

NINJA WOODFIRE

ELECTRIC BBQ GRILL & SMOKER

QUICK START GUIDE + RECIPE BOOK



Please make sure to read the enclosed Ninja® Instructions prior to using your unit.

YOUR GUIDE TO GRILLING LIKE A PRO

Welcome to the Ninja Woodfire Electric BBQ, bringing the kitchen outside. Enjoy chargrilled BBQ favourites, authentic woodfire flavours, outdoor air frying and so much more.

Read on for how-to's and recipes that'll make for the ultimate outdoor grilling and smoking experience, without the hassle. Now open the lid and let's get cooking.



This unit is designed for outdoor use and is weather resistant.
A stand and cover is available from ninjakitchen.co.uk.

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RECIPE KEY



Look out for this icon to add
Woodfire Flavour to your dish.
For more info see page 6.

WHAT'S IN THE BOX



NON-STICK GRILL PLATE

Use with every cooking function. Fits up to 8 burgers, 16 sausages or 2 racks of ribs.

REMOVABLE WOODFIRE SMOKE BOX

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

BACK OF GRILL

GREASE TRAY

Always insert grease tray before every cooking session.



CRISPER BASKET

Use for best air frying results.

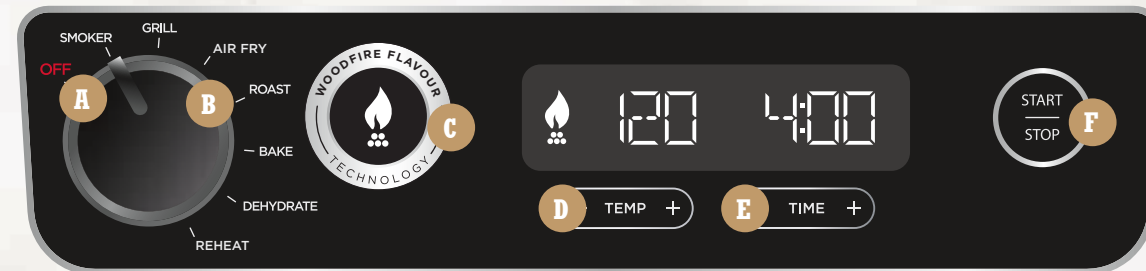
PELLET SCOOP

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

NINJA WOODFIRE PELLETS

Give both of our signature blends a try. Each sample bag is enough for 3 smoke sessions. Open the pouch, fill the pellet scoop and pour pellets into the smoke box.

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

SMOKER: Low and slow smoking on large cuts of meat.

GRILL: Give meats and vegetables a chargrilled finish.

AIR FRY: High temperature combined with a high speed fan for a crispy finish.

ROAST: Tenderise meats, roast vegetables and more.

BAKE: Bake breads, cakes and more with lower fan speeds.

DEHYDRATE: Great for drying fruits, vegetables and jerky.

REHEAT: Ideal for reheating leftovers so nothing goes to waste.

C WOODFIRE FLAVOUR TECHNOLOGY

Press after selecting your cooking function to add Woodfire Flavour using the Grill, Air Fry, Bake, Roast or Dehydrate functions. When pressed, flame icon will illuminate on the display screen.

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 cooking or press while the unit is cooking to stop the current cooking function.

PREHEAT FOR BETTER RESULTS

For best grilling results, let the grill fully preheat before adding food.

THERE ARE 2 WAYS TO ACHIEVE AUTHENTIC SMOKEY BBQ FLAVOURS

1. Dedicated **SMOKER** program for cooking over a longer period of time for deep flavours and tender results.
2. Add a quick burst of Woodfire flavour to any of the other functions using the Woodfire Flavour Technology button **C**.

MORE THAN A BBQ, 7 WAYS TO COOK OUTDOORS

WITH REAL WOODFIRE FLAVOUR

SMOKER



Low and slow smoking for BBQ classics like ribs and pulled pork.
Pages 36-39

GRILL



High-heat searing and charring for steaks, burgers and more.
Pages 14-35

AIR FRY



Enhance your air fried favourites with authentic BBQ flavours.
Pages 40-43

ROAST



Roasted meats and veggies

BAKE



Breads, cakes and desserts

DEHYDRATE



Beef, chicken or salmon jerky

REHEAT



Ideal for reheating leftovers



**ADD SMOKE
TO ANYTHING**

Just add pellets, select a cooking function and press the WOODFIRE FLAVOUR TECHNOLOGY button. The grill will do the rest. Look for the WOODFIRE logo within the recipes to try it out for yourself.

WOODFIRE TECHNOLOGY

Powered by electricity, flavoured by real burning wood pellets. Add rich, fully developed smokiness to any dish you make.

EXPERIMENT WITH WOODFIRE FLAVOURS



100% REAL WOODFIRE FLAVOUR

Want the smoke without the wait? The combination of our high-power convection fan, integrated smoke box and Ninja Woodfire pellets work together to create rich, fully developed Woodfire flavour.



CONVECTION FAN

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



INTEGRATED SMOKE BOX

The self-igniting smoke box needs only 1 scoop of pellets to give your food authentic Woodfire flavour.

NOTE: Ensure the smoker box is filled to the top and that the lid can close.



BURNS REAL WOOD PELLETS

Ninja Woodfire pellets are engineered for flavour instead of fuel, so they're the ideal size and made from the perfect blend of premium hardwoods.





SCAN HERE TO BUY
MORE PELLETS

NINJA WOODFIRE PELLETS

**100% REAL WOOD
FOR 100% REAL WOODFIRE FLAVOURS**

Only Ninja Woodfire Pellets are compatible
with the Ninja Woodfire Electric BBQ Grill.

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

100% REAL WOOD- NO FILLERS.

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

PREMIUM QUALITY FOR BEST SMOKE

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

CONSISTENT FLAVOUR

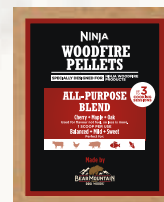
The size and shape of our pellets are engineered for optimal air flow and consistent smoky flavour.

WOODFIRE FLAVOUR SCALE

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

MILD

RICH



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



ALL-PURPOSE BLEND

FLAVOUR: Balanced, mild, sweet

COMPOSITION: Cherry, maple, oak

SUITABLE FOR: Fish, vegetables, fruits, plant-based proteins

ROBUST BLEND

FLAVOUR: Rich, classic BBQ

COMPOSITION: Hickory, cherry, maple, oak

SUITABLE FOR: Beef, pork, lamb and chicken

TIPS & TRICKS

Our 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.

Use ash in your garden

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

QUICK START GUIDE

Using the **Grill, Air Fry, Roast, Bake & Dehydrate** functions

STEP 1 SET UP

- Place the grill on a level, flat surface like a garden table or stand.
- Open the lid and install the grill plate 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 aluminum foil.

STEP 2 ADD PELLETS

- Choose a flavour - All Purpose or Robust.
- 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.



WOODFIRE FLAVOUR TECHNOLOGY
Skip step 2

STEP 3 PROGRAM

- Turn the unit on by rotating the dial clockwise from the OFF position to select **GRILL, AIR FRY, ROAST, BAKE** or **DEHYDRATE**.
- If you added pellets, press the **WOODFIRE FLAVOUR TECHNOLOGY** button.
- Use the **TEMP** buttons to adjust the temperature.
- Use the **TIME** buttons to adjust the cook time.
- Press **START/STOP** to begin preheating. If using **WOODFIRE FLAVOUR TECHNOLOGY**, the pellets will go through an ignition cycle (IGN), then the grill will begin preheating (PRE).



STEP 4 PREHEAT

- Let the grill fully preheat before adding food or this may lead to overcooking.
- Press **START** to begin preheating. If using **WOODFIRE FLAVOUR TECHNOLOGY**, the pellets will go through an ignition cycle (IGN), then the grill will begin preheating (PRE).

Preheat times by function:
Grill: HI 8-12 | MED 6-11 | LO 5-9mins
Air Fry, Roast, Bake: 3 mins
Dehydrate: No preheat

Woodfire Flavour Technology
Pellet ignition times will take an additional 2-4 minutes.

STEP 5 COOK

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

NOTE: We don't advise to use Woodfire Technology with reheat, as your food is already full of flavour.

STEP 6 SERVE

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

QUICK START GUIDE

Using the **Smoker** function

STEP 1 STARTING UP

- Follow instructions as per Step 1 & 2 on adjacent page.
- Add ingredients to the grill then close the lid.



STEP 2 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 labelled **START/STOP** to begin cooking.
- Close the lid. The grill will begin cooking and the timer will begin to count down.

NOTE: There is no preheat time for the Smoker function.

STEP 3 SERVE

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






NOTE: When using the Smoker function, there may be a lot of smoke initially, which will reduce during cooking. Even though the smoke may not be visible, it is still adding flavour to food.

HELPFUL TIPS

- For optimal smoke flavour, keep ingredients cold before putting them on the grill.
- For optimal smoke flavour, minimise the time the lid is open when adding or flipping food.
- We do not recommend use any oils or non-stick sprays when smoking because smoke will not adhere to the food as well.
- Smaller food loads such as vegetables and minced meat absorb more smoke.
- 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 FLAVOUR TECHNOLOGY** for 4 seconds to ignite the smoke box of pellets. DO NOT re-fill more than 2 times.
- Whilst preheating is strongly recommended, you can skip it by pressing and holding the **START/STOP** button for 4 seconds.

