filling, then press and pinch the edges together to seal. Pierce the top with a knife three times to allow air to escape during cooking.
- 6 When unit is preheated and **ADD FOOD** and **PRS STRT** is displayed, open door, slide a floured pizza peel under the calzones and transfer to the hot stone. Close door, select **START/STOP**, and cook for 10 minutes. If more time is necessary or a darker calzone is desired, increase the time using the right dial.
- 7 When cooking is completed, open door and remove calzones with peel. Allow to cool slightly before serving.

NOTE When using homemade dough, be sure to account for proving time.

TIP When using a Ninja Pizza Peel, dusting it with flour will help prevent sticking when transferring your pizza to the stone.

BUILD YOUR OWN CALZONE



INTERMEDIATE RECIPE ●●○

FUNCTION: PIZZA/CUSTOM | **PREP:** 10 MINUTES | **PREHEAT:** APPROX. 10 MINUTES
TOTAL COOK TIME: 10 MINUTES | **MAKES:** 2 CALZONES | **ACCESSORIES:** PIZZA STONE, PIZZA PEEL

INGREDIENTS

- 2 x 200g fresh homemade dough, room temperature (Universal Pizza Dough page 12)
- 4 tablespoons pizza sauce
- 100g grated mozzarella
- Sea salt and ground black pepper, as desired
- 1 tablespoon water

FILLINGS (OPTIONAL)

- Pepperoni
- Mushrooms
- Olives
- Cooked ham, shredded
- Spinach
- Chopped onions
- Jalapeño peppers
- Basil
- Salami
- Capers
- Blue cheese

NOTE When using homemade dough, be sure to account for proving time.

TIP When using a Ninja Pizza Peel, dusting it with flour will help prevent sticking when transferring your calzones to the stone.

DIRECTIONS

- 1 Install the Pizza Stone in the oven and close the door.
- 2 Press MODE until **PIZZA** is selected, turn the dial to select **CUSTOM**, set the temperature to 200°C, and set the time to 10 minutes. Press START/STOP to begin preheating (preheating will take approx. 10 minutes).
- 3 On a lightly floured work surface, stretch and toss the dough by hand into two 25cm circles about 3mm inch thick.
- 4 To assemble calzones, spread 2 tablespoons of pizza sauce over half of each circle, leaving a 2.5cm border around the edge. Top with 50g grated mozzarella, followed by desired toppings, being careful not to overload the dough, season as desired.
- 5 Lightly dampen the edges of the dough with water. Pull the empty side of the dough over the filling, then press and pinch the edges together to seal. Pierce the top with a knife three times to allow air to escape during cooking.
- 6 When unit is preheated and ADD FOOD and PRS STRT is displayed, open door, slide a floured pizza peel under the calzones and transfer to the hot stone. Close door, select START/STOP, and cook for 10 minutes. If more time is necessary or a darker calzone is desired, increase the time using the right dial.
- 7 When cooking is completed, open door and remove calzones with peel. Allow to cool slightly before serving.



BRING THE PIZZERIA HOME



NINJA

recommended
pizza dough
brand.

Scan the QR code to find out more
about the PizzaExpress range.



ARTISAN PIZZA CHARTS

PICK YOUR DOUGH STYLE & PREHEAT OVEN/PIZZA STONE

Pan Pizza (Deep Dish/Chicago Style)

DOUGH WEIGHT: 850-900g
DIAMETER: 25-30cm
THICKNESS OF DOUGH BEFORE BAKING: 1.25-2.5cm
TEMPERATURE: 220°C
TIME: 10-15 MINUTES



New York Style

DOUGH WEIGHT: 300g
DIAMETER: 30-35cm
THICKNESS OF DOUGH BEFORE BAKING: 3mm
TEMPERATURE: 245°C
TIME: 8-10 MINUTES



Thin Crust

DOUGH WEIGHT: 220g
DIAMETER: 30cm
THICKNESS OF DOUGH BEFORE BAKING: 2mm
TEMPERATURE: 290°C
TIME: 5 MINUTES



Artisan Pizza

DOUGH WEIGHT: 220g
DIAMETER: 25cm
THICKNESS OF DOUGH BEFORE BAKING: 3mm-6mm
TEMPERATURE: 370°C
TIME: 3 MINUTES



NOTE: See page 12-13 for pizza dough recipes and proving directions.

PICK YOUR SAUCE

TIP: We recommend 60-120g for each pizza.

Pizza

Alfredo

Pesto

Barbecue

Buffalo

Spicy tomato

Bechamel

KEY  High Water Content

PICK YOUR TOPPINGS

TIP: We recommend approx. 100-150g total for each pizza.

Grated cheese

Fresh mozzarella

Ricotta cheese

Chicken

Sausage

Meatballs 

Peppers 

Onions 

Broccoli

Pepperoni

Aubergine 

Prosciutto

Ham

Olives

Spinach 

Pineapple 

Salami

NOTE: Avoid overloading the pizza, which will make it difficult to cook evenly.

