

NINJA
WOODFIRE™
OUTDOOR GRILL

QUICK START GUIDE
+ RECIPE BOOK



SCAN HERE for
quick tips and
how-to videos

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

YOUR GUIDE TO MASTER GRILLING LIKE A PRO

Welcome to the Ninja Woodfire Outdoor Grill. From here, you're just a few pages away from how-to's and recipes that'll make for the ultimate outdoor grilling and smoking experience, without the hassle. Now open the hood and let's get cooking.

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RECIPE KEY



THE ULTIMATE SETUP

Getting the right stuff makes all the difference. Gear up with accessories for your new grill on NinjaKitchen.com/Accessories.



**COLLAPSIBLE
GRILL STAND**



**COMBO CRISPER
BASKET**



**PELLET
REFILLS**



SCAN HERE for
accessories
recipe videos,
tips & tricks

WHAT'S IN THE BOX



SCAN HERE for how-to videos on setting up your grill

NONSTICK GRILL GRATE

Use with every cooking function. Fits up to 6 burgers, 30 hot dogs, or 2 racks of ribs.

FLAT TOP GRIDDLE PLATE

Make stir fry, fajitas, pancakes, and more with this nonstick griddle that locks into your grill.

CRISPER BASKET

Air fry, roast, dehydrate, and more. Fits up to 3 lbs of food.

PELLET SCOOP

Designed to measure the perfect amount of Ninja Woodfire Pellets for one smoke session.

GRILL COVER

From pouring rain to scorching sun, this durable, lightweight, and water-resistant grill cover keeps the elements out.



REMOVABLE WOODFIRE SMOKE BOX

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



GREASE TRAY

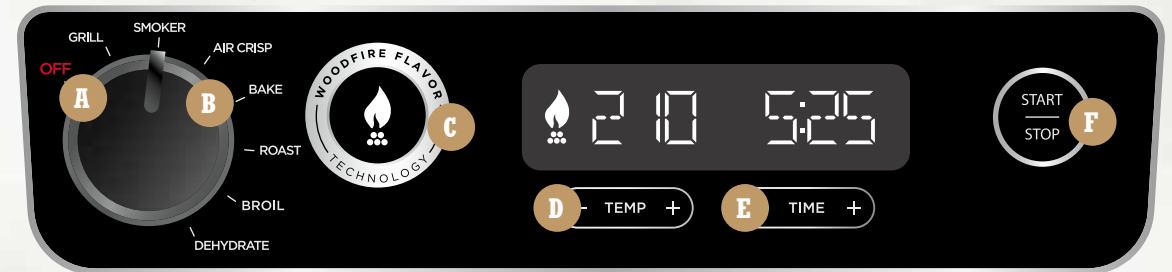
Always insert grease tray before every cooking session.



NINJA WOODFIRE PELLETS

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

GET TO KNOW THE CONTROL PANEL



A OFF

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

B COOKING FUNCTIONS

Grill, Smoker, Air Crisp, Bake, Roast, Broil, Dehydrate.

C WOODFIRE FLAVOR TECHNOLOGY

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

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

NOTE: Woodfire Flavor Technology cannot be used with the Broil function.

D TEMP

Use the **TEMP** buttons to adjust your temperature.

E TIME

Use the **TIME** buttons to adjust your time.

F START|STOP

Press to start or stop the current cook function, or press and hold for 4 seconds to skip preheat.

PREHEAT FOR BETTER RESULTS

For best grilling results, let the grill fully preheat.

CLEANING INSTRUCTIONS

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

STEP 1

Remove nonstick grill grate, nonstick flat top griddle plate, and nonstick crisper basket (if used) after each use and hand-wash with warm, soapy water.

STEP 2

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

STEP 3

Carefully remove cooled grease tray from back of unit and safely discard grease contents after each use. Hand-wash grease tray in warm, soapy water.



SCAN HERE for more cleaning tips & tricks

WOODFIRE TECHNOLOGY

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

TRY WOODFIRE FLAVORS ON ANYTHING



100% REAL WOODFIRE FLAVOR

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

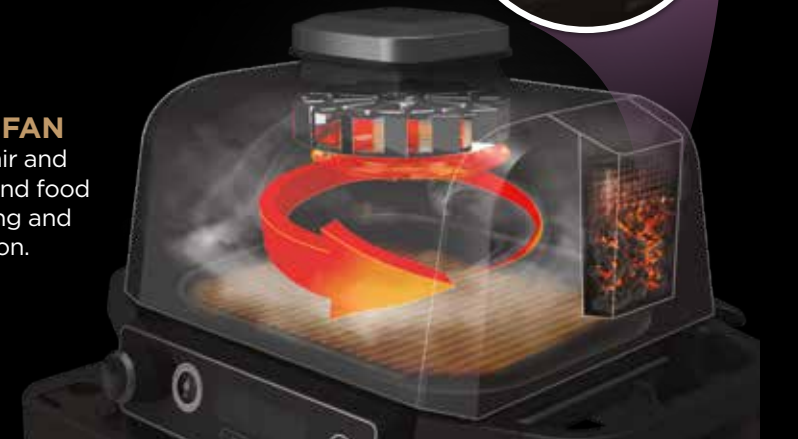
INTEGRATED SMOKE BOX

The self-igniting smoke box needs only 1/2 cup of pellets to give your food authentic woodfire flavor.



CONVECTION FAN

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



BURNS REAL WOOD PELLETS

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





SCAN HERE
to buy more
Ninja Woodfire™
Pellets

NINJA WOODFIRE™ PELLETS

100% REAL WOOD FOR 100% REAL WOODFIRE FLAVORS

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

Only Ninja Woodfire Pellets are compatible with the Ninja Woodfire Outdoor Grill.

100% REAL WOOD— NO FILLERS.

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

PREMIUM QUALITY FOR BEST SMOKE

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

CONSISTENT FLAVOR

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

WOODFIRE FLAVOR SCALE

Our recipes are designed to be used exclusively with Ninja Woodfire Pellets.

MILD

ROBUST



No matter which blend you choose, our pellets can be used with anything you make:



ALL-PURPOSE BLEND

FLAVOR: Balanced, mild, bright, sweet
COMPOSITION: Cherry, maple, oak

ROBUST BLEND

FLAVOR: Rich, classic BBQ
COMPOSITION: Hickory, cherry, maple, oak

TIPS & TRICKS

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

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

No need to refuel while cooking, just throw 1 full scoop of pellets into the smoke box and the grill does the rest.

Certain foods, like veggies, may absorb more smoky flavor than others.

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

Use ash in your garden

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

GRILL, SMOKE, AND AIR FRY

WITH NATURAL WOODFIRE FLAVORS

MASTER GRILL



High-heat searing and char-grilling for steaks, burgers, and more
Pages 10-21

FOOLPROOF BBQ SMOKER



Low & slow smoking for BBQ classics like ribs and pulled pork
Pages 22-31

BEYOND GRILLING



Guilt-free fried favorites, now outdoors
Pages 32-39

BEYOND GRILLING

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

BAKE



Cornbread, biscuits, and desserts

ROAST



Roasted meats and veggies

BROIL



Top-down heat for a quick crisp

DEHYDRATE



Dehydrated fruit or jerky



ADD SMOKE TO ANYTHING

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

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



MASTER GRILLING

OUTDOOR GRILLING MADE EASY

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

STEP 1 SET UP

- Place grill on a flat, level surface.
- If needed, only use outdoor extension cords 25-foot maximum and no less than 14-gauge or 50-foot maximum and no less than 12-gauge, marked with letters “SJOW”, and stating “suitable for use with outdoor appliances.” Connect to properly 3-prong grounded GFCI outlets only.
- Open the hood and install the grill grate by positioning it flat on top of the heating element so it sits into place.
- Install the grease tray by sliding it into place at the back of the grill.