WEEKNIGHT BBQ MEALS

Weeknight BBQ meal making is a breeze with the Ninja Woodfire Electric BBQ Grill & Smoker! Use the chart below for easy inspiration any day of the week. For more combinations and recipes, refer to grill charts from page 48 or visit [cookingcircle.com](https://www.cookingcircle.com).

	CHICKEN	BEEF	PORK	FISH	PLANT BASED
					
1. PICK A PROTEIN	CHICKEN MINI FILLETS (500g)	4 SIRLOIN STEAKS (225g each)	8 SAUSAGES (400g)	4 SALMON FILLET (120g each)	4 PLANT BASED BURGERS (113g each)
2. PROTEIN MARINADE OR RUB	Cajun spice blend	Café Mocha spice blend	Apple vinegar marinade	Basic BBQ spice blend	Spicy mustard marinade
3. PICK A VEGETABLE (Add from start unless stated otherwise)	2 courgettes (250g), sliced lengthways into 1cm spears OR Asparagus spears green (250g), whole (Add 3 minutes after chicken)	2 Beef steak tomatoes (125g each), halved OR 4 whole portobello mushrooms (380g) OR 4 corn on cob	3 onions (300g), halved with roots intact AND 4 sweetcorn cobettes OR 1 sweet potato (400g), cut into 1cm rings	Asparagus spears green (250g) whole (Add 3 minutes after salmon) OR 2 courgettes (350g), sliced lengthways into 1cm spears	4 corn on cob (Start 3 minutes before burgers) OR Aubergine (300g), sliced into 1cm rings OR 2 Beef steak tomatoes (125g each), halved OR 4 whole portobello mushrooms (380g)
4. VEGETABLE PREP	Brush with 1-2 tablespoons oil, season as desired	Brush with 1-3 tablespoon oil, season as desired	Brush with 1-3 tablespoons oil, season as desired	Brush with 1-2 tablespoons oil, season as desired	Brush with 1 tablespoon oil, season as desired
5. SET GRILL TEMP (Add woodfire flavour if desired)	HI	HI	LO	HI	HI
6. SET TIME & SELECT START/STOP	7-8 mins	8-10 mins	10-13 mins	7-8 mins	8-10 mins

KICKSTARTER RECIPE

SMOKED BEEF BURGERS



BEGINNER RECIPE ●○○

PROGRAM: GRILL | **PREP:** 15 MINUTES | **PREHEAT:** APPROX. 9-11 MINUTES | **COOK TIME:** 7-10 MINUTES | **MAKES:** 8 SERVINGS



INGREDIENTS

1kg 5% minced beef
Sea salt and ground black pepper, as desired
1 teaspoon mixed herbs
Garlic powder, as desired, optional
Onion powder, as desired, optional
8 burger buns

TOPPINGS (optional)

Tomato, sliced
Red onion, peeled, thinly sliced
Iceberg lettuce
Pickles
Ketchup
Yellow mustard

TIP Use the **Robust Blend** for a rich, classic BBQ smoke flavour.

TIP To achieve the perfect burger, place one ball of minced beef between two pieces of baking parchment. Then using a plate, gently press until 2cm thick.

DIRECTIONS



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



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 smoke box lid. For Woodfire Flavour interaction, see page 10-11 for further details.



Turn dial to GRILL. Select WOODFIRE FLAVOUR. Set temperature to HI and set time to 10 minutes. Select START/STOP to begin preheating (IGN and preheating will take approx. 9-11 minutes).



While the unit preheats, prepare the burgers. Separate minced beef into 8 equal balls. Shape the beef into flat, patties, approximately 6cm wide and 2cm thick. Use your thumb to make a 1cm indent in the centre of each patty (this will help the burgers keep their shape uniform during cooking). Season the patties on both sides with salt, pepper, herbs, garlic powder and onion powder, if desired.



When unit beeps to signify it has preheated and “ADD FOOD” is displayed, open lid and place burgers onto grill, gently pressing them down to maximise grill marks. Close lid to begin cooking.

NOTE When using the Smoker function, there may be a lot of smoke initially, which will reduce during cooking. Even though the smoke may not be visible, it is still adding flavour to food.



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



When cooking is complete, transfer burgers to a warm plate to rest. Add burger buns to the grill cut side down and close lid. Turn dial to GRILL, set temperature to HI and set time to 3 minutes. Select START/STOP to begin cooking. The buns will take about 1 minute to brown. Once toasted, remove the buns and repeat with remaining buns.



Build burgers with desired toppings.

KICKSTARTER RECIPE

ULTIMATE SMOKED BBQ STEAK WITH GRILLED ASPARAGUS



BEGINNER RECIPE ●○○

PROGRAM: GRILL | **PREP:** 5 MINUTES | **PREHEAT:** APPROX. 10 MINUTES
COOK TIME: APPROX. 12-16 MINUTES (DEPENDING ON DESIRED OUTPUT) | **MAKES:** 4 SERVINGS

INGREDIENTS

4 x 225-280g ribeye steaks, approximately 2cm thick
3 teaspoons sunflower oil
Sea salt and ground black pepper, as desired
500g asparagus, trimmed



TIP Use the **Robust Blend** for a rich, classic BBQ smoke flavour.

DIRECTIONS



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



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 smoke box lid.

TIP Choose shorter cook times for rarer results.



Turn dial to GRILL. Press WOODFIRE FLAVOUR. Set temperature to HI and set time to 8 minutes (This will be well done). Select START/STOP to begin preheating (IGN and preheating will take approx. 10 minutes).



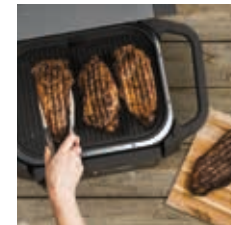
While unit is preheating, brush each steak on all sides with ½ tablespoon oil, then season with salt and pepper. Toss asparagus with remaining oil, then season with salt and pepper.



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



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



When unit beeps to signal the steaks are almost done cooking, open lid, transfer steaks to a cutting board, and let rest for 5 minutes.



While steaks are resting, place asparagus on grill plate and close lid. 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

LIME & CHILLI GARLIC PRAWNS

BEGINNER RECIPE ●○○

PROGRAM: GRILL | **PREP:** 10 MINUTES | **MARINATE:** 30 MINUTES | **PREHEAT:** APPROX. 7 MINUTES
COOK TIME: 5-7 MINUTES | **MAKES:** 4 SERVINGS



INGREDIENTS

Zest and juice of 1 lime

2 tablespoons olive oil

30g fresh coriander, chopped, reserve some leaves for garnish

1 red chilli, deseeded, finely chopped

5 garlic cloves, peeled, minced

Sea salt and ground black pepper, as desired

500g raw fresh king size prawns, de-veined if desired

Lime wedges, for serving

Sliced crusty bread, for serving

Sweet chilli dipping sauce, for serving

DIRECTIONS



In a shallow large dish, add the lime zest, oil, coriander, chilli, garlic, salt and pepper and whisk to combine. Add the prawns and mix to evenly coat. Place in the refrigerator to marinate for at least 30 minutes. Before cooking, stir in lime juice.



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



Turn dial to GRILL, set temperature to HI and set time to 7 minutes. Select START/STOP to begin preheating (preheating will take approx. 7 minutes).



When unit beeps to signify it has preheated and “ADD FOOD” is displayed, open lid and place prawns onto grill, gently pressing down to maximise grill marks. Close lid to begin cooking.



When 4 minutes remain, open lid and use silicone-tipped tongs to flip the prawns. Close lid to continue cooking.

TIP For added flavour complexity, grill the lime wedges after prawns are cooked.



When cooking is complete, serve prawns with lime wedges, coriander leaves, crusty bread and sweet chilli sauce.

CAESAR SALAD WITH SMOKED PERI-PERI CHICKEN



BEGINNER RECIPE ●○○

PROGRAM: GRILL | **PREP:** 15 MINUTES | **MARINATE:** 10 MINUTES | **PREHEAT:** APPROX. 8 MINUTES
COOK TIME: 22 MINUTES | **MAKES:** 8 SERVINGS

INGREDIENTS

100ml peri-peri sauce
4 tablespoons sunflower oil
Sea salt and ground black pepper,
as desired
8 x 150g-175g chicken breasts
2 garlic cloves, peeled, minced
100ml mayonnaise
Juice of 1 lemon
75g Parmesan shavings, plus extra to serve
2 small romaine lettuces, hand torn
40g croutons

TIP Use the **All Purpose Blend** for a rich, classic BBQ smoke flavour.

TIP Marinate chicken overnight for additional flavour.