COOK TIMES (ADJUST TO PREFERENCE)

Pan Pizza (Deep Dish/Chicago Style)
10-15 mins

New York Style
8-10 mins

Thin Crust
5-7 mins

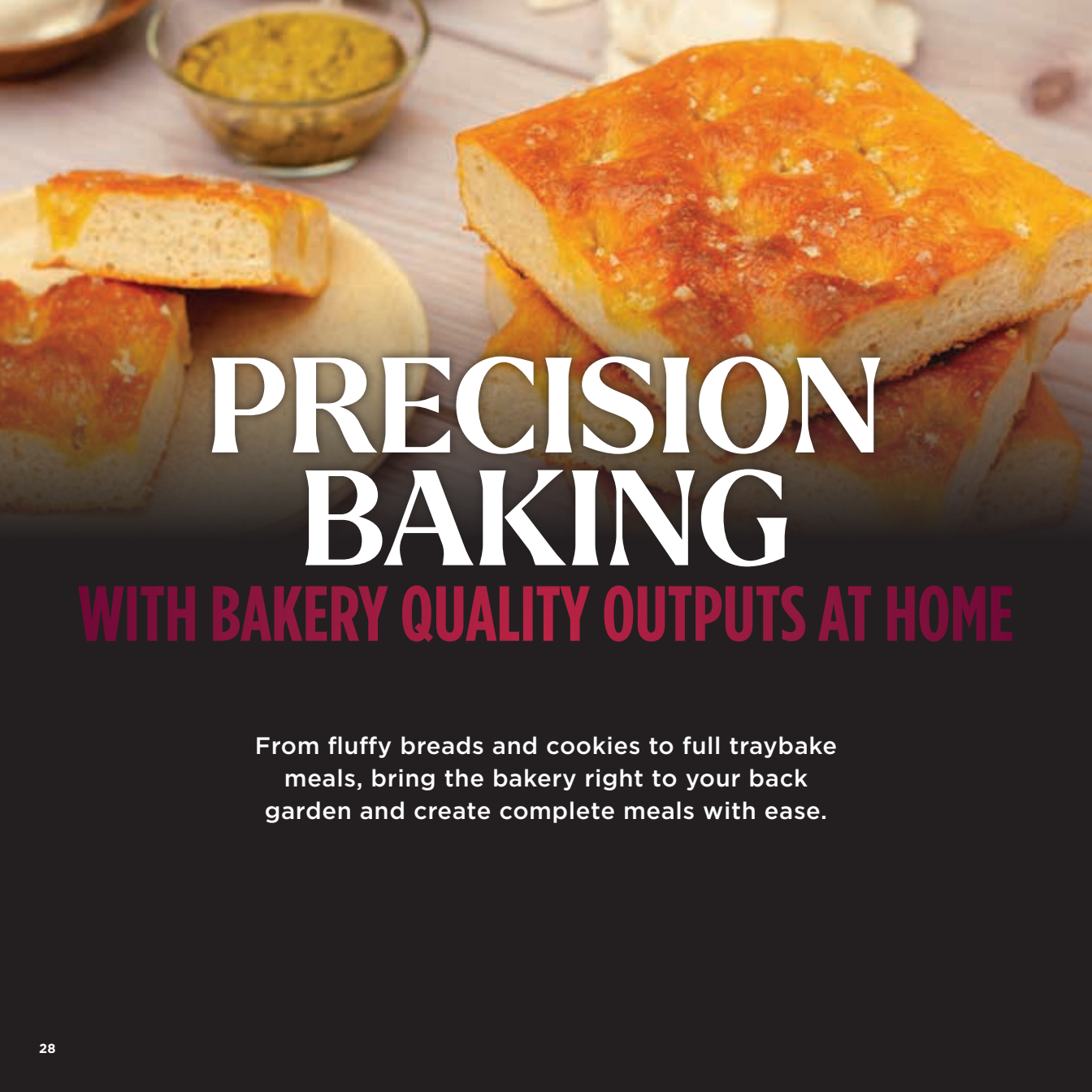
Artisan Style
2 ½-5 mins

NOTE: Make sure pizza stone is in oven during preheating.

TIP: To ensure the dough is easy to work, leave out at room temperature for a few hours or until malleable enough to stretch.

TIP: When adding multiple toppings with high water content to your pizza, consider increasing the cook time. Pre-cooking high-moisture toppings before adding them to your pizza can help reduce excess moisture.

TIP: When using a Ninja Pizza Peel, dusting it with flour will help prevent sticking when transferring your pizza or bread to the stone.



PRECISION BAKING

WITH BAKERY QUALITY OUTPUTS AT HOME

From fluffy breads and cookies to full traybake meals, bring the bakery right to your back garden and create complete meals with ease.

STEP 1 SET UP



- Press the mode button to select BAKE.
- Press the TEMP button, then use the right-hand dial to set the temp. Press the TIME button, then use the right-hand dial to set the time.
- Press START/STOP to begin preheating.

NOTE: Estimated time to preheat is 5 to 25 minutes depending on set temperature (refer to Preheat Times section and chart).

- While oven is preheating, start prepping ingredients.

STEP 2 ADD FOOD

- When the oven is preheated, ADD FOOD PRS START will appear on the display.
- Use oven mitts to slide the Bake Tray with ingredients into the oven.