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

STEP 4 ADD FOOD & COOK

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

NOTE: Want to cook with the hood open? After you’ve added food, keep the lid open, the timer will begin to count down after 30 seconds, and you will be cooking with bottom heat only.

STEP 2 ADD PELLETS



DON'T WANT SMOKE?
Skip these steps

- Open provided bag of Ninja Woodfire Pellets.
- Using the pellet scoop, reach scoop into bag to fill scoop to the top. Level off to avoid spilling.
NOTE: The scoop is designed to measure pellets needed for one smoke session.
- While holding the smoke box lid open, pour pellets into the smoke box until filled to the top. Then, close the smoke box lid.



STEP 5 REMOVE FOOD & SERVE

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



SCAN HERE
for quick tips and how-to videos

STEP 3 PROGRAM & PREHEAT



If you added pellets, press the WOODFIRE FLAVOR TECHNOLOGY button.

- Turn the unit on by rotating the dial clockwise from the OFF position to select GRILL.
- Use the **TEMP** buttons to adjust the temperature.
- Use the **TIME** buttons to adjust the cook time.
- Press START to begin preheating. If using WOODFIRE FLAVOR TECHNOLOGY, the pellets will go through an ignition cycle (IGN), then the grill will begin preheating (PRE).

PREHEAT FOR BETTER RESULTS

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

GRILL-MASTER'S NOTES

Preheat times by temp:

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

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



Keep ingredients cold before putting them on the grill.



For optimal smoke flavor, minimize the time the lid is open when adding or flipping food.



For back-to-back smoking sessions, re-fill the smoke box when half the pellets have burned. DO NOT re-ignite pellets. DO NOT re-fill more than 1 or 2 times.

KICKSTARTER RECIPE

NY STRIP STEAK WITH GRILLED ASPARAGUS

BEGINNER RECIPE ●○○

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



INGREDIENTS

4 uncooked New York strip steaks (10-12 ounces each)
3 tablespoons canola oil, divided

2 bunches (2 pounds) asparagus, trimmed
Kosher salt, as desired
Ground black pepper, as desired

DIRECTIONS



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



While holding the smoke box lid open, use the pellet scoop to pour pellets* into the smoke box until filled to the top. Then close the smoke box lid.

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



Turn dial to GRILL. Press **WOODFIRE FLAVOR**. Set temperature to HI, and set time to 20 minutes. Select START/STOP to begin preheating (preheating will take approx. 15-19 minutes).



When unit is preheating, brush each steak on all sides with 1/2 tablespoon canola oil, then season with salt and pepper. Toss asparagus with remaining canola oil, then season with salt and pepper.



When unit beeps to signify it has preheated and ADD FOOD is displayed, open hood and place steaks on grill grate, gently pressing them down to maximize grill marks. Close hood to begin cooking.



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



When 8 minutes remain, open hood, transfer steaks to a plate or cutting board, and let rest for 5 minutes.



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



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



KICKSTARTER RECIPE

LEMON HERB GRILLED SALMON

BEGINNER RECIPE ●○○

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



INGREDIENTS

- 2 tablespoons minced garlic
- 2 tablespoons fresh rosemary, chopped
- 2 tablespoons fresh thyme, chopped
- 3 tablespoons fresh parsley, chopped
- 1 ½ tablespoons Dijon mustard
- ¾ cup olive oil

- 2 tablespoons honey
- Zest and juice of 2 lemons
- Kosher salt, as desired
- Ground black pepper, as desired
- 8 salmon fillets (7-8 ounces each), deboned, skin removed
- Nonstick cooking spray

DIRECTIONS



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



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



Turn dial to GRILL, set temperature to HI, and set time to 15 minutes. Select START/STOP to begin preheating (preheating will take approx. 10-12 minutes).



When the unit beeps to signify it is preheated and ADD FOOD is displayed, open the hood and spray the grill grate with cooking spray. Add the salmon to the grill, then close hood to begin cooking.



After 5 minutes, open hood and flip the salmon. Close hood and cook for an additional 5 minutes. If a more well-done output is preferred, continue cooking until time expires.



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

JAMAICAN JERK SHRIMP WITH RUM GLAZE



INTERMEDIATE RECIPE ●●○

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

INGREDIENTS

- 2 pounds jumbo shrimp, peeled, tails removed, deveined
- 2 tablespoons canola oil
- 1/4 cup prepared Jamaican jerk seasoning (found on page 41)
- 1/4 cup honey
- 1/4 cup spiced rum
- Zest and juice of 1 large orange
- 1 teaspoon lime juice
- 1 tablespoon ground ginger or minced fresh ginger
- 1 teaspoon kosher salt
- Chopped cilantro, for garnish
- Lime wedges, for garnish
- Cooked brown rice, for serving, as desired

DIRECTIONS

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

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





GRILLED PANZANELLA SALAD



INTERMEDIATE RECIPE ●●○

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

INGREDIENTS

3 peaches, pitted, cut into 8 pieces
 2 red plums, pitted, cut into 6 pieces
 1 medium red onion, peeled, cut in 1/2-inch-thick round slices
 1 baguette, cut in 1/2-inch-thick slices, drizzled with olive oil
 12 ounces cherry tomatoes
 1/2 English cucumber, cut in quarters lengthwise, then cut in 1/2-inch pieces

8 ounces bocconcini mozzarella balls
 3 tablespoons white balsamic or white wine vinegar
 1 tablespoon Dijon mustard
 1/4 cup lemon juice
 Kosher salt, as desired
 Ground black pepper, as desired
 1/2 cup olive oil
 Fresh torn basil leaves, as garnish

DIRECTIONS

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

GRILLED TOMATO-PINEAPPLE SALSA



INTERMEDIATE RECIPE ●●○

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

INGREDIENTS

1 small red onion, peeled, cut in 1-inch rings
 6 ounces fresh pineapple, cut in 1-inch chunks (6-8 chunks)
 3 Roma tomatoes, cut in half
 1 green bell pepper, cut in quarters, stem and seeds removed
 1 jalapeño pepper, cut in half, stem and seeds removed
 1 teaspoon ground cumin
 1 teaspoon chili powder
 Kosher salt, as desired
 Ground black pepper, as desired
 2 limes, cut in half
 2 cloves garlic, peeled
 1/4 cup fresh cilantro leaves, plus more for garnish as desired

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

TIP For added flavor, grill the limes cut side down and swap the green bell pepper for a poblano pepper.

DIRECTIONS

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

CHEESY STUFFED CHICKEN BREASTS



INTERMEDIATE RECIPE ●●○

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

INGREDIENTS

8 ounces mild goat cheese, room temperature
 4 ounces garlic and herb soft cheese, room temperature
 1/4 cup julienned sundried tomatoes in herbed oil
 2 tablespoons fresh or dried basil
 2 tablespoons grated Parmesan cheese
 1 teaspoon granulated garlic
 2 ounces fresh baby spinach, roughly chopped
 Kosher salt, as desired
 Ground black pepper, as desired
 6 boneless, skinless chicken breasts (8-9 ounces each)

DIRECTIONS

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

FOOLPROOF BBQ SMOKING

PITMASTER WITHOUT THE PITFALLS

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

STEP 1 SET UP

- Place grill on a flat, level surface.
- If needed, only use outdoor extension cords 25-foot maximum and no less than 14-gauge or 50-foot maximum and no less than 12-gauge, marked with letters "SJOW", and stating "suitable for use with outdoor appliances." Connect to properly 3-prong grounded GFCI outlets only.
- Open the hood and install the grill grate by positioning it flat on top of the heating element so it sits into place.
- Install the grease tray by sliding it into place at the back of the grill.