DIRECTIONS

- 1 To install the grill plate, position it flat on top of the heating element and gently press down until it sits into place, then close the lid.
- 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 smoke box lid.
- 3 Turn dial to GRILL. Press WOODFIRE FLAVOUR. Set temperature to HI, then time to 22 minutes. Select START/STOP to begin preheating (preheating will take approx. 8 minutes).
- 4 While unit is preheating, in a large bowl whisk together the peri-peri, oil, salt, and pepper. Pat chicken dry and toss chicken breasts in marinade and leave to marinate for 10 minutes or longer.
- 5 When unit beeps to signify it has preheated and ADD FOOD is displayed, open lid and place chicken on grill, gently pressing them down to maximize grill marks. Close lid to begin cooking.
- 6 When unit beeps and the display reads FLIP, open lid, use silicone-tipped tongs to flip the chicken. Baste with more marinade. Close lid to continue cooking.
- 7 While the chicken is cooking, prepare the salad. In a large bowl whisk together the garlic, mayonnaise, lemon juice, and Parmesan. Add the torn lettuce and toss until evenly coated.
- 8 Cooking is complete when chicken reads 75°C on an instant read thermometer, open lid, transfer chicken to a cutting board to rest for 5 minutes. Then slice and serve on top of Caesar salad.



CHIPOTLE CHICKEN WINGS WITH SWEETCORN SALSA



BEGINNER RECIPE ●○○

PROGRAM: GRILL | **PREP:** 25 MINUTES | **PREHEAT:** APPROX. 5 MINUTES | **COOK TIME:** 20 MINUTES
MAKES: 4-6 SERVINGS

INGREDIENTS

1kg chicken wings, separated into single bones (if needed)
2 garlic cloves, peeled, crushed
Juice of 2 limes
2 tablespoons BBQ seasoning
2 tablespoons sunflower oil
Sea salt and ground black pepper, as desired

SWEETCORN SALSA

1 x 340g can sweetcorn kernels, drained
½ small red onion, finely chopped
100g cherry tomatoes, finely chopped
1 red chilli, seeded, finely chopped
1 garlic clove, peeled, finely chopped
2 teaspoons dark brown soft sugar
Juice of 2 limes, plus extra to serve
½ teaspoon smoked paprika
15g coriander leaves and stalks, chopped, plus extra to serve
Sour cream, to serve

TIP Use the **Robust Blend** for a rich, classic BBQ smoke flavour.

TIP For extra flavour, marinate chicken wings up to a day ahead.

TIP If preferred substitute sweetcorn kernels for 2 whole corn on cob for 10 minutes on HI.

DIRECTIONS

- 1 In a large bowl, add chicken wings, garlic, juice of 2 limes, BBQ seasoning, sunflower oil, salt and pepper and mix until evenly covered.
- 2 In a medium bowl, add sweetcorn, onion, cherry tomatoes, peppers, red chilli, garlic, brown sugar, juice of 2 limes, paprika, cumin, coriander, salt and pepper and mix until evenly combined. Set aside.
- 3 To install the grill plate, position it flat on top of the heating element and gently press down until it sits into place. Place Crisper Basket on grill, then close the lid.
- 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 smoke box lid.
- 5 Turn dial to AIR FRY. Press WOODFIRE FLAVOUR. Set temperature to 190°C and set time to 20 minutes. Select START/STOP to begin preheating (IGN and preheating will take approx. 5 minutes).
- 6 When the unit has beeped to signify it has preheated and “ADD FOOD” is displayed, open the lid and place the chicken wings in basket, close lid, and begin cooking.
- 7 When unit beeps and the display reads FLIP, open lid and use silicone-tipped tongs to flip the chicken. Close lid to continue cooking. Check if cooked after 15 minutes.
- 8 Cooking is complete when chicken reads 75°C on an instant read thermometer. Serve hot topped with extra coriander leaves, sweetcorn salsa, sour cream and lime wedges.

CHICKEN & CHORIZO KEBABS



BEGINNER RECIPE ●○○

PROGRAM: GRILL | **PREP:** 20 MINUTES | **PREHEAT:** APPROX. 9 MINUTES | **COOK TIME:** 10 MINUTES
MAKES: 6 SERVINGS

INGREDIENTS

3 x 550g skinless chicken breast, cut into 2.5-3cm cubes
1½ tablespoons sunflower oil
2 garlic cloves, peeled, crushed
1 tablespoon finely chopped oregano leaves
Juice of 1 lemon, plus extra wedges to serve
Sea salt and ground black pepper, as desired
6 x 30cm wooden skewers (soaked)
1 x 225g cooking sausage, cut into 1cm slices
2 red onions, each cut into 12 wedges with the root attached
Small handful chopped parsley, to serve, optional

TIP Use the **Robust Blend** for a rich, classic BBQ smoke flavour.



DIRECTIONS

- 1 In a medium bowl add chicken, sunflower oil, garlic, oregano, lemon juice, salt and pepper and mix until evenly combined.
- 2 To build the skewers, thread ingredients in the following order, leaving one quarter of the skewer empty: chicken, chorizo and red onions.
- 3 To install the grill plate, position it flat on top of the heating element and gently press down until it sits into place, then close the lid.
- 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 smoke box lid.
- 5 Turn dial to GRILL. Press WOODFIRE FLAVOUR. Set temperature to HI and set time to 10 minutes. Select START/STOP to begin preheating (IGN and preheating will take approx. 9 minutes).
- 6 When unit beeps to signify it is preheated and “ADD FOOD” is displayed, open lid and add skewers lengthways to grill. Close lid to begin cooking.
- 7 When unit beeps and the display reads FLIP, open lid and use silicone-tipped tongs to flip the skewers. Close lid to continue cooking. Check if cooked after 8 minutes.
- 8 When cooking is complete, remove the skewers. Garnish with parsley and serve with lemon wedges, if desired.

REUBEN-STYLE HOT DOGS



INTERMEDIATE RECIPE ●●○

PROGRAM: GRILL | **PREP:** 25 MINUTES | **PREHEAT:** APPROX. 5-8 MINUTES | **COOK TIME:** 7-10 MINUTES | **MAKES:** 4 SERVINGS

INGREDIENTS

2 small onions, peeled, cut into thin wedges with roots attached
2 tablespoons vegetable oil, divided
4 pork sausages
4 hot dog buns, cut
30g unsalted butter, melted
8 slices Emmental cheese
4-6 tablespoons sauerkraut to serve, optional
2 tablespoons finely chopped chives

DRESSING

100g mayonnaise
20g ketchup
1 medium pickled gherkins (about 25g), finely chopped
10g creamed horseradish (or fresh, finely grated)
1 teaspoon Worcestershire sauce
½ teaspoon hot mustard (or powder)
½ teaspoon hot sauce
Pinch sweet smoked paprika
Sea salt and ground black pepper, as desired

DIRECTIONS

- 1** In a small bowl, add all the dressing ingredients and mix until combined.
- 2** In a medium bowl, toss the onions with 1 tablespoon oil. Brush the sausage with the remaining 1 tablespoon.
- 3** To install the grill plate, position it flat on top of the heating element and gently press down until it sits into place, then close the lid.
- 4** Turn dial to GRILL, set temperature to LO and set time 10 minutes. Select START/STOP to begin preheating (preheating will take approx. 5-8 minutes).
- 5** When unit beeps to signify it is preheated and “ADD FOOD” is displayed, open the lid, add the sausages to one side of the grill and onions to the other. Close the lid to begin cooking.
- 6** When the unit beeps and displays FLIP, open the lid and turn the sausages. Give the onions a stir, then brush with butter. Close the lid to continue cooking, check if cooked after 7 minutes and remove cooked food if necessary.
- 7** When cooking is complete, transfer sausages and onions to a plate. Place the hot dog buns cut side down to the grill. Close the lid and leave to toast in the residual heat for 1 to 2 minutes.
- 8** To serve, divide the Emmental cheese slices between the toasted buns and top with sausages and onions (split standard sausages in half lengthways to fill the buns, if using). Top with sauerkraut if desired, followed by prepared dressing and chives.



KOREAN BBQ STYLE BEEF KOFTAS WITH ASIAN SLAW



ADVANCED RECIPE ●●●

PROGRAM: GRILL | **PREP:** 35 MINUTES | **PREHEAT:** APPROX. 9 MINUTES | **COOK TIME:** 6–8 MINUTES
MAKES: 6 SERVINGS

INGREDIENTS

500g minced beef
25g panko bread crumbs
2 garlic cloves, peeled, minced
2 spring onions, finely chopped
1 tablespoon minced ginger
4 tablespoons Gochujang paste
1 tablespoon sesame oil
2 tablespoons light soy sauce
2 tablespoons toasted sesame seeds, lightly crushed, divided
Sea salt and ground black pepper, as desired
6 x 30cm wooden skewers (soaked)
1½ tablespoons sunflower oil

ASIAN SLAW

¼ head white cabbage, finely sliced
¼ head red cabbage, finely sliced
1 large carrot, peeled, grated
½ small red onion, finely sliced
1 red chilli, halved, seeded, thinly sliced
Juice of 2 limes
30g bunch coriander, leaves and stalks chopped

TIP Use the **Robust Blend** for a rich, classic BBQ smoke flavour.