STEP 3 COOK

- Press START/STOP to begin cooking. The timer will begin counting down.
- When cook time is complete, the oven will beep and DONE will appear on the display.
- Use oven mitts to remove Bake Tray from the oven.
- Let food rest, then serve.

NOTE If proving, see page 10 for additional information.

KICKSTARTER RECIPE

FOCACCIA

BEGINNER RECIPE ●○○

FUNCTION: PROVE/BAKE | **PREP:** 12 MINUTES | **PROVE:** 50 MINUTES | **PREHEAT:** APPROX. 6 MINUTES
TOTAL COOK TIME: 20 MINUTES | **MAKES:** 6-8 SERVINGS | **ACCESSORY:** BAKE TRAY



INGREDIENTS

6 tablespoons extra virgin olive oil, divided
700g strong bread flour, plus extra for kneading
1 ½ tablespoons flaky sea salt, divided
10g easy bake yeast
450ml tepid water

RECOMMENDED SANDWICH FILLINGS

- Mortadella, burrata, tomato and rocket
- Mozzarella, pesto, tomato and rocket
- Prosciutto, tallegio, salad and sundried tomatoes
- Blue cheese, ripe pear, walnuts and crisp lettuce

DIRECTIONS



Place baking paper in bottom of the Bake Tray. Add 2 tablespoons of olive oil on top of the baking paper and set aside.



In a large bowl, add the flour, yeast, 1 tablespoon of sea salt and 1 tablespoon of olive oil. Gradually mix in water with a spoon or hands until the dough starts to form a ball. It may be a bit sticky.

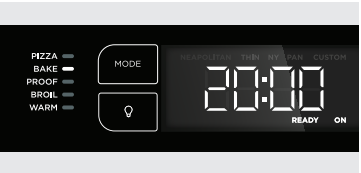


Turn dough out onto a floured surface and knead for 10 minutes or until the dough is smooth.

NOTE Product colour may vary.



Place dough onto the Bake Tray and flip over to ensure oil is on both sides of the dough. Spread the dough to roughly fit into the pan. Loosely cover the tray with cling film and place inside of the unit. Press **MODE** until **PROVE** is selected, and use the dial to set time to 50 minutes. Press **START/STOP** to begin proving.



Once proving is complete, remove the Bake Tray from the oven and remove the cling film. Using your fingers, press dimples all over the dough. Drizzle 2 tablespoons of olive oil evenly over the dough, and sprinkle with the remaining sea salt.

Press **MODE** until **BAKE** is selected. Set temperature to 210°C and set time to 20 minutes. Press **START/STOP** to begin preheating (preheating will take approximately 6 minutes).



When unit is preheated and **ADD FOOD** and **PRS STRT** is displayed, place tray in oven, close door and press **START/STOP** to begin cooking.

When cooking is complete, remove tray and drizzle remaining olive oil and sea salt over the top while hot. Allow bread to cool for at least 15 minutes before serving.

DINNER ROLLS

ADVANCED RECIPE ●●●

FUNCTION: PROVE/BAKE | **PREP:** 10 MINUTES | **TOTAL PROVE:** 50 MINUTES | **PREHEAT:** APPROX. 6 MINUTES
TOTAL COOK TIME: 15 MINUTES | **MAKES:** 9 SERVINGS | **ACCESSORIES:** BAKING PAPER, BAKE TRAY



INGREDIENTS

1 teaspoon olive oil
500g strong white flour, plus extra for kneading
11g table salt
7g easy bake yeast
340ml lukewarm water
1 egg, beaten
2 teaspoons of poppy seeds or sesame seeds,
or a mix



DIRECTIONS

- 1 Place baking paper on the bottom of the Bake Tray. Lightly oil and set aside.
- 2 In a large bowl, mix flour, salt and yeast with a spatula, create a well in the centre of the mixture. Slowly pour in the lukewarm water and mix until a rough ball forms. Tip out onto a floured work surface and knead for 6-10 minutes until the dough is smooth.
- 3 Place dough onto the baking paper on the lined Bake Tray. Cover with cling film and place inside the unit. Press MODE until **PROVE** is selected, and use the dial to set time to 30 minutes. Press START/STOP to begin proving.
- 4 When the dough has proved, slide tray out of the oven and place dough onto a lightly floured surface. Knead for 2 minutes then divide the dough into 9 evenly sized balls. Place balls back onto the Bake Tray and place in oven.
- 5 Press MODE until **PROVE** is selected, and use the dial to set time to 20 minutes. Press START/STOP.
- 6 After the second PROVE, remove the tray from the oven. Brush the top of each roll with beaten egg and sprinkle your chouse of seeds on top.
- 7 Press MODE until **BAKE** is selected. Set temperature to 210°C and set time to 15 minutes. Press START/STOP to begin preheating (preheating will take approximately 6 minutes).
- 8 When unit is preheated and ADD FOOD and PRS STRT is displayed, place tray in oven, close door and press START/STOP to begin cooking.
- 9 When cooking is complete, remove tray. Allow bread to cool for at least 15 minutes before serving.