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

STEP 4 PROGRAM & COOK

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

STEP 2 ADD FOOD

- Add ingredients to the grill, then close the hood.



STEP 5 REMOVE FOOD & SERVE

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

STEP 3 ADD PELLETS

- Open provided bag of Ninja Woodfire Pellets.
- Using the pellet scoop, reach scoop into bag to fill scoop to the top. Level off to avoid spilling.


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





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

PITMASTER'S NOTES

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

 The colder the ingredients, the smokier the results.

 For optimal smoke flavor, minimize the time the lid is open when adding or flipping food.

 If you want to add more pellets, pour in another full scoop of pellets after the first batch has completely burned. Press and hold **WOODFIRE FLAVOR TECHNOLOGY** for 3 seconds to ignite the new full box of pellets.

KICKSTARTER RECIPE SMOKED BABY BACK RIBS

BEGINNER RECIPE ●○○

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



INGREDIENTS

2 racks baby back ribs, cut in half
1/2-1 cup spice seasoning
(ideas can be found on page 41)

Kosher salt, as desired
Ground black pepper, as desired

DIRECTIONS



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



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

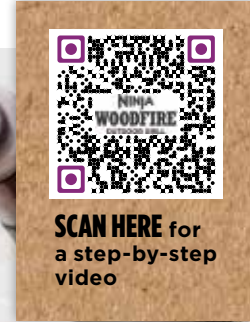


Shingle ribs onto grill grate, then close the hood.



While holding the smoke box lid open, use the pellet scoop to pour pellets** into the smoke box until filled to the top. Then close the smoke box lid.

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



SCAN HERE for a step-by-step video



Turn dial to select **SMOKER**, set temperature to 250°F, and set time to 2 hours. Select START/STOP to begin cooking. (There is no preheat time for the Smoker function. Pellet ignition time will take 5-7 minutes before the cooking timer begins to count down.)



After 1 hour, open hood, and rotate ribs so the bottom side is now exposed on top. Depending on the thickness of the ribs, begin to check for doneness around 1 hour 30 minutes. Cooking is done when an instant-read food thermometer reads between 190°F to 203°F.



When cooking is complete, open hood, remove ribs from grill and let rest for about 10 minutes. Then cut as desired and serve with sauce of choice (reference page 40 for sauce recommendations).

KICKSTARTER RECIPE

SMOKED PORK SHOULDER

BEGINNER RECIPE ●○○

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



INGREDIENTS

4 pounds pork shoulder,
trimmed, fat removed

Kosher salt, as desired

1/2-1 cup spice seasoning
(ideas can be found on page 41)

Ground black pepper, as desired

DIRECTIONS



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



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



While holding the smoke box lid open, use the pellet scoop to pour pellets** into the smoke box until filled to the top. Then close the smoke box lid.

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



Turn dial to **SMOKER**, set temperature to 250°F, and set time to 4 hours. Select START/STOP to begin cooking. (There is no preheat time for the Smoker function. Pellet ignition time will take 5-7 minutes before the cooking timer begins to count down.) Depending on the size and shape of the pork shoulder, more time may be needed during the cooking cycle. Use the arrows to the right to add more time.



When cooking is complete, turn unit off, leave hood closed, and let pork rest for 45 minutes to 1 hour. Alternatively, remove food from grill, wrap in plastic wrap and let rest for at least 45 minutes to 1 hour. Then shred the pork and toss or serve with sauce of choice (see page 40 for sauce recommendations).

TIP For proteins with a thick fat cap, like pork shoulder, trim off enough fat so that 1/4-inch remains. Then place on the grill fat side up.

SMOKED TACOS AL PASTOR



INTERMEDIATE RECIPE ●●○

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

INGREDIENTS

3-4 pounds boneless pork shoulder, trimmed, fat removed

Mexican spice blend, as desired (found on page 41)

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

1 can (6 ounces) pineapple juice

1 large white onion, peeled, diced small

1/2 cup chopped cilantro

24 corn tortillas, warmed

Lime wedges, for garnish

DIRECTIONS

- 1 To install the grill grate, position it flat on top of the heating element and gently press down until it sits into place.
- 2 Liberally season pork on all sides with Mexican spice blend. Place the pork and pineapple on the grill grate, then close the hood.
- 3 While holding the smoke box lid open, use the pellet scoop to pour pellets into the smoke box until filled to the top. Then close the smoke box lid.
- 4 Turn dial to **SMOKER** and set temperature to 250°F, and set time to 4 hours. Select START/STOP to begin cooking. (There is no preheat time for the Smoker function. Pellet ignition time will take 5-7 minutes before the cooking timer begins to count down.) Set an external timer to 15 minutes.
- 5 After 15 minutes, open hood, remove pineapple and set aside. Close hood to continue cooking pork. Let pineapple cool, then chop into small pieces.
- 6 Cooking is complete when an instant-read thermometer reads 203°F. When cooking is complete, turn unit off, leave hood closed, and let pork rest for 45 minutes to 1 hour. Alternatively, remove food from grill, wrap in plastic wrap and let rest for at least 45 minutes to 1 hour. Then shred the pork and toss in a large bowl with pineapple juice.
- 7 To build the tacos, layer the tortillas with pork, pineapple, onions, and cilantro. Top with fresh lime juice.

TIP For proteins with a thick fat cap, like brisket, trim off enough fat so that 1/4-inch remains. Then place on the grill fat side up.

BBQ SMOKED BEEF BRISKET



INTERMEDIATE RECIPE ●●○

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

INGREDIENTS

5-9 pounds point piece beef brisket, trimmed

3 tablespoons yellow mustard

1/2-1 cup spice seasoning of choice (ideas can be found on page 41)

Kosher salt, as desired

Ground black pepper, as desired

DIRECTIONS

- 1 Liberally season brisket on all sides with mustard, desired seasoning, salt, and pepper.
- 2 To install the grill grate, position it flat on top of the heating element and gently press down until it sits into place. Place the brisket directly on grill, then close the hood.
- 3 While holding the smoke box lid open, use the pellet scoop to pour pellets into the smoke box until filled to the top. Then close the smoke box lid.
- 4 Turn dial to **SMOKER**, set temperature to 250°F, and set time to 5 hours. Select START/STOP to begin cooking. (There is no preheat time for the Smoker function. Pellet ignition time will take 5-7 minutes before the cooking timer begins to count down.) Depending on the size and shape of the beef brisket, more time may be needed during the cooking cycle. Use the arrows to the right to add more time.
- 5 When cooking is complete, open hood, remove brisket from grill, wrap in plastic wrap and let rest for 1 hour. Then slice the brisket against the grain and brush or serve with sauce of choice (see page 40 for sauce recommendations).

TIP For proteins with a thick fat cap, like brisket, trim off enough fat so that 1/4-inch remains. Then place on the grill fat side up.