DIRECTIONS

- 1 To prepare the koftas, in a large bowl, add minced beef, bread crumbs, garlic, spring onions, ginger, Gochujang paste, sesame oil, soy sauce, 1 tablespoon crushed sesame seeds, salt and pepper and mix until well combined.
- 2 Evenly divide the kebab mixture into 6. Then mould each portion around the skewers, coming up about halfway. Brush all sides with sunflower oil.
- 3 To prepare the Asian slaw, in a medium bowl, add both cabbage, carrot, red onion, red chilli, lime juice, coriander, salt and pepper and mix until well combined. Set aside.
- 4 To install the grill plate, position it flat on top of the heating element and gently press down until it sits into place, then close the lid.
- 5 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 smoke box lid.
- 6 Turn dial to GRILL. Press WOODFIRE FLAVOUR. Set temperature to MED and set time to 8 minutes. Select START/STOP to begin preheating (IGN and preheating will take approx. 9 minutes).
- 7 When unit beeps to signify it is preheated and “ADD FOOD” is displayed, open lid and add skewers to grill. Close lid to begin cooking.
- 8 When the unit displays FLIP, open lid and flip the skewers. Check if cooked after 6 minutes.
- 9 When cooking is complete, open lid, remove skewers from grill and serve hot sprinkled with remaining crushed sesame seeds and Asian slaw.



LAMB KOFTA PITTA WRAPS WITH GRILLED PEPPERS & TZATZIKI



INTERMEDIATE RECIPE ●●○

PROGRAM: GRILL | **PREP:** 25 MINUTES | **PREHEAT:** APPROX. 9 MINUTES | **COOK TIME:** 16 MINUTES
MAKES: 6 SERVINGS

INGREDIENTS

6 red long sweet-pointed peppers, halved lengthways, deseeded
4 tablespoons extra-virgin olive oil, divided
Sea salt and ground black pepper, as desired
500g minced lamb (ideally 20% fat)
25g panko bread crumbs
60ml water
½ small red onion, finely chopped
2 garlic cloves, peeled, finely chopped
4 tablespoons roughly chopped parsley, divided
4 tablespoons roughly chopped mint leaves, divided
1 teaspoon ground cumin
1 teaspoon sweet paprika
1 teaspoon ground coriander
1 teaspoon red wine vinegar
6 x 30cm wooden skewers (soaked)
Tzatziki, to serve
Soft pitta bread, to serve

TIP Pitta bread can be reheated by grilling on HI for 1 to 2 minutes, in batches of 2 or 3 after koftas are cooked.

TIP Use the **Robust Blend** for a rich, classic BBQ smoke flavour.

DIRECTIONS

- 1 In a large bowl, add peppers, 1 ½ tablespoons oil, salt and pepper and mix until evenly coated.
- 2 In a separate large bowl, add minced lamb, bread crumbs, water, onion, garlic, 2 tablespoons each parsley and mint, cumin, paprika, coriander, salt and pepper. Mix until well combined. Divide kebab mixture into 6 equal portions and mould onto skewers (soaked), coming about halfway up.
- 3 To install the grill plate, position it flat on top of the heating element and gently press down until it sits into plate. Close lid.
- 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 smoke box lid.
- 5 Turn dial to GRILL. Press WOODFIRE FLAVOUR. Set temperature to HI and set time to 8 minutes. Select START/STOP to begin preheating (IGN and preheating will take approx. 9 minutes).
- 6 When unit beeps to signify it is preheated and “ADD FOOD” is displayed, open lid and add peppers to grill. Close lid to begin cooking.
- 7 When unit beeps and the display reads FLIP, open lid, and use silicone-tipped tongs to turn peppers. Close lid to continue cooking. With 2 minutes remaining, check if cooked. When cooking is complete, transfer peppers back to large bowl and mix with 1 tablespoon oil, red wine vinegar, 1 tablespoon each chopped parsley and mint, salt and pepper. Then set aside.
- 8 Turn dial to GRILL. Press WOODFIRE FLAVOUR. Set temperature to HI and set time to 8 minutes. Select START/STOP to begin preheating (preheating will take approx. 1-2 minutes). Brush kofta skewers with remaining 1 ½ tablespoons oil.
- 9 When unit beeps to signify it is preheated and “ADD FOOD” is displayed, open lid and add kofta skewers to grill. Close lid to begin cooking.
- 10 When unit beeps and the display reads FLIP, open lid and use silicone-tipped tongs to flip the skewers. Close lid to continue cooking.
- 11 When cooking is complete, remove koftas and serve hot on pitta bread with peppers and tzatziki. Garnish with remaining chopped parsley and mint.

BARBECUED CORN ON COB WITH FLAVOURED BUTTERS



BEGINNER RECIPE ●○○

PROGRAM: GRILL | **PREP:** 15 MINUTES | **PREHEAT:** APPROX. 6 MINUTES | **COOK TIME:** 10 MINUTES
MAKES: 8 SERVINGS

INGREDIENTS

250g unsalted butter, softened at room temperature
8 husked sweetcorn cobs
1½ tablespoons sunflower oil
Sea salt and ground black pepper, as desired

SUNDRIED TOMATO & BASIL BUTTER

60g sundried tomatoes, finely chopped
1 clove garlic, peeled, crushed
1½ tablespoons finely chopped basil

CAJUN BUTTER

2 teaspoons Cajun seasoning
Juice of ½ lime
3 tablespoons finely chopped coriander

JALAPEÑO BUTTER

50g finely chopped pickled jalapeño peppers
1½ tablespoons finely chopped chives

DIRECTIONS

- 1 Divide butter between 3 small bowls (about 80-85g per bowl). In the first bowl, mix in sundried tomatoes, garlic and chopped basil. In the second, mix in Cajun seasoning, lime juice and coriander. In the third bowl, mix in jalapeño peppers and chives. Season all butter to taste with salt and pepper.
- 2 Evenly cover each corn cob with oil, salt and pepper.
- 3 To install the grill plate, position it flat on top of the heating element and gently press down until it sits into place, then close the lid. Turn dial to GRILL, set temperature to HI and set time to 10 minutes. Select START/STOP to begin cooking (preheating will take approx. 6 minutes).
- 4 When the unit has beeped to signify it has preheated and “ADD FOOD” is displayed, open the lid and place the corn cobs on the grill, close lid and begin cooking. Open lid to turn corn regularly. Check if cooked after 8 minutes.
- 5 When cooking is complete, open lid, remove corn from grill and serve hot with flavoured butters.



PANEER TIKKA & PEPPER KEBABS WITH MINTED YOGURT



INTERMEDIATE RECIPE ●●○

PROGRAM: GRILL | **PREP:** 15 MINUTES | **PREHEAT:** APPROX. 6 MINUTES | **COOK TIME:** 10 MINUTES | **MAKES:** 6 SERVINGS

INGREDIENTS

6 x 30cm wooden skewers (soaked)
1 green pepper, cut into 18 squares (about 3cm each), deseeded
1 red pepper, cut into 18 squares (about 3cm each), deseeded
1 yellow pepper, cut into 18 squares (about 3cm each), deseeded
1 large red onion, peeled, cut into 12 wedges, root attached
300g paneer, cut in 12 cubes (about 2-3cm each)
Sea salt and ground black pepper, as desired
2 tablespoons sunflower oil

4 tablespoons tikka paste, plus two tablespoons sunflower oil
200g Greek yogurt
Juice of 1 lemon
½ teaspoon caster sugar
½ teaspoon ground coriander
1½ tablespoons water
2 tablespoons chopped mint leaves, plus extra leaves, to serve
Naan bread, to serve, optional

DIRECTIONS

- 1 To build the skewers, thread ingredients in the following order: green pepper, red pepper, yellow pepper, onion and paneer cube. Season skewer ingredients on all sides with salt and pepper.
- 2 In a small bowl, whisk together the sunflower oil and tikka paste. Then brush onto the skewers to evenly cover.
- 3 To install the grill plate, position it flat on top of the heating element and gently press down until it sits into place, then close the lid.
- 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 smoke box lid.
- 5 Turn dial to GRILL. Press WOODFIRE FLAVOUR. Set temperature to MED and set time to 10 minutes. Select START/STOP to begin preheating (IGN and preheating will take approx. 6 minutes).

- 6 When unit beeps to signify it is preheated and “ADD FOOD” is displayed, open lid and add skewers to grill. Close lid to begin cooking.
- 7 When unit beeps and the display reads FLIP, open lid and use silicone-tipped tongs to flip the skewers. Close lid to continue cooking.
- 8 While kebabs are cooking, prepare the minted yogurt. In a small bowl add Greek yogurt, lemon juice, sugar, ground coriander, water, chopped mint, salt and pepper and mix until evenly combined.
- 9 When cooking is complete, remove the skewers and garnish with mint leaves. Serve with minted yogurt and warm naan bread, if desired.

TIP Use the **All Purpose Blend** for a rich, classic BBQ smoke flavour.