FARMHOUSE LOAF

ADVANCED RECIPE ●●●

FUNCTION: PROVE/BAKE | **PREP:** 10 MINUTES | **PROVE:** 1 HOUR | **PREHEAT:** APPROX. 6 MINUTES
TOTAL COOK TIME: 20 MINUTES | **MAKES:** 6-8 SERVINGS | **ACCESSORIES:** BAKE TRAY



INGREDIENTS

1 teaspoon olive oil
500g strong white flour, plus extra to dust
11g table salt
7g easy bake yeast
340ml lukewarm water



DIRECTIONS

- 1 Place baking paper on bottom of Bake Tray. Lightly oil and set aside.
- 2 In a large bowl add flour, salt and yeast. With a spatula, create a well in the centre of the mixture. Slowly pour in the lukewarm water and mix until a rough ball forms. Tip out onto a floured work surface and knead for 6-10 mins until the dough is smooth.
- 3 Place dough onto the lined Bake Tray. Cover with cling film and place inside the unit. Press MODE until **PROVE** is selected, and use the dial to set time to 30 minutes. Press START/STOP to begin proving.
- 4 When the dough has proved, slide tray out of the oven and place onto a lightly floured surface. Form the dough into an oval, tucking the ends underneath. Place dough back onto Bake Tray and place in oven.
- 5 Press MODE until **PROVE** is selected, and use the dial to set time to 30 minutes. Press START/STOP.
- 6 After the second PROVE, remove the tray from the oven. Use a sharp knife to make 1-2cm cut across the top of the dough.
- 7 Press MODE until **BAKE** is selected. Set temperature to 210°C and set time to 20 minutes. Press START/STOP to begin preheating (preheating will take approximately 6 minutes).
- 8 When unit is preheated and ADD FOOD and PRS STRT is displayed, place tray in oven, close door and press START/STOP to begin cooking.
- 9 When cooking is complete, remove tray from oven. Allow bread to cool for at least 15 minutes before serving.

HALLOUMI, VEGETABLE & CHICKPEA TRAYBAKE

BEGINNER RECIPE ●○○

FUNCTION: BAKE | **PREP:** 10 MINUTES | **PREHEAT:** APPROX. 8 MINUTES | **TOTAL COOK TIME:** 45 MINUTES
MAKES: 4-6 SERVINGS | **ACCESSORIES:** BAKE TRAY

INGREDIENTS

1 x 400g tin chickpeas, drained, rinsed
1 medium sweet potato, peeled, cut into 2cm pieces
2 peppers, cut into 3cm pieces
1 courgette, halved, thickly sliced
1 red onion, cut into wedges
2 tablespoons olive oil
1 tablespoon rose harissa, plus extra to serve
Sea salt and ground black pepper, as desired
250g halloumi, drained, cut into 2cm chunks
300g cherry tomatoes

TO SERVE (optional)

Handful of coriander
Yoghurt
Lemon wedges



DIRECTIONS

- 1 Press MODE until **BAKE** is selected. Set the temperature to 180°C and set time to 45 minutes. Press START/STOP to begin preheating (preheating will be approx. 8 minutes).
- 2 Place the chickpeas, sweet potato, peppers, courgette and red onion on the Bake Tray. Pour over the olive oil and sprinkle with harissa, salt and pepper. Stir until the vegetables are fully coated.
- 3 When unit is preheated and ADD FOOD and PRS STRT is displayed, place tray in oven, close door and press START/STOP to begin cooking.
- 4 When 25 minutes remain on the timer, slide out tray and use silicone-tipped tongs to toss vegetables. Add the halloumi, place the tray in the oven and close door to continue cooking.
- 5 When 10 minutes remain, slide the tray out, add tomatoes, then place the tray in the oven and close door to continue cooking.
- 6 When cooking is complete, the halloumi should be golden and tomatoes should be soft. Remove tray and serve immediately. Serve with coriander, yoghurt and lemon wedges, as desired.



APPLE & CINNAMON TART

BEGINNER RECIPE ●○○

FUNCTION: BAKE | **PREP:** 15 MINUTES | **PREHEAT:** APPROX. 3 MINUTES | **TOTAL COOK TIME:** 30 MINUTES
MAKES: 6-8 SERVINGS | **ACCESSORIES:** BAKE TRAY, PIZZA STONE

INGREDIENTS

1 sheet of 320g pre-rolled puff pastry
4 tablespoons soft brown sugar
2 teaspoons ground cinnamon
1 tablespoon cornflour
1 teaspoon vanilla extract
Juice of half a lemon
500g eating apples, cored, cut into ½ cm slices
1 tablespoon softened butter
2 tablespoons milk

TO SERVE (optional)

Cream
Vanilla ice cream or custard, if desired



DIRECTIONS

- 1 Place baking paper on the bottom of the Bake Tray. Unroll the puff pastry and place it on top, trimming the edges to fit. Using a sharp knife, lightly score the pastry along the sides, leaving a 2cm border for the crust, then prick the pastry with a fork and set aside.
- 2 In a large bowl, whisk together the sugar, cinnamon, cornflour, vanilla extract, and lemon juice until well combined. Add the sliced apples and toss to evenly coat.
- 3 Arrange apple slices in even rows on the puff pastry, leaving a 2cm edge. Brush the edges of the pastry with the milk and dollop butter evenly across the apple.
- 4 Place the Pizza Stone into the bottom of the oven. Press MODE until **BAKE** is selected. Set the temperature to 190°C and set the time 30 minutes. Press START/STOP to begin preheating (preheating will be approx. 3 minutes).
- 5 When unit is preheated and ADD FOOD and PRS STRT is displayed, place the Bake Tray into the oven, close door and press START/STOP to begin cooking.
- 6 Once cooking is complete, remove tray from oven and allow tart to cool for 5 minutes before serving with cream, ice cream or custard.