SMOKED PIT BEEF SANDWICHES WITH HORSE RADISH SAUCE



INTERMEDIATE RECIPE ●●○

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

INGREDIENTS

3 pounds beef eye round, trimmed, fat removed
1/4-1/2 cup spice seasoning (ideas can be found on page 41)
3/4 cup mayonnaise
1/4 cup sour cream
2 tablespoons prepared horseradish
Kosher salt, as desired
Ground black pepper, as desired
6-8 sandwich rolls of choice

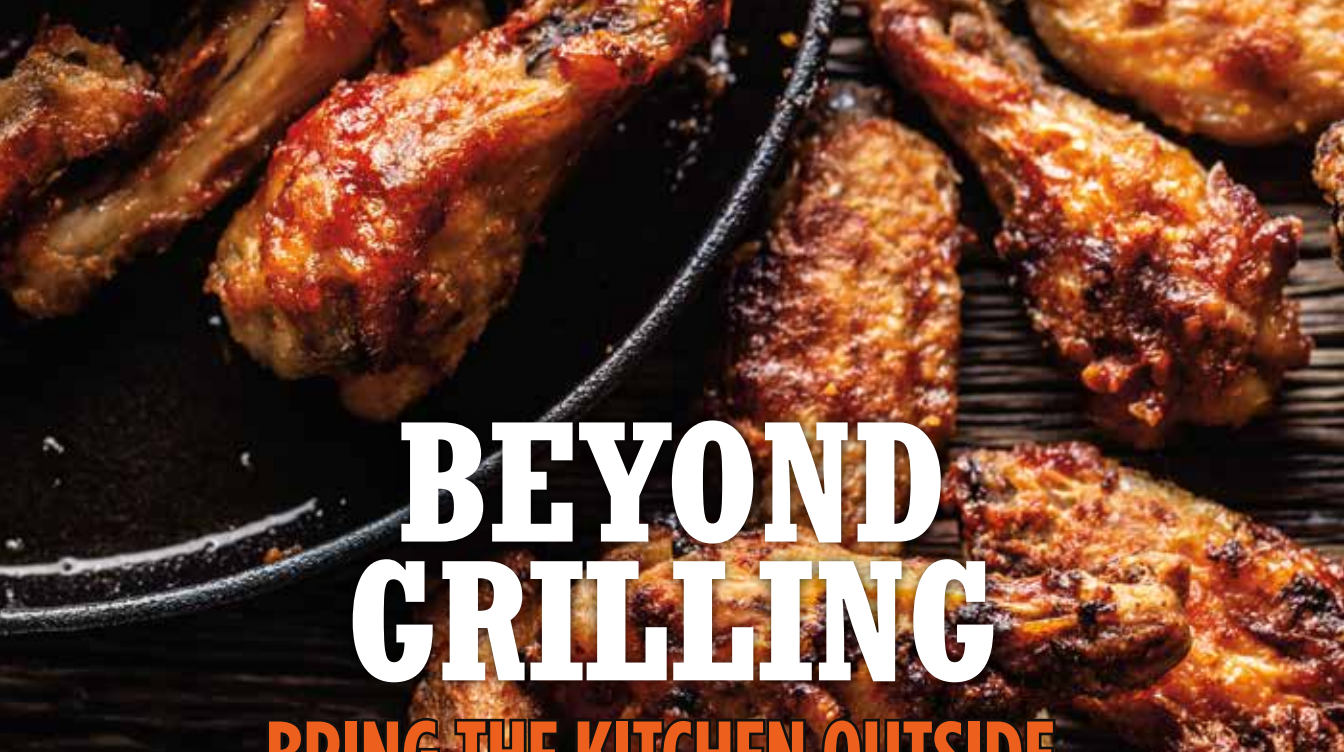
TOPPINGS (optional)

Sliced tomato
Sliced onion
Prepared BBQ sauce

DIRECTIONS

- 1 Liberally season beef on all sides with desired seasoning.
- 2 To install the grill grate, position it flat on top of the heating element and gently press down until it sits into place. Place beef onto grill grate, then close the hood.
- 3 While holding the lid open, use the pellet scoop to pour pellets into the smoke box until filled to the top. Do not let pellets overflow the box. Close smoke chamber lid.
- 4 Turn dial to **SMOKER**, set temperature to 250°F, and set time to 2 hours. Select START/STOP to begin cooking. (There is no preheat time for the Smoker function. Pellet ignition time will take 5-7 minutes before the cooking timer begins to count down.)
- 5 In a small bowl, prepare the horseradish sauce by adding the mayonnaise, sour cream, horseradish, salt, and pepper, and whisking until fully combined.
- 6 Cooking is complete when an instant-read thermometer reads 125°F. When cooking is complete, open hood, remove beef from grill, lightly cover with aluminum foil and let rest for 20 minutes.
- 7 Thinly slice beef against the grain and season with salt and pepper as desired. Layer beef onto rolls, top with horseradish sauce and other desired toppings.





BEYOND GRILLING

BRING THE KITCHEN OUTSIDE

Go from apps to dessert all in one place with 4 additional, easy-to-use cooking functions. You can even add 100% real woodfire flavor for dishes like smoky mac n' cheese or smoked beef jerky.

STEP 1 SET UP

- Place grill on a flat, level surface.
- If needed, only use outdoor extension cords 25-foot maximum and no less than 14-gauge or 50-foot maximum and no less than 12-gauge, marked with letters "SJOW", and stating "suitable for use with outdoor appliances." Connect to properly 3-prong grounded GFCI outlets only.
- Open the hood and install the grill grate by positioning it flat on top of the heating element so it sits into place.
- Install the grease tray by sliding it into place at back of the Grill.



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

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

STEP 4 ADD FOOD & COOK

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



SCAN HERE
for quick tips and how-to videos

STEP 2 ADD PELLETS



DON'T WANT SMOKE?
Skip these steps

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



STEP 5 REMOVE FOOD & SERVE

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

STEP 3 PROGRAM & PREHEAT

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



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

- Use the **TEMP** buttons to adjust the temperature.
- Use the **TIME** buttons to adjust the cook time.
- Press START to begin preheating. If using WOODFIRE FLAVOR TECHNOLOGY, the pellets will go through an ignition cycle (IGN), then the grill will begin preheating (PRE).

PREHEAT FOR BETTER RESULTS

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

CHEF'S NOTES

Preheat times by function:

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



Pellet ignition times will take an additional 5-7 minutes.



Keep ingredients cold before putting them on the grill.



For optimal smoke flavor, minimize the time the lid is open when adding or flipping food.

CHICKEN WINGS



INTERMEDIATE RECIPE ●●○

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

INGREDIENTS

4 pounds fresh chicken wings
Cajun seasoning, as desired (found on page 41)
Kosher salt, as desired
Ground black pepper, as desired

DIRECTIONS

- 1 To install the grill grate, position it flat on top of the heating element and gently press down until it sits into place. Place Air Crisp Basket on grill grate, then close the hood.
- 2 While holding the smoke box lid open, use the pellet scoop to pour pellets into the smoke box until filled to the top. Then close the smoke box lid.
- 3 Turn dial to AIR CRISP. Press **WOODFIRE FLAVOR**. Set temperature to 390°F, and set time to 30 minutes. Select START/STOP to begin preheating (preheating will take approx. 8-10 minutes).
- 4 In a large bowl, toss chicken wings with Cajun seasoning, salt, and pepper until evenly coated.
- 5 When unit beeps to signify it has preheated and ADD FOOD is displayed, open hood and place wings in basket. Close hood to begin cooking. Several times during cooking, open hood and use silicone-tipped tongs to flip the wings.
- 6 When cooking is complete, open hood, remove wings from basket, and serve.

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

'FRIED' CHICKEN



INTERMEDIATE RECIPE ●●○

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

INGREDIENTS

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

DIRECTIONS

- 1 To install the grill grate, position it flat on top of the heating element and gently press down until it sits into place. Place Air Crisp Basket on grill grate, then close the hood.
- 2 While holding the smoke box lid open, use the pellet scoop to pour pellets into the smoke box until filled to the top. Then close the smoke box lid.
- 3 Turn dial to AIR CRISP. Press **WOODFIRE FLAVOR**. Set temperature to 360°F, and set time to 40 minutes. Select START/STOP to begin preheating (preheating will take approx. 8-10 minutes).
- 4 In a medium bowl, add all seasonings, buttermilk, salt, and pepper and whisk to combine. In a separate medium bowl, whisk together the cornstarch, bread crumbs, salt, and pepper.
- 5 Dip chicken into buttermilk, then place into the seasoned bread crumbs. Press each chicken into the bread crumbs for optimal sticking. Liberally spray each piece of coated chicken with the cooking spray.
- 6 When unit beeps to signify it has preheated and ADD FOOD is displayed, open hood and place chicken pieces in basket. Close hood to begin cooking. After 20 minutes, open hood and with silicone-tipped tongs, flip the chicken. Close hood to continue cooking.
- 7 When cooking is complete, open hood, remove 'fried' chicken from basket and serve.