GRILLED HALLOUMI WRAP WITH AUBERGINES, PICKLES & GARLIC YOGURT



BEGINNER RECIPE ●○○

PROGRAM: GRILL | **PREP:** 20 MINUTES | **PREHEAT:** APPROX. 9 MINUTES | **COOK TIME:** 16 MINUTES
MAKES: 4 SERVINGS

INGREDIENTS

2 small aubergines (about 150g each), sliced in 1½ cm rounds
4 tablespoons extra-virgin olive oil, divided
Sea salt and ground black pepper, as desired
2 tablespoons finely chopped flat leaf parsley
2 tablespoons finely chopped mint leaves
Chilli flakes, as desired, optional
250g block halloumi, cut in 8 slices
4 x 24cm tortilla wraps
Pickles, to serve (e.g. red onions, green chillis, cucumber)

GARLIC YOGURT

150g Greek yogurt
1 garlic clove, peeled, crushed
¼ teaspoon ground cumin
¼ teaspoon ground coriander
Sea salt and ground black pepper, as desired



DIRECTIONS

- 1 In a small bowl, add all garlic yogurt ingredients, mix until combined, then set aside. Brush both sides of the aubergine slices with 2 tablespoons olive oil and season with salt and pepper.
- 2 To install the grill plate, position it flat on top of the heating element and gently press down until it sits into place, then close the lid. Turn dial to GRILL, set temperature to HI and set time 16 minutes. Select START/STOP to begin preheating (preheating will take approx. 9 minutes).
- 3 When the unit has beeped to signify it has preheated and “ADD FOOD” is displayed, open the lid and place the aubergine slices on the grill. Close lid to begin cooking.
- 4 After 6 minutes, open lid and use silicone-tipped tongs to flip the aubergines. Close lid to continue cooking for another 6 minutes. When 4 minutes remain, open lid and transfer aubergines to a large bowl, with the remaining extra-virgin olive oil, parsley, mint and chilli flakes, and mix to evenly combine.
- 5 Place halloumi slices on grill plate and close lid to begin cooking.
- 6 After 2 minutes, open lid and use silicone-tipped tongs to flip the halloumi. Close lid to continue cooking time runs out. Transfer halloumi to plate when done.
- 7 Place the tortillas on the grill and close the lid. Cook in the residual heat until warmed through, about 10 to 20 seconds on each side. Top the tortillas with halloumi, aubergine, garlic yogurt and pickles. Roll up and serve warm.

MEDITERRANEAN VEGETABLE SKEWERS



INTERMEDIATE RECIPE ●●○

PROGRAM: GRILL | **PREP:** 20 MINUTES | **PREHEAT:** APPROX. 9-11 MINUTES | **COOK TIME:** 12 MINUTES
MAKES: 6 SERVINGS

INGREDIENTS

6 x 30cm wooden skewers (soaked)
2 medium red onions, peeled, each cut into 12 wedges
1 large courgette (about 250g), halved lengthways, cut into 18 half-moons (about 1.5cm thick)
1 large red pepper, cut into 18 small (about 3 ½ cm) squares, deseeded
18 cherry tomatoes
3 tablespoons extra-virgin olive oil, plus extra to drizzle
1 teaspoon red wine vinegar
2 garlic cloves, peeled, crushed
2 teaspoons chopped thyme leaves
Sea salt and ground black pepper, as desired
Handful basil, torn, to garnish, optional

TIP Use the **All Purpose Blend** for a rich, classic BBQ smoke flavour.

DIRECTIONS

- 1 To build the skewers, thread ingredients in the following order, leaving 1/4th of the skewer empty: onion, courgette, red pepper and cherry tomatoes. In a small bowl, whisk together the olive oil, red wine vinegar, garlic, thyme, salt and pepper. Evenly brush all sides of the skewers with the prepared marinade.
- 2 To install the grill plate, position it flat on top of the heating element and gently press down until it sits into place, then close the lid.
- 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 smoke box lid.
- 4 Turn dial to GRILL. Press WOODFIRE FLAVOUR. Set temperature to MED and set time to 12 minutes. Select START/STOP to begin preheating (IGN and preheating will take approx. 9-11 minutes).
- 5 When unit beeps to signify it is preheated and “ADD FOOD” is displayed, open lid and add skewers to grill. Close lid to begin cooking.
- 6 When unit beeps and the display reads FLIP, open lid and use silicone-tipped tongs to turn skewers. Baste with any leftover marinade. Close lid to continue cooking. Check if cooked after 10 minutes.
- 7 When cooking is complete, remove the skewers and serve hot drizzled with extra-virgin olive oil and garnished with torn basil, if desired.

MUSHROOM & TOFU BURGERS WITH CHIMICHURRI SAUCE



INTERMEDIATE RECIPE ●●○

PROGRAM: GRILL | **PREP:** 15 MINUTES | **PREHEAT:** APPROX. 9 MINUTES | **COOK TIME:** 12 MINUTES
MAKES: 4 SERVINGS

INGREDIENTS

280g block firm tofu, cut lengthwise into 4 slices (about 1cm thick)

1½ tablespoons extra-virgin olive oil, for brushing

4 large flat mushrooms (such as portobello)

4 burger buns, cut in half

Sea salt and ground black pepper, as desired

Rocket leaves, to serve

CHIMICHURRI SAUCE

60ml extra-virgin olive oil

1½ tablespoons red wine vinegar

2 garlic cloves, peeled, crushed

30g bunch flat leaf parsley, leaves picked and finely chopped

1 red chilli, seeded, chopped

1 teaspoon dried oregano

Sea salt and ground black pepper, as desired

TIP Use the **All Purpose Blend** for a rich, classic BBQ smoke flavour.

TIP Use vegan burger buns to make recipe vegan friendly.

DIRECTIONS

- 1 In a small bowl, add all chimichurri sauce ingredients and stir to combine. Evenly cover all sides of the tofu with half of the sauce. Set the remaining sauce aside.
- 2 To install the grill plate, position it flat on top of the heating element and gently press down until it sits into place, then close the lid.
- 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 smoke box lid.
- 4 Turn dial to GRILL. Set WOODFIRE FLAVOUR. Set temperature to HI and set time to 12 minutes. Select START/STOP to begin preheating (IGN and preheating will take approx. 9 minutes).
- 5 Brush mushrooms with olive oil and season with salt and pepper. When the unit beeps to signify it is preheated and “ADD FOOD” is displayed, open the lid and place mushrooms, cap side down on one side of the grill. Close lid to begin cooking.
- 6 After 5 minutes, open lid and flip mushrooms. Spoon approximately 1 teaspoon of chimichurri sauce into each cap. Place the marinated tofu slices on the other side of the grill. Close lid to continue cooking.
- 7 After 4 minutes, open lid and flip tofu. Close lid and continue cooking until time expires.
- 8 When cooking is complete, remove mushrooms and tofu from grill. Place burger buns, cut side down and cook until slightly grilled in the residual heat, about 1 minute. Divide the remaining chimichurri sauce between burger buns. Place 1 slice tofu onto each bun base then top with a mushroom and rocket leaves.



KICKSTARTER RECIPE

SMOKED PULLED PORK



BEGINNER RECIPE ●○○

PROGRAM: SMOKER | **PREP:** 5 MINUTES | **COOK TIME:** 4-5 HOURS PLUS RESTING | **MAKES:** 6-8 SERVINGS



INGREDIENTS

1.9kg pork shoulder, trimmed

125g-250g spice seasoning
(ideas can be found on page 47)

Sea salt and ground black pepper, as
desired

TIP Use the
Robust Blend
for a rich, classic
BBQ smoke flavour.

DIRECTIONS



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



To install the grill plate,
position it flat on top of
the heating element and
gently press down until
it sits into place. Place
pork onto grill plate, fat
side uppermost, then
close the lid.



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 smoke
box lid.



Turn dial to SMOKER,
set temperature to
120°C and set time to
4 hours. Select START/
STOP to begin cooking
(preheating is not
needed).



Cooking is complete when the
pork reads 95°C on an instant
read thermometer, turn unit
off, leave lid closed and let
pork rest for 45 minutes to
1 hour. Alternatively, remove
food from grill, cover in foil
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 46
for sauce recommendations).

TIP Leave fat on to keep meat moist
during cooking

TIP Depending on the size and shape
of the pork, more time may be
needed during the cooking cycle.
Use the arrows to the right to add
more time.

NOTE Whilst the pork is resting, the
grill can be used for cooking
accompaniments, remove pork
from grill and cover loosely
with foil.

NOTE When using the Smoker function,
there may be a lot of smoke
initially, which will reduce during
cooking. Even though the smoke
is not visible it is still adding
flavour to food.



SMOKED BBQ BABY BACK RIBS

BEGINNER RECIPE ●○○

PROGRAM: SMOKER | **PREP:** 5 MINUTES | **COOK TIME:** 1 HOUR 15 MINUTES | **MAKES:** 4 SERVINGS

INGREDIENTS

2 x racks pork “baby back” ribs (about 450g each), cut in half
50g Basic BBQ spice rub (ideas can be found on page 47)
2 teaspoon fine sea salt
100ml cider vinegar, for basting, divided
150ml BBQ sauce

SIDES (optional)

Corn on the cob
Premade coleslaw
BBQ baked beans
Sliced white bread

TIP Use the **Robust Blend** for a rich, classic BBQ smoke flavour.

NOTE If your ribs are larger, add up to 15 minutes or continue to cook until desired output is achieved.



DIRECTIONS

- 1** To install the grill plate, position it flat on top of the heating element and gently press down until it sits into place.
- 2** Liberally cover ribs on all sides with BBQ seasoning and salt, pressing to stick.
- 3** Place ribs onto grill plate or place in rib rack. Using a brush, gently dap the ribs with vinegar, flip and repeat. Close the lid.
- 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 select SMOKER, set temperature to 120°C and set time to 1 hour 15 minutes. Select START/STOP to begin cooking (preheating is not needed).
- 6** After 30 minutes, open lid and dab ribs with vinegar, flip and repeat. Close lid to continue cooking.
- 7** When 10 minutes remain, open lid and baste ribs with BBQ sauce. Close lid and cook for 5 minutes. After 5 minutes, open lid, flip ribs and baste again with BBQ sauce. Close lid and continue cooking. Cooking is complete when an instant read thermometer reads between 88°C-95°C.
- 8** When cooking is complete, open lid, transfer the ribs to a serving platter and let rest for 10 minutes before serving alongside corn, coleslaw, beans and bread, if desired.