CHOCOLATE CHIP COOKIES

BEGINNER RECIPE ●○○

FUNCTION: BAKE | **PREP:** 15 MINUTES | **PREHEAT:** APPROX. 3 MINUTES
TOTAL COOK TIME: 12-15 MINUTES | **MAKES:** 10-12 COOKIES | **ACCESSORIES:** BAKE TRAY

INGREDIENTS

- 115g butter, softened
- 110g soft brown sugar
- 90g caster sugar
- 1 teaspoon salt
- 1 large egg
- 1 teaspoon vanilla extract
- 170g plain flour
- ½ teaspoon bicarbonate of soda
- 200g dark chocolate chips

DIRECTIONS

- 1 Place baking paper on the bottom of the Bake Tray. Set aside. Place the pizza stone into the bottom of the oven.
- 2 In a large bowl, whisk together the butter, both sugars and salt until well combined. Whisk in the egg and vanilla until light and fluffy.
- 3 Sift in flour and bicarbonate of soda, then fold into the mixture with a spatula. Fold in the chocolate chips.
- 4 Press MODE until **BAKE** is selected. Set the temperature to 180°C and set the time 15 minutes. Press START/STOP to begin preheating (preheating will be approx. 3 minutes).
- 5 Scoop tablespoons of the mixture onto the tray, leaving enough space between each to allow for spreading, you will need to cook in 2-3 batches. When unit is preheated and ADD FOOD and PRS STRT is displayed, place the tray into the oven, close door and press START/STOP to begin cooking. After 12 minutes check cookies to see if they are cooked. If not, continue for remaining 3 minutes.
- 6 Once cooking is complete, remove tray and allow cookies to cool for 5 minutes before removing from tray. Enjoy while warm or allow to cool and store in air tight container.





AIR FRY

ENJOY HEALTHIER MEALS IN A FLASH

Cook using little to no oil, with extra crispy results – from chunky chips and roasted vegetables to fried chicken.

STEP 1 SET UP



- Press the mode button to select AIR FRY.
- Press the TEMP button, then use the right-hand dial to set the temp. Press the TIME button, then use the right-hand dial to set the time.
- Press START/STOP to begin preheating.

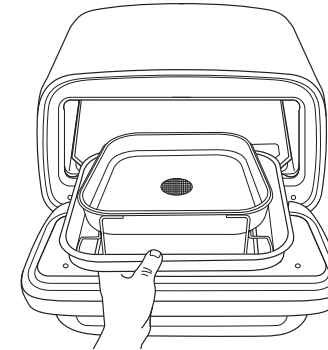
NOTE: Estimated time to preheat is 5 to 25 minutes depending on set temperature (refer to Preheat Times section and chart).

- While oven is preheating, start prepping ingredients.

NOTE For best results, use the Air Fry basket nested within the Bake Tray.

STEP 2 ADD FOOD

- When the oven is preheated, ADD FOOD PRS START will appear on the display.
- Use oven mitts to slide the Air Fry Basket (on top of the Bake Pan) with ingredients into the oven.



STEP 3 COOK

- Press START/STOP to begin cooking. The timer will begin counting down.
- Turn/stir ingredients midway through cooking (see recipe).
- When cook time is complete, the oven will beep and DONE will appear on the display.
- Use oven mitts to remove the Air Fry Basket and Bake Pan from the oven.
- Let food rest, then serve.

KICKSTARTER RECIPE

SPICY CHICKEN WINGS WITH BLUE CHEESE DIP

BEGINNER RECIPE ●○○

FUNCTION: AIR FRY | **PREP:** 5 MINUTES | **PREHEAT:** APPROX. 3 MINUTES
TOTAL COOK TIME: 40 MINUTES | **MAKES:** 2-4 SERVINGS | **ACCESSORY:** AIR FRY BASKET, BAKE TRAY



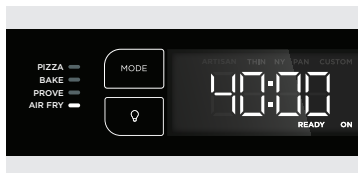
INGREDIENTS

1kg fresh chicken wings	BLUE CHEESE DIP
1 tablespoon vegetable oil	70g sour cream
2 teaspoons smoked paprika	30g mayonnaise
1 teaspoon garlic powder	60g blue cheese
100ml Buffalo sauce	1 tablespoon lemon juice
Sea salt and ground black pepper, as desired	1 tablespoon chives, finely chopped
	Sea salt and ground black pepper, as desired

DIRECTIONS



Place the Air Fry Basket on top of the Bake Tray and set aside.