BEEF JERKY



INTERMEDIATE RECIPE ●●○

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

INGREDIENTS

1/2 cup soy sauce
1 tablespoon Worcestershire sauce
3 tablespoons brown sugar
1/2 tablespoon onion powder
1/2 tablespoon garlic powder
1 teaspoon paprika
1/8-1/4 teaspoon cayenne pepper
1/4 teaspoon ground black pepper
1/2 teaspoon ground cinnamon
1/2 teaspoon kosher salt
1-1 1/2 pounds (16-24 ounces) uncooked beef eye of round, cut in 1/4-inch slices

DIRECTIONS

- 1 In a small bowl, prepare the marinade by whisking together all ingredients except the beef. Then place the marinade and beef in a large resealable plastic bag. Massage the outside of the bag to work the marinade over all parts of the beef, then place the bag in the refrigerator for 8 hours to marinate.
- 2 To install the grill grate, position it flat on top of the heating element and gently press down until it sits into place.
- 3 Remove the beef from the marinade and discard excess liquid. Place the beef in a flat single layer in the Air Crisp Basket. Then place the basket on the grill grate and close the hood.
- 4 While holding the smoke box lid open, use the pellet scoop to pour pellets into the smoke box until filled to the top. Then close the smoke box lid.
- 5 Turn dial to DEHYDRATE. Press **WOODFIRE FLAVOR**. Set temperature to 165°F, and set time to 6 hours. Select START/STOP to begin preheating (preheating is not needed).
- 6 Begin to check the beef jerky after 4 hours. If a crispier output is desired, continue to cook.
- 7 When cooking is complete, open hood and remove basket with beef jerky. Beef jerky can be stored in an air-tight container for up to 2 weeks.

PIMENTO MAC & CHEESE



INTERMEDIATE RECIPE ●●○

PREP: 5 MINUTES | **PREHEAT:** APPROX. 3 MINUTES | **TOTAL COOK TIME:** 45 MINUTES | **MAKES:** 6-8 SERVINGS

INGREDIENTS

10 ounces prepared processed cheese product
1 pound uncooked elbow macaroni
4 ounces chopped pimento peppers
2 cups heavy cream
1 1/2 cups water
1 cup shredded mozzarella cheese, divided
1 cup shredded cheddar cheese, divided
Kosher salt, as desired
Fresh ground black pepper, as desired
1/4 cup panko bread crumbs

DIRECTIONS

- 1 Place the processed cheese product into the center of an 11"x7" glass baking dish, then surround with the macaroni. Pour the heavy cream and water over the macaroni then sprinkle over the pimento peppers, 1/2 cup mozzarella cheese, 1/2 cup cheddar cheese, salt, and pepper. Cover baking dish with aluminum foil.
- 2 To install the grill grate, position it flat on top of the heating element and gently press down until it sits into place, then close the hood. Turn dial to ROAST, set temperature to 375°F, set time to 40 minutes. Select START/STOP to begin preheating (preheating will take approx. 3 minutes).
- 3 When unit beeps to signify it is preheated and ADD FOOD is displayed, open hood and place baking dish on grill grate. Close hood to begin cooking.
- 4 Transfer the mac and cheese to a large bowl. Add the remaining cheddar cheese and stir until the mixture is evenly combined. Place the mac and cheese back into the baking dish and top with remaining mozzarella and bread crumbs. Return the baking dish to the grill grate and close hood to continue cooking. Cook for 5 minutes or until the mozzarella is melted and bread crumbs are golden brown.
- 5 When cooking is complete, open hood and carefully remove the baking dish. Serve mac & cheese hot.

MARINATED TOFU FRIED RICE



BEGINNER RECIPE ●○○

PREP: 15 MINUTES | **MARINATE:** 30 MINUTES | **PREHEAT:** APPROX. 10-12 MINUTES | **TOTAL COOK TIME:** 20 MINUTES
MAKES: 4-6 SERVINGS

INGREDIENTS

½ cup soy sauce, divided
2 tablespoons rice vinegar
1 tablespoon sesame oil
1 tablespoon sambal oleak or sriracha
1 block (14 ounces) extra firm tofu, cut into ½-inch cubes
3 tablespoons canola oil, divided
1 red bell pepper, deseeded, diced
1 small white onion, peeled, diced

1 cup snap peas
½ cup shredded carrots
2 large eggs, beaten
16 ounces steamable jasmine rice, prepared according to package instructions
Kosher salt, as desired
Ground black pepper, as desired
Sliced scallions, for garnish

DIRECTIONS

- 1 In a large bowl, whisk together ¼ cup soy sauce, rice vinegar, sesame oil, and sambal or sriracha. Toss the tofu in the sauce until evenly coated. Set aside and let marinate for at least 30 minutes.
- 2 To install the griddle plate, position it flat on top of the heating element and gently press down until it sits into place, then close the hood.
- 3 Turn dial to GRILL, set temperature to HI, and set time to 20 minutes. Select START/STOP to begin preheating (preheating will take approx. 10-12 minutes).
- 4 Remove the tofu from the marinade. When unit beeps to signify it has preheated and ADD FOOD is displayed, open hood and add 1 tablespoon of oil on the griddle. Place tofu on left side of griddle, then place pepper and onion on right side of griddle. Leave hood open and cook for about 10 minutes, tossing frequently until tofu is lightly browned on all sides.

- 5 When tofu is cooked, remove from griddle, and set aside. Add carrots and peas and toss with the vegetables until softened, about 5 minutes. Push the vegetables to the side of the griddle. Add 2 tablespoons of oil on the griddle, then add the beaten eggs and cook stirring for about 1 minute. Toss the eggs and vegetables together until evenly combined, then push to the side of the griddle.
- 6 Add the remaining oil to the griddle, then add the rice. Cook for about 2 minutes, then toss and cook for an additional 2 minutes. Add soy sauce, tofu and toss the rice mixture with the vegetables and egg until evenly combined. Season with salt and pepper and cook for 2 minutes. If time is running low, use the up arrow on the right side of the display to add more time.
- 7 Remove fried rice from the griddle, place on plate or serving platter, and garnish with the scallions.

SMOKED FRENCH ONION SMASH BURGERS



INTERMEDIATE RECIPE ●●○

PREP: 5 MINUTES | **PREHEAT:** APPROX. 15-19 MINUTES | **TOTAL COOK TIME:** 15 MINUTES | **MAKES:** 4-6 SERVINGS

INGREDIENTS

1 large white onion, peeled, sliced
1 tablespoon canola oil
1 packet (1.2 ounces) French onion soup mix
1 pound 80/20 ground beef

Kosher salt, as desired
Ground black pepper, as desired
6 slices Swiss cheese
6 brioche hamburger buns

DIRECTIONS

- 1 To install the griddle plate, position it flat on top of the heating element and gently press down until it sits into place, then close the hood.
- 2 While holding the smoke box lid open, use the pellet scoop to pour pellets into the smoke box until filled to the top. Then close the smoke box lid.
- 3 Turn dial to GRILL. Press **WOODFIRE FLAVOR**, set temperature to HI, and set time to 15 minutes. Select START/STOP to begin preheating (preheating will take approx. 15-19 minutes).
- 4 While the unit is preheating, add the ground beef, onion soup mix, salt, and pepper in a large bowl. Mix until fully combined. Shape mixture into 6 balls (3 ounces each) and place into refrigerator until ready to use.
- 5 When unit beeps to signify it has preheated and ADD FOOD is displayed, open hood, add oil to the griddle, then add the sliced onions. Close hood and cook for about 5 minutes.
- 6 After 5 minutes, open hood and toss the onions. Remove the burgers from the refrigerator, then place on the griddle plate surrounded by the onions. Lightly spray the underside of a flipping spatula with nonstick cooking spray, then firmly “smash” each ball into a thin patty and season with salt and pepper. Close hood and cook the burgers for about 2 to 3 minutes per side.
- 7 Open hood and add a slice of cheese to each burger, then close hood and cook for 1 minute or until cheese is melted.
- 8 When cooking is complete, add patties to burger buns to make single or double burgers, ensuring each burger has an ample amount of onions.