SMOKY HERB & GARLIC POTATO WEDGES



BEGINNER RECIPE ●○○

PROGRAM: AIR FRY | **PREP:** 10 MINUTES | **PREHEAT:** APPROX. 8-10 MINUTES | **COOK TIME:** 26 MINUTES
MAKES: 6 SERVINGS

INGREDIENTS

1kg Maris Piper or King Edward potatoes with peel, cut into 2.5cm thick wedges
2 tablespoons sunflower oil
1 tablespoon rosemary, finely chopped
1 tablespoon thyme, finely chopped
2 garlic cloves, peeled, crushed
1 teaspoon sea salt
Sour cream and chopped chives to serve

TIP Use the **All Purpose Blend** for a rich, classic BBQ smoke flavour.

DIRECTIONS

- 1 Place potatoes in a large bowl, cover with water and allow to soak for 30 minutes to remove excess starch. Drain potatoes through a colander, rinse in clean water and then wrap in a clean tea towel and pat dry.
- 2 Wipe the bowl clean, then add the potatoes, oil, herbs, garlic and salt and toss until evenly coated.
- 3 To install the grill plate, position it flat on top of the heating element and gently press down until it sits into place. Place Crisper Basket on grill, then close the lid.
- 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 smoke box lid.
- 5 Turn dial to AIR FRY. Press WOODFIRE FLAVOUR. Set temperature to 190°C and set time to 26 minutes. Select START/STOP to begin preheating (IGN and preheating will take approx. 8-10 minutes).
- 6 When unit beeps to signify it has preheated and “ADD FOOD” is displayed, open lid and place potato wedges in basket. Close lid to begin cooking.
- 7 When unit beeps and the display reads FLIP, open lid and use silicone-tipped tongs to flip the wedges. Close lid to continue cooking.
- 8 When cooking is complete, open lid, remove wedges from basket and serve.



SMOKED TEAR-AND-SHARE GARLIC BREAD



INTERMEDIATE RECIPE ●●○

PROGRAM: BAKE | **PREP:** 10 MINUTES | **PREHEAT:** APPROX. 7 MINUTES | **COOK TIME:** 10 MINUTES
MAKES: 6 SERVINGS

INGREDIENTS

150g salted butter, softened at room temperature
10 garlic cloves, peeled, finely chopped
large handful flat-leaf parsley, finely chopped
1 x 450g medium round rustic bread loaf
100g mixed grated cheese (such as mozzarella and cheddar)

TIP Use the **All Purpose Blend** for a rich, classic BBQ smoke flavour.

DIRECTIONS

- 1 In a small bowl, add the butter, garlic and parsley and mix until evenly combined. Using a serrated bread knife, slice down into the loaf at 3-4cm intervals, cutting almost all the way through, leaving about 3-4cm at the base. Repeat this process cutting perpendicular to the scores so you are left with a crisscross pattern.
- 2 To install the grill plate, position it flat on top of the heating element and gently press down until it sits into place, then close the lid.
- 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 BAKE. Press WOODFIRE FLAVOUR. Set temperature to 180°C and set time to 10 minutes. Select START/STOP to begin preheating (IGN and preheating will take approx. 7 minutes).
- 5 While the unit is preheating, prepare the bread. Place the bread on a sheet of aluminum foil and pull apart the cuts, carefully to not rip them apart. Then fill all cuts with about two-thirds of the garlic butter and mixed cheese. Spread the remainder butter and cheese on top of the loaf.
- 6 When unit beeps to signify it has preheated and “ADD FOOD” is displayed, open lid and place the prepared bread and the sheet of foil, onto the grill plate. Close lid to begin cooking.
- 7 When cooking is complete, open the lid and carefully transfer the bread to a cutting board. Let cool for a few minutes before serving.



SMOKY CARAMEL & CHOCOLATE BANANAS



BEGINNER RECIPE ●○○

PROGRAM: AIR FRY | **PREP:** 10 MINUTES | **PREHEAT:** APPROX. 6 MINUTES | **COOK TIME:** 12 MINUTES
MAKES: 6 SERVINGS

INGREDIENTS

6 bananas, unpeeled
125g premade caramel sauce
50g dark chocolate drops
Ice cream to serve

TIP Use the **All Purpose Blend** for a rich, classic BBQ smoke flavour.

DIRECTIONS

- 1 To install the grill plate, position it flat on top of the heating element and gently press down until it sits into place, add Crisper Basket, then close the lid.
- 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 smoke box lid.
- 3 Turn dial to AIR FRY. Press WOODFIRE FLAVOUR. Set temperature to 180°C and time to 12 minutes. Select START/STOP to begin preheating (IGN and preheating will take approx. 6 minutes).
- 4 Carefully slice bananas lengthwise with the peel on. Be sure to not cut all the way through. Then slightly open the bananas.
- 5 Spoon 2-3 teaspoons of caramel sauce along the opening of each banana and top with chocolate drops. Transfer each banana onto a sheet of aluminum foil and crimp the edges together to seal into a parcel.
- 6 When unit beeps to signify it has preheated and “ADD FOOD” is displayed, open lid and place wrapped bananas upright into Crisper Basket. Close lid to begin cooking.
- 7 When cooking is complete, remove the bananas. Carefully unwrap and serve warm with ice cream.



BERRY CRISP CRUMBLE



INTERMEDIATE RECIPE ●●○

PROGRAM: BAKE | **PREP:** 10 MINUTES | **PREHEAT:** APPROX. 5 MINUTES | **COOK TIME:** 45 MINUTES
MAKES: 6-8 SERVINGS

INGREDIENTS

200g fresh raspberries
200g fresh blueberries
200g fresh blackberries
200g fresh strawberries, hulled, quartered
Zest and juice of 2 lemons
150g granulated sugar
1 teaspoon cinnamon
1/2 teaspoon ground ginger
2 tablespoons corn flour

CRUMBLE

160g plain flour
200g porridge
200g soft light brown sugar
1/2 teaspoon salt
1 teaspoon cinnamon
175g unsalted butter, melted
Vanilla ice cream, as desired

TIP Use the **All Purpose Blend** for a rich, classic BBQ smoke flavour.

DIRECTIONS

- 1 In a large bowl, gently toss all ingredients except crumble ingredients. Then transfer mixture to an 28cm x 18cm ovenproof dish.
- 2 To prepare the crumble, in a large bowl, place all dry ingredients and mix until evenly combined. Then add the melted butter and mix until combined. The mixture should be crumbly but stick together when squeezed.
- 3 To install the grill plate, position it flat on top of the heating element and gently press down until it sits into place, then close the lid.
- 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 BAKE. Press WOODFIRE FLAVOUR. Set temperature to 160°C and set time to 45 minutes. Select START/STOP to begin preheating (IGN and preheating will take approx. 5 minutes).
- 6 When unit beeps to signify it has preheated and “ADD FOOD” is displayed, open lid and place baking dish on grill plate. Close lid to begin cooking.
- 7 After 25 minutes, open lid and evenly cover the berry mixture with the crumble topping. Close lid to continue cooking.
- 8 When cooking is complete, open lid and remove baking dish from grill. Let crisp cool for about 5 to 10 minutes before serving with ice cream as desired.

SAUCES

YIELD: APPROX. 500ml | **MARINATING TIME:** 2-12 HOURS
STORE: REFRIGERATE FOR UP TO 2 WEEKS

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

HORSERADISH MAYONNAISE

250ml mayonnaise
65ml apple cider vinegar
2 tablespoons dark brown sugar
1 tablespoon brown mustard
2 teaspoons prepared horseradish
1 teaspoon lemon juice
1 teaspoon hot sauce
Salt and ground black pepper
as desired

SWEET BBQ SAUCE

250ml tomato ketchup
215g brown sugar
85ml apple cider vinegar
2 tablespoons yellow mustard
1 tablespoon Worcestershire
sauce
1 tablespoon honey
2 teaspoons chilli powder
Sea salt and ground black
pepper, as desired

HOT & SPICY

250ml mayonnaise
125ml sweet chilli sauce
65ml sunflower oil
65ml tomato ketchup
2 tablespoons lemon juice
1 tablespoon Worcestershire
sauce
1 tablespoon yellow mustard
2 teaspoons garlic powder
1 teaspoon onion powder

SPICY MUSTARD SAUCE

250ml yellow mustard
65ml apple cider vinegar
65ml honey
1 tablespoon Worcestershire
sauce
1 tablespoon soy sauce
1 tablespoon chilli powder
1 teaspoon garlic powder
Salt and ground black pepper
as desired

APPLE VINEGAR SAUCE

500ml apple cider vinegar
2 tablespoons dark brown
sugar
1 tablespoon tomato ketchup
1 tablespoon chilli sauce
Sea salt and ground black
pepper, as desired

SPICE RUBS

YIELD: APPROX. 125g-250g (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 salt
½ teaspoon black pepper
½ teaspoon ground allspice
½ teaspoon ground clove
½ teaspoon chilli flakes
½ teaspoon chilli powder
½ teaspoon paprika
½ teaspoon ground nutmeg

BASIC BBQ SPICE RUB

55g brown sugar
60g smoked paprika
3 tablespoons black pepper
2 tablespoon salt
2 teaspoons garlic powder
2 teaspoons onion powder

MEXICAN STYLE SPICE BLEND

2 teaspoons ground cumin
1 teaspoon ground coriander
1 tablespoon salt
2 teaspoons chilli powder
2 teaspoons onion powder
2 teaspoons garlic powder
1 teaspoon dried oregano
½ teaspoon chipotle chilli
powder (optional)

SPICY SPICE BLEND

1 tablespoon brown sugar
2 teaspoons cayenne pepper
1 teaspoon salt
1 teaspoon smoked paprika
1 teaspoon cumin
½ teaspoon chilli powder

CAFÉ MOCHA SPICE BLEND

70g brown sugar
2 teaspoons cayenne pepper
(optional)
1 teaspoon salt
1 tablespoon smoked paprika
50g coffee
50g cocoa powder

CAJUN SPICE BLEND

1 teaspoon garlic powder
1 teaspoon onion powder
½ teaspoon white pepper
¼ teaspoon cayenne pepper
1 teaspoon salt
1 teaspoon paprika
½ teaspoon dried thyme
1 teaspoon dried oregano

GRILL CHART (CLOSED-LID COOKING)

TIP Want to add smoke? See page 10 for Woodfire Flavour Technology interaction. Smoke can enhance the colour of food.