Press MODE until **AIR FRY** is selected. Set the temperature to 230°C and set the time to 40 minutes. Press START/STOP to begin preheating (preheat will be approx. 3 minutes).



In a large bowl toss the chicken wings with oil, smoked paprika, garlic powder, Buffalo sauce, salt and pepper until evenly coated. Then place the wings in an even layer in the Air Fry Basket in the Bake Tray.



When unit is preheated and ADD FOOD and PRS STRT is displayed, place the Air Fry Basket and Bake Tray into the oven, close door and press START/STOP to begin cooking.



When time reaches 20 minutes, slide the tray out and use silicone-tipped tongs to flip each wing. Place tray back in the oven to continue cooking.



While the wings are cooking, in large bowl add all ingredients for the blue cheese dip and mix until fully combined, mashing blue cheese with a fork.

When cooking is complete, remove the tray and basket. Place wings on a plate and serve hot with blue cheese dip on the side.

NACHOS

BEGINNER RECIPE ●○○

FUNCTION: AIR FRY | **PREP:** 10 MINUTES | **PREHEAT:** APPROX. 3 MINUTES | **TOTAL COOK TIME:** 10 MINUTES
MAKES: 4-6 SERVINGS | **ACCESSORIES:** AIR FRY BASKET, BAKE TRAY

INGREDIENTS

200g tortilla chips
250g grated Cheddar cheese, divided

TOPPINGS (optional)

Sliced black olives
Jalapeños, sliced thin
Kidney or black beans, drained, rinsed
Cooked shredded chicken
Cooked minced beef
Guacamole
Salsa
Pickled red onion
Sour cream

DIRECTIONS

- 1 Press **MODE** until **AIR FRY** is selected. Set the temperature to 180°C and set the time to 10 minutes. Press **START/STOP** to begin preheating (preheating will be approx. 3 minutes).
- 2 While oven preheats, place the Air Fry Basket on top of the Bake Tray and spread half of the tortilla chips in an even layer in the Air Fry Basket. Top the tortilla chips with 150g of cheese and add any toppings you'd like to cook on top. Add remaining chips over the first layer and repeat the process with the remaining cheese and toppings. If nachos are heavily loaded with toppings, push toppings down to fit in unit.
- 3 When unit is preheated and **ADD FOOD** and **PRS STRT** is displayed, place the Air Fry Basket and Bake Tray into the oven, close door and press **START/STOP** to begin cooking.
- 4 When cooking is complete, remove tray and basket. Carefully transfer nachos to serving platter and top with additional toppings, as desired. Serve hot.



JACKET POTATO BAR



BEGINNER RECIPE ●○○

FUNCTION: AIR FRY | **PREP:** 5 MINUTES | **PREHEAT:** APPROX. 3 MINUTES | **TOTAL COOK TIME:** 45 MINUTES
MAKES: 8 SERVINGS | **ACCESSORIES:** AIR FRY BASKET, BAKE TRAY

INGREDIENTS

8 medium 200g potatoes, washed, dried
2 teaspoons vegetable oil

TOPPINGS (optional)

Hot baked beans
Tuna and Sweetcorn
Grated cheese
Vegetable Chilli
Chilli con carne
Jalapeños, sliced
Pre-cooked bacon bits
Peppers, diced
Tomato, diced
Avocado, diced
Salsa
Chilli sauce
Red onion, diced
Crispy onions
Sour cream

DIRECTIONS

- 1** Press MODE until **AIR FRY** is selected. Set the temperature to 200°C, and set the time to 45 minutes. Press START/STOP to begin preheating (preheating will take approx. 3 minutes).
- 2** Use a fork to poke each potato 3–5 times. Drizzle potatoes with oil and rub to coat evenly. Place Air Fry Basket on top of the Bake Tray and place potatoes in basket.
- 3** When unit is preheated and ADD FOOD and PRS STRT is displayed, place Air Fry Basket and Bake Tray in the oven, close door, and press START/STOP to begin cooking.
- 4** When 15 minutes remain on the timer, slide out tray and use silicone-tipped tongs to turn the potatoes. Place tray into the oven to continue cooking.
- 5** When cooking is complete, remove tray and basket. Allow potatoes to cool for 5 minutes, then transfer to a serving platter. Slice potatoes lengthwise and add desired toppings. Serve hot.