SAUCES

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

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

ALABAMA WHITE SAUCE

1 cup mayonnaise
1/4 cup apple cider vinegar
2 tablespoons dark brown sugar
1 tablespoon brown mustard
2 teaspoons prepared horseradish
1 teaspoon lemon juice
1 teaspoon hot sauce
Kosher salt, as desired
Ground black pepper, as desired

SWEET BBQ SAUCE

1 cup ketchup
1 cup dark brown sugar
1/3 cup apple cider vinegar
2 tablespoons yellow mustard
1 tablespoon Worcestershire sauce
1 tablespoon honey
2 teaspoons chili powder
Kosher salt, as desired
Ground black pepper, as desired

COMEBACK SAUCE

1 cup mayonnaise
1/2 cup sweet chili sauce
1/4 cup canola oil
1/4 cup ketchup
2 tablespoons lemon juice
1 tablespoon Worcestershire sauce
1 tablespoon yellow mustard
2 teaspoons garlic powder
1 teaspoon onion powder

CAROLINA GOLD SAUCE

1 cup yellow mustard
1/4 cup apple cider vinegar
1/4 cup honey
1 tablespoon Worcestershire sauce
1 tablespoon soy sauce
1 tablespoon chili powder
1 teaspoon garlic powder
Kosher salt, as desired
Ground black pepper, as desired

NORTH CAROLINA VINEGAR SAUCE

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

SPICE RUBS

YIELD: APPROX. 1/2 - 1 CUP (DOUBLE THE INGREDIENTS FOR A LARGER OUTPUT) | **SEASON:** GENEROUSLY
STORE: UP TO 6 MONTHS IN AN AIRTIGHT CONTAINER AWAY FROM LIGHT AND HEAT

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

JAMAICAN JERK SPICE BLEND

1 tablespoon garlic powder
1 tablespoon onion powder
1 tablespoon brown sugar
1 tablespoon dried parsley
2 teaspoons cayenne pepper
1 teaspoon ground cinnamon
1 teaspoon kosher salt
1/2 teaspoon black pepper
1/2 teaspoon ground allspice
1/2 teaspoon ground clove
1/2 teaspoon red pepper flakes
1/2 teaspoon chili powder
1/2 teaspoon paprika
1/2 teaspoon ground nutmeg

BASIC BBQ SPICE RUB

1/4 cup brown sugar
1/4 cup smoked paprika
3 tablespoons black pepper
2 tablespoon kosher salt
2 teaspoon garlic powder
2 teaspoon onion powder

MEXICAN STYLE SPICE BLEND

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

SPICY CAROLINA SPICE BLEND

1 tablespoon brown sugar
2 teaspoon cayenne pepper
1 teaspoon kosher salt
1 teaspoon smoked paprika
1 teaspoon cumin
1/2 teaspoon chili powder

CAFÉ MOCHA SPICE BLEND

1/3 cup brown sugar
2 teaspoon cayenne pepper (optional)
1 teaspoon kosher salt
1 tablespoon smoked paprika
1/4 cup ground espresso or coffee
1/4 cup cocoa powder

CAJUN SPICE BLEND

1 teaspoon garlic powder
1 teaspoon onion powder
1/2 teaspoon white pepper
1/4 teaspoon cayenne pepper
1 teaspoon kosher salt
1 teaspoon paprika
1/2 teaspoon thyme
1 teaspoon oregano

GRILL CHART (CLOSED-HOOD COOKING)

TIP Want to add smoke? See page 9 for Woodfire Flavor Technology interaction.

NOTE Cook temps and times should be used as a guide. Adjust as necessary based on size of protein and desired doneness.

FOOD	VOLUME (UP TO)	PREP	COOK TEMP	COOK TIME	INTERACTION
POULTRY					
Chicken breast, boneless	6 breasts (7-9 oz each)	Marinate or season as desired	HI	13-15 mins	Flip 2 or 3 times during cooking
Chicken breast, bone-in	4 breasts (12-24 oz each)	Marinate or season as desired	HI	20-30 mins	Flip 2 or 3 times during cooking
Chicken, leg quarters	3 bone-in leg quarters	Marinate or season as desired	HI	15-20 mins	Flip 2 or 3 times during cooking
Chicken sausages, prepared	2 packs (8 sausages)	Marinate or season as desired	HI	5-7 mins	Flip 2 or 3 times during cooking
Chicken tenderloins	9 tenderloins	Marinate or season as desired	HI	6-8 mins	Flip 2 or 3 times during cooking
Chicken thighs, boneless	2 lbs	Marinate or season as desired	HI	7-10 mins	Flip 2 or 3 times during cooking
Chicken thighs, bone-in	8 thighs (4-7 oz each)	Marinate or season as desired	HI	12-16 mins	Flip 2 or 3 times during cooking
Chicken wings	2 1/2 lbs	Marinate or season as desired	HI	10-15 mins	Flip 2 or 3 times during cooking
Turkey burgers	6 patties	Season with salt and pepper	HI	8-11 mins	Flip halfway through cooking
BEEF					
Beef burgers	6 patties, 1-inch thick	Season with salt and pepper	HI	5-8 mins	Flip halfway through cooking
Filet mignon	6 steaks (6-8 oz each), 1 1/4-1 1/2-inch thick	Marinate or season as desired	HI	15-20 mins	Flip halfway through cooking
Flat iron or Flank steak	1 steak (18-24 oz each) 1 1/4-inch thick	Marinate or season as desired	HI	10-25 mins	Flip halfway through cooking
Hot dogs	12 each	N/A	HI	5-8 mins	Turn frequently through cooking
New York strip	4 steaks (10-12 oz each) 1 1/4-1 1/2-inch thick	Marinate or season as desired	HI	8-16 mins	Flip halfway through cooking
Ribeye	3 steaks (14-16 oz each) 1 1/4-inch thick	Marinate or season as desired	HI	10-15 mins	Flip halfway through cooking
Skirt steak	4 steaks (10-12 oz each) 3/4-1-inch thick	Marinate or season as desired	MED	7-13 mins	Flip halfway through cooking
Steak tips	2 lbs	Marinate or season as desired	MED	8-11 mins	Flip halfway through cooking
PORK					
Baby back ribs	1 rack, divided in half	Marinate or season as desired	LO	35+ mins	Turn frequently through cooking
Bacon	6 strips, thick cut	N/A	LO	6-10 mins	Turn frequently through cooking
Lamb rack	1 full rack (8 bones)	N/A	HI	15-17 mins	Turn frequently through cooking
Pork chops, boneless	6-8 boneless chops (8 oz each)	Marinate or season as desired	HI	10-14 mins	Flip halfway through cooking
Pork chops, bone-in	4 thick cut, bone-in (10-12 oz each)	Marinate or season as desired	HI	15-18 mins	Flip halfway through cooking
Pork tenderloins	3 whole tenderloins (1-1 1/2 lbs each)	Marinate or season as desired	MED	18-22 mins	Turn frequently through cooking
Sausages	10 each	N/A	LO	8-12 mins	Turn frequently through cooking

GRILL CHART (CLOSED-HOOD COOKING)

TIP Want to add smoke? See page 9 for Woodfire Flavor Technology interaction.