NOTE Please use these charts as guides and adjust cook times as needed if your food load quantity varies.

INGREDIENTS	AMOUNT (UP TO)	PREPARATION	COOK TEMP	COOK TIME	INSTRUCTIONS
BEEF					
Burgers	6-8 (90-125g)	Season with salt and pepper	HI	8-10 mins	Flip halfway during cooking
Fillet steak	6 (170-230g each), 3cm thick	Marinate or season as desired	HI	4-8 mins	Flip halfway during cooking
Ribeye steak	4 (225-280g each), 2.5cm	Marinate or season as desired	HI	5-9 mins	Flip halfway during cooking
Rump steak	4 (255g each), 2cm	Marinate or season as desired	HI	8-12 mins	Flip halfway through or more as necessary
Sirloin steak	4 (225-280g each), 2cm thick	Marinate or season as desired	HI	3-6 mins	Flip halfway through or more as necessary
CHICKEN					
Chicken breasts, boneless	6 (150-200g each)	Marinate or season as desired	HI	16-20 mins	Flip halfway during cooking
Chicken legs	4 (1-1.5kg)	Marinate or season as desired	HI	16-20 mins	Flip halfway during cooking
Chicken thighs skin-on, bone-in	12 (2kg)	Season with salt and pepper	HI	12-16 mins	Flip halfway during cooking
Chicken thighs, boneless	1kg	Marinate or season as desired	HI	10-12 mins	Flip halfway during cooking
Chicken wings	1kg	Marinate or season as desired	HI	12-15 mins	Flip halfway through or more as necessary
PORK					
Hot dogs	30 (1kg)	Season with salt and pepper	MED	6-8 mins	Flip halfway during cooking
Pork chops, bone in	6 (250g each)	Marinate or season as desired	HI	15-23 mins	Flip halfway during cooking
Pork loin steaks, boneless	8 (120g each)	Marinate or season as desired	HI	14-18 mins	Flip halfway during cooking
Sausages	16 (800g)	None	LO	10-13 mins	Flip halfway through or more as necessary
LAMB					
Lamb chops	8 (700-750g)	Marinate or season as desired	HI	4-5 mins	Flip halfway during cooking
SEAFOOD					
Cod, haddock or salmon fillets or steaks	8 (125g each)	Brush with sunflower oil, season as desired	HI	6-8 mins	No flip
Seabass fillet	6 (540g)	Brush with sunflower oil, season as desired	HI	6-8 mins	No flip
Tuna steaks	12 (110-170g)	Brush with sunflower oil, season as desired	HI	4-8 mins	Flip halfway through or more as necessary
Prawns	450g jumbo	Brush with sunflower oil, season as desired	HI	3-4 mins	No need to flip

GRILL CHART (CLOSED-LID COOKING)

TIP Want to add smoke? See page 10 for Woodfire Flavour Technology interaction. Smoke can enhance the colour of food.

NOTE Please use these charts as guides and adjust cook times as needed if your food load quantity varies.

INGREDIENTS	AMOUNT (UP TO)	PREPARATION	COOK TEMP	COOK TIME	INSTRUCTIONS
VEGETABLES					
Asparagus spears (green)	600g	Whole, toss in oil, season as desired	HI	6-8 mins	Flip halfway through cooking
Aubergine	600g	Cut in 5cm thick slices, brush with oil, season as desired	HI	8-11 mins	Flip halfway through cooking
Bell Peppers	4 (750g)	Cut in quarters, brush with oil, season as desired	HI	6-9 mins	Flip halfway through cooking
Brussels Sprouts	1kg	Whole, trimmed, toss in oil, season as desired	HI	12-16 mins	Flip halfway through cooking
Carrots	1kg	Peel, cut into 5cm pieces, toss in oil, season as desired	HI	10-12 mins	Flip halfway through cooking
Corn on the cob	8	Brush with oil, season as desired	HI	7-10 mins	Flip halfway through cooking
Courgette	2-3 (500g)	Cut in quarters lengthwise, brush with oil, season as desired	HI	6-10 mins	Flip halfway through cooking
Mushrooms, Portobello or large flat	8 (400-500g)	Drizzle with oil, season	HI	8-12 mins	Flip halfway through cooking
Onions (halved)	6 (600g)	Peel, cut in half, brush with oil, season as desired	HI	5 mins	Flip halfway through cooking
Tomatoes	6 (500g)	Cut in half lengthwise, season	HI	7 mins	Flip halfway through cooking
FRUIT					
Lemons & Limes	5 whole	Cut in half lengthwise, press down on grill plate	HI	4-5 mins	Flip halfway through cooking
Mango	3 whole	Press down gently on grill plate	HI	4-6 mins	Flip halfway through cooking
Melon	6 spears (10-15cm each)	Press down gently on grill plate	HI	4-6 mins	Flip halfway through cooking
Pineapple	6-8 slices	Cut in 5cm pieces	HI	7-10 mins	Flip halfway through cooking
Stone fruit	6-8 peaches	Cut in half lengthwise,remove stone, press down on grill plate	HI	3-5 mins	Flip halfway through cooking
OTHER PROTEINS					
Plant based burger	8 (113g each)	Brushed with oil	HI	8-10 mins	Flip halfway through cooking
Plant based steak	8 (113g each)	Brushed with oil, season as desired	HI	8-10 mins	Flip halfway through cooking
Halloumi Cheese	675g	Cut into 1cm slices, brush with oil, season as desired	HI	2-4 mins	Flip halfway through cooking
Tofu or tempeh	800g	Cut into 1cm slices, brush with oil, season as desired	HI	6-8 mins	Flip halfway through cooking

FROZEN GRILL CHART (CLOSED-LID COOKING)

NOTE Please use these charts as guides and adjust cook times as needed if your food load quantity varies.

INGREDIENTS	AMOUNT (UP TO)	PREPARATION	COOK TEMP	COOK TIME	INSTRUCTIONS
FROZEN POULTRY					
Chicken Breasts	6 (200g each)	Marinate or season as desired	MED	22-25mins	Flip halfway through or more as necessary
Chicken Thighs	6 (850g)	Marinate or season as desired	MED	25-28 mins	Flip halfway through or more as necessary
FROZEN BEEF					
Burgers	8 frozen burgers (1kg)	Season as desired	MED	10-15 mins	Flip halfway through cooking
Sirloin Steak	4 (225g each)	Marinate or season as desired	MED	15-20 mins	Flip halfway through cooking
FROZEN PORK					
Pork chops, bone in	6 (250g each)	Marinate or season as desired	MED	22-26 mins	Brush with oil, season
Sausages	12 whole (600g)	None	LOW	9-12 mins	Flip halfway through or more as necessary
FROZEN SEAFOOD					
Salmon	6 fillets (130g each)	Marinate or season as desired	HI	7-8 mins	Flip halfway through cooking
Cod	6 fillets (140g each)	Marinate or season as desired	HI	6-8 mins	Flip halfway through cooking
Prawns	450g jumbo	Marinate or season as desired	HI	3-4 mins	Flip halfway through cooking
FROZEN VEGETARIAN					
Veggie burger	6 patties	None	HI	10-15 mins	Flip halfway through cooking

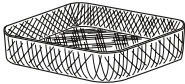
BBQ SMOKER CHART

NOTE Please use these charts as guides and adjust cook times as needed if your food load quantity varies.