CHICKEN TIKKA & PEPPER SKEWERS

BEGINNER RECIPE ●○○

FUNCTION: AIR FRY | **PREP:** 10 MINUTES | **MARINATE:** 2 HOURS OR OVERNIGHT | **PREHEAT:** APPROX. 3 MINUTES
TOTAL COOK TIME: 15 MINUTES | **MAKES:** 6-8 SERVINGS | **ACCESSORIES:** AIR FRY BASKET, BAKE TRAY, 6-8 WOODEN SKEWERS

INGREDIENTS

250g plain Greek yoghurt
Juice of ½ a lemon
3cm ginger, peeled and grated
2 garlic cloves, peeled, grated
4 tablespoons tikka paste
2 tablespoons olive oil
2 peppers, cut into 3cm pieces
500g chicken breasts, cut into 3cm pieces
Sea salt and ground black pepper, as desired

TO SERVE (optional)

Lime wedges
Mint Yoghurt
Wraps or naan bread



DIRECTIONS

- 1 In a large bowl, mix all the ingredients together, except for the chicken, and season with salt and pepper. Add the chicken pieces and toss until fully coated. Let it marinate for 2 hours or refrigerate overnight.
- 2 Place the Air Fry Basket on top of the Bake Tray and set aside.
- 3 Press MODE until **AIR FRY** is selected. Set the temperature to 220°C and set the time to 20 minutes. Press START/STOP to begin preheating (preheating will be approx. 3 minutes).
- 4 Once marinated, thread the chicken and peppers onto 6 to 8 wooden skewers (cut to size if needed to fit the Air Fry Basket). Arrange them in a single layer in the basket.
- 5 When unit is preheated and ADD FOOD and PRS STRT is displayed, place the Air Fry Basket and Bake Tray into the oven, close door and press START/STOP to begin cooking.
- 6 Halfway through cooking, slide out the tray and use silicone-tipped tongs to flip the skewers. Place tray back into the oven to continue cooking. When chicken is golden and cooked through, cooking is complete.
- 7 When cooking is complete, remove tray and basket. Serve with lime wedges, mint yoghurt and bread on the side.



CINNAMON NUT GRANOLA

BEGINNER RECIPE ●○○

FUNCTION: AIR FRY | **PREP:** 10 MINUTES | **PREHEAT:** APPROX. 3 MINUTES | **TOTAL COOK TIME:** 25 MINUTES
MAKES: 10-12 SERVINGS | **ACCESSORIES:** BAKE TRAY



INGREDIENTS

60g olive oil, sunflower or coconut oil
40g runny honey
40g maple syrup
300g jumbo oats
100g pumpkin seeds
100g sunflower seeds
125g pecan pieces
125g flaked almonds
1 teaspoon ground cinnamon
1 teaspoon sea salt

TOPPINGS (optional)

200g with dried fruits of choice:
Raisins or sultanas
Dried apricots, sliced
Dried figs, sliced
Flaked coconut
Dried cranberries

DIRECTIONS

- 1** In a saucepan, combine the oil, honey, and maple syrup. Warm over medium heat for about 2 minutes, or until fully melted.
- 2** In a large bowl, add jumbo oats, pumpkin seeds, sunflower seeds, pecan pieces, flaked almonds, cinnamon and sea salt. Pour oil and honey mixture over oats and stir until all ingredients are evenly coated.
- 3** Once the oats are coated, pour the granola mixture onto the Bake Tray and spread it out evenly.
- 4** Press MODE until **AIR FRY** is selected. Set the temperature to 180°C and set the time to 25 minutes. Press START/STOP to begin preheating (preheating will be approx. 3 minutes).
- 5** When unit is preheated and ADD FOOD and PRS STRT is displayed, place the Bake Tray into the oven, close door and press START/STOP to begin cooking.
- 6** When 15 minutes remain on the timer, slide out the tray and use silicone-tipped tongs to toss the mixture to ensure even cooking. Place tray into the oven to continue cooking. When 5 minutes remaining on the timer toss again.
- 7** When cooking is complete, remove tray and while granola is still warm add dried fruit, if using.
- 8** Leave to cool completely before storing in an airtight container.



AIR FRY CHART

NOTE For best results, use the Air Fry basket nested within the Bake Tray.