NOTE Cook temps and times should be used as a guide. Adjust as necessary based on size of protein and desired doneness.

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

GRILL CHART (CLOSED-HOOD COOKING)

TIP Want to add smoke? See page 9 for Woodfire Flavor Technology interaction.

NOTE Cook temps and times should be used as a guide. Adjust as necessary based on size of protein and desired doneness.

FOOD	VOLUME (UP TO)	PREP	COOK TEMP	COOK TIME	INTERACTION
FRUIT					
Avocado	6-8	Cut in half, remove pits, spray grill with nonstick cooking spray	HI	3-5 mins	Flipping not necessary
Bananas	4	Peel, cut in half lengthwise	HI	4 mins	Flip halfway through cooking
Lemons & limes	5	Cut in half lengthwise	HI	4 mins	Flip halfway through cooking
Mango	4-6	Cut in half, remove skins and pits	HI	4-8 mins	Flip halfway through cooking
Melon	6-8 spears	N/A	HI	4-6 mins	Flip halfway through cooking
Pineapple	6-8 slices or spears	Cut in 2-inch pieces	HI	5-8 mins	Flip halfway through cooking
Stone Fruit	6-8	Cut in half, remove pits, press cut-side down on grill grate	HI	5-7 mins	Flipping not necessary
BREAD/CHEESE					
Bread (baguette or ciabatta)	12-16-inch loaf	Cut in 1 ½-inch slices, brushed with canola oil	HI	3-5 mins	Flip halfway through cooking
Halloumi Cheese	24-36 oz	Cut in ½-inch slices	HI	3-6 mins	Flip halfway through cooking

FROZEN GRILL CHART (CLOSED-HOOD COOKING)

NOTE Cook temps and times should be used as a guide. Adjust as necessary based on size of protein and desired doneness.

FOOD	VOLUME (UP TO)	PREP	COOK TEMP	COOK TIME	INTERACTION
FROZEN POULTRY					
Chicken breast, boneless	6 breasts (7-9 oz each)	Marinate or season as desired	MED	18-22 mins	Flip 2 or 3 times during cooking
Chicken thighs, bone-in	6 thighs (4-7 oz each)	Marinate or season as desired	MED	20-25 mins	Flip 2 or 3 times during cooking
Turkey burgers	4-6 patties	Season with salt and pepper	MED	6-10 mins	Flip halfway through cooking
FROZEN BEEF					
Beef burgers	6 patties, 1-inch thick	Season with salt and pepper	MED	7-12 mins	Flip halfway through cooking
Filet Mignon	6 steaks (6-8 oz each) 1 1/4 - 1 1/2-inch thick	Marinate or season as desired	MED	17-22 mins	Flip 2 or 3 times during cooking
New York strip	4 steaks (10-12 oz each) 1 1/4 - 1 1/2-inch thick	Marinate or season as desired	MED	17-21 mins	Flip 2 or 3 times during cooking
Ribeye	3 steaks (14-16 oz each) 1 1/4-inch thick	Marinate or season as desired	MED	20-25 mins	Flip 2 or 3 times during cooking
FROZEN PORK					
Pork chops, boneless	6-8 boneless chops (8 oz each)	Marinate or season as desired	MED	15-20 mins	Flip 2 or 3 times during cooking
Pork chops, bone-in	4 thick cut, bone-in (10-12 oz each)	Marinate or season as desired	HI (375°F)	23-27 mins	Flip halfway through cooking
Pork tenderloins	2 whole tenderloins (1-1 1/2 lbs each)	Marinate or season as desired	MED	17-23 mins	Flip 2 or 3 times during cooking
Sausages, uncooked	10-12 each	N/A	LO	12-18 mins	Flip 2 or 3 times during cooking
FROZEN SEAFOOD					
Halibut	6 fillets (5-6 oz each)	Coat lightly with canola oil, season as desired	HI	13-17 mins	Flip halfway through cooking
Salmon	6 fillets (6 oz each)	Coat lightly with canola oil, season as desired	HI	13-17 mins	Flip halfway through cooking
Shrimp (large or jumbo)	1 1/2 lbs	Coat lightly with canola oil, season as desired	HI	5-6 mins	Flip halfway through cooking
FROZEN VEGETARIAN					
Veggie burger	6 patties	N/A	HI	8-10 mins	Flip halfway through cooking

BBQ SMOKER CHART

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

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

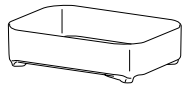
TIP For best results, after cooking, allow small proteins to rest for at least 10 minutes and large proteins up to 1 hour wrapped in plastic wrap.

Season as desired	VOLUME (UP TO)	PREP	COOK TEMP	COOK TIME	INTERNAL TEMP
BEEF					
Chuck Roast	3-4 lbs	Season as desired	250°F	4-5 hours	203°F
Brisket	5-9 lbs, point cut	Season as desired	250°F	5-8 hours	206°F-210°F, Flip halfway through cooking
Bone-In Short Ribs	6-9 pieces, 6-8 ounces each	Season as desired	275°F	3-4 hours	203°F
Boneless Short Ribs	6-9 pieces, 6-8 ounces each	Season as desired	275°F	2-4 hours	203°F
Tri Tip	2-3 lbs	Season as desired	325°F	20-30 mins	120°F
PORK					
Shoulder	4-5 lbs	Season as desired	250°F	4-6 hours	203°F
Tenderloin	3 tenderloins, 1-2 lbs each	Season as desired	250°F	35-45 mins	145°F
Loin	3-4 lbs	Season as desired	250°F	3-4 hours	180°-190°F
Ribs - Baby Back	1 rack, cut in half	Season as desired	250°F	1-2 hours	190°-203°F
	2 racks, cut in half	Season as desired	250°F	1 1/2-2 hours	190°-203°F
Ribs - St. Louis Style	1 rack, cut in half	Season as desired	250°F	2-4 hours	165°F
POULTRY					
Whole Chicken	4-6 lbs	Season as desired	375°F	45 mins-1 1/2 hours	165°F
Boneless/Bone-In Chicken Thighs	6-8 pieces, 4-6 ounces each	Season as desired	375°F	15-20 mins	165°F
Turkey Breast	3-4 lbs	Season as desired	350°F	45 mins-1 1/2 hours	165°F, Flip halfway through cooking
Turkey Legs	4-6 pieces, 12-13 ounces each	Season as desired	375°F	30-45 mins	165°F
Duck Breast	4-6 pieces, 10-12 ounces each	Season as desired	350°F	20-30 mins	140°F
Duck Legs	4-6 pieces, 4-6 ounces each	Season as desired	350°F	45-60 mins	165°F
LAMB/VEAL					
Lamb Shanks	3-5 lbs, 1 1/2 lbs each	Season as desired	250°F	3-5 hours	203°F
Boneless Lamb Leg	3-6 lbs, trimmed and bound	Season as desired	250°F	4-6 hours	203°F
Veal Shanks	3-5 pounds, 1 1/2 pounds each	Season as desired	250°F	4-5 hours	203°F

TIP For proteins with a thick fat cap, like brisket and pork shoulder, trim off enough fat so that 1/4-inch remains. Then place on the grill fat side up.

NOTE Cook temps and times should be used as a guide. Adjust as necessary based on size of protein and desired doneness.

AIR CRISP CHART

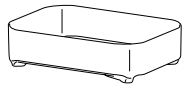


TIP Want to add smoke? See page 9 for Woodfire Flavor Technology interaction.

NOTE Cook temps and times should be used as a guide. Adjust as necessary based on size of protein and desired doneness.