INGREDIENTS	AMOUNT (UP TO)	PREPARATION	COOK TEMP	COOK TIME	INTERNAL TEMP
POULTRY					
Whole chicken	1.5-2.5kg	Season as desired	190°C	45 mins-1 hour 45 minutes	74 °C
Chicken thighs	1kg	Season as desired	190°C	30-35 mins	74 °C
Turkey breast	1-1.5kg	Season as desired	160°C	25-45 minutes (Flip halfway through cooking)	74 °C
Turkey drumsticks	4-6 (800g each)	Season as desired	180°C	45-60 mins	74 °C
Duck breast	4-6 (approx. 850g each)	Season as desired	180°C	15-30 mins	65 °C
Duck legs	4 (225g each)	Season as desired	200°C	35-45 mins	74 °C
BEEF					
Topside	1-2kg	Season as desired	120°C	3-5 hours	85-95 °C
Short ribs	6-9 (150-200g each)	Season as desired	135°C	2-4 hours	85-95 °C
PORK					
Fillets	2-3 (500g each)	Season as desired	150°C	45-48 mins	85-95 °C
Loin	1kg	Season as desired	120°C	3-4 hours	85-95 °C
Ribs	2 (450-500g each)	Season as desired	120°C	60-70 mins	85-95 °C
Shoulder	1.8-2.3kg	Season as desired	120°C	4-6 hours	85-95 °C
LAMB					
Half leg of lamb	1.5-3kg	Season as desired	120°C	4-8 hours	85-95 °C
Lamb shanks	4 (450g each)	Season as desired	120°C	2-4 hours	85-95 °C
FISH					
Cod loin fillets	3 (185g each)	Season as desired	120°C	15 mins	58-60 °C
Mackerel fillets	4 (125g each)	Season as desired	120°C	45 mins	58-60 °C
Salmon, whole fillet	600g	Season as desired	120°C	30 mins	58-60 °C
Trout fillets	4 (120g each)	Season as desired	120°C	30 mins	58-60 °C

- TIPS
- No need to bring to room temperature, use straight from the refrigerator for a smokier flavour.
 - For proteins with a thick fat layer, like pork shoulder, trim off enough fat so that 1cm remains. Then place on the grill fat side up.
 - For optimal smoke flavour, minimise the time the lid is open when adding or flipping food.
 - When smoking, do not add any oil to the food. If oil is necessary, add very little.
 - For best results, after cooking, allow small proteins to rest for at least 10 minutes and large proteins up to 1 hour wrapped in aluminum foil.

AIR FRY CHART



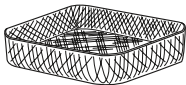
TIP Want to add smoke? See page 10 for Woodfire Flavour Technology interaction. Smoke can enhance the colour of food.

NOTE Please use these charts as guides and adjust cook times as needed if your food load quantity varies.

INGREDIENTS	AMOUNT (UP TO)	PREPARATION	COOK TEMP	COOK TIME	INSTRUCTIONS
VEGETABLES					
Asparagus	400g	Trimmed, brush with oil, season as desired	200°C	5-6 mins	Flip 2 or 3 times through cooking
Beetroot	8 small or 6 large (1kg)	Whole, brush with oil, season as desired	200°C	55-60 mins	Flip halfway through cooking
Bell Peppers	5 (750g)	Cut in quarters, deseeded, brush with oil, season as desired	200°C	9-13 mins	Flip halfway through cooking
Brussels Sprouts	1.5kg	Halved, toss in oil, season as desired	200°C	15-20 mins	Flip halfway through cooking
Butternut squash	1.5kg	Cut in quarters lengthwise, brush with oil, season as desired	200°C	25-30 mins	Flip halfway through cooking
Carrots	1kg	Peel, cut into 5cm pieces, brush with oil, season as desired	200°C	15-20 mins	Flip halfway through cooking
Cauliflower	800g	Cut into 2.5cm florets, brush with oil, season as desired	200°C	9-11 mins	Flip 2 or 3 times through cooking
Celariac	600g	Peel and cut into 1.5cm cubes, toss with oil, season as desired	200°C	12-14 mins	Flip 2 or 3 times through cooking
Corn on the cob	6	Brush with oil, season as desired	200°C	12-15 mins	Flip 2 or 3 times through cooking
Courgette	1kg	Cut in quarters lengthwise, brush with oil, season	200°C	12-14 mins	Flip 2 or 3 times through cooking
Green Beans (fine)	640g	Trimmed, brush with oil, season as desired	200°C	8-10 mins	Flip 2 or 3 times through cooking
Kale (for crisps)	400g	Remove thick stems, shred, toss in oil, season as desired	150°C	8-11 mins	Flip 2 or 3 times through cooking
Mushrooms	750g	Wipe, cut in quarters, toss with oil, season as desired	200°C	7-9 mins	Flip halfway through cooking
Potatoes, white, King Edward, Maris Piper or Russet	1.5kg	Cut in 2.5 cm *wedges, toss with oil, season as desired	200°C	22-25mins	Flip frequently during cooking
	1kg	Hand cut fries, *thin, toss with oil, season as desired	200°C	18-24 mins	Flip frequently during cooking
	1kg	Hand cut fries, *thick, toss with oil, season as desired	200°C	20-24 mins	Flip frequently during cooking
	6 whole (185-250g each)	Pierce with a fork 3 times	200°C	50-55 mins	Flip halfway through cooking
Potatoes, sweet	1kg	Cut in 2.5cm chunks	200°C	15-20 mins	Flip frequently during cooking
	8 whole (185-250g each)	Pierced with a fork 3 times	200°C	40-45 mins	Flip halfway through cooking
Parsnip	500g	Peel and cut into 5cm lengths	200°C	10-12 mins	Flip halfway through cooking

* After cutting potatoes, allow raw chips to soak in cold water for at least 30 minutes to remove unnecessary starch. Pat chips dry. The drier the chips the better the results.

AIR FRY CHART

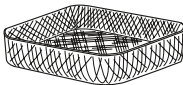


TIP It's not recommended to add Woodfire Flavour to frozen foods.

NOTE Please use these charts as guides and adjust cook times as needed if your food load quantity varies.

INGREDIENTS	AMOUNT (UP TO)	PREPARATION	COOK TEMP	COOK TIME	INSTRUCTIONS
PORK					
Bacon	6 thick cut rashers (220g)	None	180°C	6-7 mins	Flip halfway through cooking
FISH					
Fish cakes	4 (580g)	None	200°C	10-12 mins	Flip halfway through cooking
FROZEN FOODS					
Breaded mushrooms	17 (300g)	None	12-14 mins	170°C	Flip halfway through cooking
Chicken burgers	6 (125g each)	None	14-15 mins	200°C	Flip halfway through cooking
Chicken dippers	39 (950g)	None	8-10 mins	190°C	Flip halfway through cooking
Chicken Kiev	8 (1.2kg)	None	16-18 mins	190°C	Flip halfway through cooking
Chicken nuggets	600g	None	8-10 mins	200°C	Flip halfway through cooking
Chips (French fries)	1kg	None	15-17 mins	200°C	Flip halfway through cooking
Chips (French fries)	500g	None	10-12 mins	200°C	Flip halfway through cooking
Chunky chips	1Kg	None	22-25 mins	200°C	Flip halfway through cooking
Fish fillets (in batter)	4 (440g)	None	11 mins	200°C	Flip halfway through cooking
Fish fingers	10 (280g)	None	8-9 mins	200°C	Flip halfway through cooking
Hash browns	900g	None	20 mins	180°C	Flip halfway through cooking
Onion rings	375g	None	9-10 mins	200°C	Flip halfway through cooking
Potato wedges	650g	None	15-18 mins	180°C	Flip halfway through cooking
Prawn tempura	16 (280g)	None	9-10 mins	190°C	Flip halfway through cooking
Roast potatoes	700g	None	15-18 mins	200°C	Flip halfway through cooking
Veggie burgers	6 (750g)	None	12-15 mins	200°C	Flip halfway through cooking
Vegan nuggets	1kg	None	10 mins	200°C	Flip halfway through cooking
Vegan sausages	12 (540g)	None	8 mins	180°C	Flip halfway through cooking

DEHYDRATE CHART



TIP Want to add smoke to your jerky? See page 10 for Woodfire Flavour Technology interaction. Smoke can enhance the colour of food.

NOTE Smoke is not recommended for fruits & vegetables.

INGREDIENTS	PREPARATION	TEMP	DEHYDRATE TIME
FRUITS & VEGETABLES			
Apples	Core removed, cut in 3mm slices, rinsed in lemon water, patted dry	60°C	6-8 hours
Asparagus	Cut in 2.5cm pieces, blanched	60°C	6-8 hours
Aubergine	Peeled, cut in 3mm slices, blanched	60°C	3-4 hours
Bananas	Peeled, cut in 3mm slices	60°C	6-8 hours
Beetroot	Peeled, cut in 3mm slices	60°C	6-8 hours
Fresh herbs	Rinsed, patted dry, stems removed	60°C	2-4 hours
Ginger root	Cut in 3mm slices	60°C	6 hours
Mangoes	Peeled, cut in 3mm slices, stone removed	60°C	6-8 hours
Mushrooms	Cleaned with soft brush (do not wash)	60°C	6-8 hours
Pineapple	Peeled, cored, cut in 3mm - 1.25cm slices	60°C	6-8 hours
Strawberries	Cut in half or in 1.25cm slices	60°C	6-8 hours
Tomatoes	Cut in 3mm slices or grated; steam if planning to rehydrate	60°C	6-8 hours
MEAT, POULTRY, FISH			
Beef, Chicken, Turkey jerky	Cut in 6mm slices, marinated overnight	70°C	5-7 hours
Salmon jerky	Cut in 6mm slices, marinated overnight	70°C	3-5 hours

NINJA WOODFIRE

ELECTRIC BBQ GRILL & SMOKER

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