INGREDIENT	AMOUNT (UP TO)	PREP	OIL	TEMP	COOK TIME	TOSS
VEGETABLES						
Asparagus	400g	Whole, stems trimmed	toss with 2 tbsp oil, season	200°C	6-8 mins	Flip halfway
Beetroot	1kg	Peeled and halved, quarter if large	none	200°C	40-55 mins	Toss halfway
Peppers	5 (750g)	Cut in half lengthways	none	200°C	26-30 mins	Flip halfway
Brussels Sprouts	1kg	Cut in half, stem trimmed	toss with 1 tbsp oil, season	200°C	18-22 mins	Toss halfway
Butternut Squash	1.5kg	Cut in 2.5cm pieces	toss with 1 tbsp oil, season	200°C	23-26 mins	Toss halfway
Carrots	1kg	Peeled, cut in 1.5cm pieces	toss with 1 tbsp oil, season	200°C	20-25 mins	Toss halfway
Cauliflower	800g	Cut in 2.5cm florets	toss with 2 tbsp oil, season	200°C	20-25 mins	Toss halfway
Celeriac	600g	Peel & cut into 1.5cm cubes	toss with 1 tbsp oil, season	200°C	20-28 mins	Toss halfway
Corn on the Cob	6	Whole ears, husks removed	toss with 1 tbsp oil, season	200°C	12-15 mins	Toss halfway
Courgette	1kg	Cut in quarters lengthwise, then cut in 2.5cm pieces	toss with 1 tbsp oil, season	200°C	18-25 mins	Toss halfway
Green Beans	500g	Trimmed	toss with 1 tbsp oil, season	200°C	12-14 mins	Toss halfway
Kale	200g	Torn in pieces, stems removed	toss with 1 tbsp oil, season	200°C	5-8 mins	Toss halfway
Mushrooms	750g	Wiped, cut in quarters	toss with 1 tbsp oil, season	200°C	10-12 mins	Toss halfway
Broccoli	400g	Cut in 2.5cm florets	toss with 1 tbsp oil, season	200°C	13-16 mins	Toss halfway
Potatoes (King Edward, Maris Piper, Rooster)	1.5kg	Cut in 2.5 cm wedges	toss with oil, season	220°C	35-45 mins	Toss gently
	1kg	Hand cut fries, thin	toss with oil, season	220°C	20-35 mins	Toss gently
	1kg	Hand cut fries, thick	toss with oil, season	220°C	25-40 mins	Toss gently 3-4 times
	6 whole (200-250g each)	Pierce with a fork 3 times	none	200°C	40-55 mins	Toss halfway
Sweet Potatoes	1kg	Cut in 2.5cm chunks	toss with oil, season	200°C	20-30 mins	Toss halfway
	8 whole	Pierced with a fork 3 times	none	200°C	40-45 mins	Toss halfway
Parsnip	500g	Peel & cut into 5cm lengths	toss with oil, season	200°C	15-20 mins	Toss halfway
POULTRY						
Chicken Breasts	4 (200g each)	Boneless	Brushed with oil, seasoned	200°C	20-25 mins	Flip halfway
Chicken thighs	1kg	Bone-in, skin on	Brushed with oil, seasoned	200°C	25-30 mins	None
	8 (100g each)	Boneless, skinless	Brushed with oil, seasoned	200°C	25-25 mins	Flip halfway
Chicken wings	1kg	Drumettes & flats, skin on	toss with 1 tbsp, seasoned	200°C	22-26 mins	Flip halfway

AIR FRY CHART

NOTE For best results, use the Air Fry basket nested within the Bake Tray.

INGREDIENT	AMOUNT (UP TO)	PREP	OIL	TEMP	COOK TIME	TOSS
Fish cakes	4 (580g) or 2 (145g each)	None	None	200°C	15-20 mins	Flip halfway
Salmon fillets	4 (130g each)	2.5cm thick	None	200°C	8-12 mins	Flip halfway
Prawns	16 large	Whole, peeled, tails on	1 tbsp	200°C	4-8 mins	Flip halfway
Burgers	4 (113g each)	2.5cm thick	None	200°C	15-25 mins	Flip halfway
Steaks	2 (230g each)	Whole	Brushed with oil, seasoned	220°C	6-10 mins	Flip halfway
Bacon	4-6 rashers	none	None	200°C	8-10 mins	Flip halfway
Pork chops	2 bone-in (250g each)	Bone-in	Brushed with oil, seasoned	220°C	14-20 mins	Flip halfway
	4 boneless (400g)	Boneless	Brushed with oil, seasoned	220°C	10-14 mins	Flip halfway
Pork fillet	2 (350-500g each)	Whole	Brushed with oil, seasoned	220°C	25-30 mins	Flip halfway
Sausages	6 (400g)	Whole	None	220°C	16-22 mins	Flip halfway
FROZEN FOODS						
Chicken nuggets	700g	None	None	220°C	20-25 mins	Flip halfway
Chicken burgers	4 (125g each)	None	None	200°C	14-15 mins	Flip halfway
Chicken Kiev	4 (1.2kg)	None	None	190°C	16-18 mins	Flip halfway
Chicken dippers	500g	None	None	200°C	10-12 mins	Flip halfway
Chips	500g	None	None	220°C	20-30 mins	Shake halfway
	1kg	None	None	220°C	30-45 mins	Shake halfway
Chunky Chips	1kg	None	None	220°C	25-35 mins	Flip halfway
Fish fillets	4 (440g)	None	None	200°C	15-20 mins	Flip halfway
Fish fingers	10 (280g)	None	None	200°C	12-16 mins	Flip halfway
Hash browns	625g	None	None	200°C	25 mins	Flip halfway
Onion rings	350g	None	None	220°C	10-12 mins	Flip halfway
Prawn tempura	16 (280g)	None	None	190°C	9-10 mins	Flip halfway
Potato wedges	650g	None	None	220°C	20-25 mins	Toss halfway
Roast Potatoes	800g	None	None	220°C	25-30 mins	Toss halfway
Veggie burgers	6 (750g)	None	None	220°C	12-15 mins	Flip halfway
Vegan nuggets	500g	None	None	200°C	10-15 mins	Flip halfway
Vegan sausages	12 (540g)	None	None	180°C	8 mins	Flip halfway

NOTES

This image shows a single sheet of white paper with horizontal blue or grey ruling lines. The lines are evenly spaced and run across the width of the page. There are no margins, text, or other markings on the paper.

NOTES

[illegible]

NINJA ARTISAN

ELECTRIC OUTDOOR
PIZZA & AIR FRY OVEN

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