FOOD	VOLUME (UP TO)	PREP	COOK TEMP	COOK TIME	INTERACTION
FROZEN FOODS					
Chicken cutlets	6 cutlets	N/A	390°F	15-18 mins	Flip halfway through cooking
Chicken nuggets	2-3 boxes (24-36 oz)	N/A	390°F	13-15 mins	Shake frequently during cooking
Fish fillets	12 fillets, breaded	N/A	390°F	10-15 mins	Flip halfway through cooking
Fish sticks	30 fish sticks (22 oz, approx. 2 boxes)	N/A	390°F	10-13 mins	Flip halfway through cooking
French fries	1 lb	N/A	350°F	18-20 mins	Shake frequently during cooking
French fries	2 lbs	N/A	350°F	23-27 mins	Shake frequently during cooking
French fries	4 lbs	N/A	390°F	30-40 mins	Shake frequently during cooking
Mozzarella sticks	1 large box (32 oz)	N/A	375°F	6-8 mins	Flip halfway through cooking
Pot stickers	2 lbs	N/A	390°F	15-20 mins	Flip halfway through cooking
Pizza rolls	1 large bag (approx. 100ct)	N/A	390°F	10-15 mins	Shake frequently during cooking
Popcorn shrimp	2 boxes (24 oz)	N/A	390°F	10-13 mins	Shake frequently during cooking
Sweet potato fries	1 bag (approx. 20-24 oz)	N/A	390°F	17-21 mins	Shake frequently during cooking
Sweet potato fries	2 bags (approx. 40 oz)	N/A	390°F	20-25 mins	Shake frequently during cooking
Tater tots	1 bag (approx. 24 oz)	N/A	390°F	15-18 mins	Shake frequently during cooking
PORK					
Pork chops, boneless	6-8 boneless chops (8 oz each)	Marinate or seasoned as desired	390°F	20-23 mins	Flip halfway through cooking
Pork chops, bone-in	4 thick cut, bone-in (10-12 oz each)	Marinate or seasoned as desired	390°F	20-23 mins	Flip halfway through cooking
Pork tenderloins	3 whole tenderloins (1- 1 1/2 lbs each)	Marinate or seasoned as desired	390°F	20-25 mins	Turn frequently through cooking
Bacon	6 strips, thick cut	N/A	390°F	10-13 mins	Turn frequently through cooking
Sausages	10 each	N/A	390°F	10-13 mins	Turn frequently through cooking
POULTRY					
Chicken breast, boneless	4-6 breasts (1 1/2-3/4 lbs each)	Marinate or seasoned as desired	390°F	8-13 mins	Flip halfway through cooking
Chicken thighs, boneless	2 lbs	Marinate or seasoned as desired	390°F	12-17 mins	Flip halfway through cooking
Chicken thighs, bone-in	6 (4-7 oz each)	Marinate or seasoned as desired	390°F	15-20 mins	Flip halfway through cooking
Chicken wings	3 1/2 lbs	Marinate or seasoned as desired	390°F	40-50 mins	Flip 2-3 times through cooking

AIR CRISP CHART



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NOTE Cook temps and times should be used as a guide. Adjust as necessary based on size of protein and desired doneness.

FOOD	VOLUME (UP TO)	PREP	COOK TEMP	COOK TIME	INTERACTION
VEGETABLES					
Asparagus	2 bunches	Trimmed, coat lightly with canola oil, season as desired	390°F	6-9 mins	Flip 2 or 3 times through cooking
Beets	6	Peeled, coat lightly with canola oil, season as desired	390°F	25-30 mins	Flip halfway through cooking
Bell peppers	4-6 peppers	Cut into quarters, coat lightly with canola oil, season as desired	400F	9-13 mins	Flip halfway through cooking
Broccoli	2 heads	Cut into 1-inch pieces, coat lightly with canola oil, season as desired	390°F	10-13m	Toss frequently through cooking
Brussel sprouts	2-3 lbs	Halved, trimmed, coat lightly with canola oil, season as desired	390°F	20-30 mins	Toss frequently through cooking
Carrots	2 lbs	Peeled, cut into 1 or 2-inch pieces, coat lightly with canola oil, season as desired	390°F	20-23 mins	Toss frequently through cooking
Cauliflower	2-3 heads (2-4 lbs total)	Cut into 1-inch pieces, coat lightly with canola oil, season as desired	390°F	30-40 mins	Flip 2 or 3 times through cooking
Corn on the Cob	4-6 cobs	Coat lightly with canola oil, season as desired	390°F	10-15 mins	Flip 2 or 3 times through cooking
Kale (for chips)	8 cups, packed	Coat lightly with canola oil, season as desired	390°F	8-11 mins	Flip halfway through cooking
Green beans	24 oz	Trimmed, coat lightly with canola oil, season as desired	390°F	15-20 mins	Toss frequently through cooking
Mushrooms	2-3 lbs	Halved or sliced, coat lightly with canola oil, season as desired	390°F	7-9 mins	Flip halfway through cooking
Potatoes, russet	3 lbs	Cut in 1-inch wedges, toss with 1-3 Tbsp oil	390°F	25-30 mins	Shake frequently during cooking
	2 lbs	Hand-cut fries*, thin, toss with 1-3 Tbsp oil	390°F	22-24 mins	Shake frequently during cooking
	2 lbs	Hand-cut fries*, thick, toss with 1-3 Tbsp oil	390°F	25-30 mins	Shake frequently during cooking
	6-8 whole	Pierce with a fork	390°F	45-50 mins	Shake frequently during cooking
Potatoes, sweet	2 lbs	Cut in 1-inch chunks, toss with 1-3 Tbsp oil	390°F	30-35 mins	Shake frequently during cooking
	6-8 whole	Pierce with a fork	390°F	50-55 mins	Shake frequently during cooking
Squash or zucchini	1 pound	Cut in quarters lengthwise, coat lightly with canola oil, season as desired	390°F	10-14 mins	Flip halfway through cooking

DEHYDRATE CHART

TIP Want to add smoke? See page 9 for Woodfire Flavor Technology interaction.

INGREDIENT	PREPARATION	TEMP	DEHYDRATE TIME
FRUITS & VEGETABLES			
Apples	Cut in 1/8-inch slices, remove core, rinse in lemon water, pat dry	135°F	6-8 hours
Asparagus	Cut in 1-inch pieces, blanch	135°F	6-8 hours
Bananas	Peel, cut in 3/8-inch slices	135°F	6-8 hours
Beets	Peel, cut in 1/8-inch slices	135°F	6-8 hours
Eggplant	Peel, cut in 1/4-inch slices, blanch	135°F	6-8 hours
Fresh herbs	Rinse, pat dry, remove stems	135°F	4 hours
Ginger root	Cut in 3/8-inch slices	135°F	6 hours
Mangoes	Peel, cut in 3/8-inch slices, remove pit	135°F	6-8 hours
Mushrooms	Clean with soft brush (do not wash)	135°F	6-8 hours
Pineapple	Peel, cut in 3/8-1/2-inch slices, remove core	135°F	6-8 hours
Strawberries	Cut in half or in 1/2-inch slices	135°F	6-8 hours
Tomatoes	Cut in 3/8-inch slices; blanch if planning to rehydrate	135°F	6-8 hours
MEAT, POULTRY, FISH			
Beef jerky	Cut in 1/4-inch slices, marinate overnight	150°F	5-7 hours
Chicken jerky	Cut in 1/4-inch slices, marinate overnight	150°F	5-7 hours
Turkey jerky	Cut in 1/4-inch slices, marinate overnight	150°F	5-7 hours
Salmon jerky	Cut in 1/4-inch slices, marinate overnight	150°F	3-5 hours

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