

NEW TO NINJA WOODFIRE?

START HERE

Everything you need to get cooking with confidence.

New Ninja Woodfire owner? You're in the right place.

The Pellet Man's Start Here guide takes you through the basics - from understanding the cooking functions and choosing your pellets to temperatures, smoking, cleaning and your first recipes.

No jargon. No complicated instructions. Just straightforward help.

1. KNOW YOUR NINJA WOODFIRE

GRILL	Ideal for burgers, steaks, sausages, chicken and kebabs. The bottom heating element provides the direct grilling heat. With the lid closed, the upper element can also operate.
SMOKER	For low-and-slow cooking with real wood pellet smoke. Ideal for pulled pork, ribs, brisket and smoked chicken.
AIR FRY / AIR CRISP	High fan speed and upper heat for crisping and fast cooking. Great for wings, potatoes and finishing foods.
ROAST	Perfect for larger joints, whole chickens and traditional roast-style cooking.
BAKE	Gentler fan operation using the upper heating element. Particularly useful when you want to avoid excessive heat underneath foods such as pizza.

2. UNDERSTANDING WOOD PELLETS

Pellets aren't just fuel - they're an ingredient. Different woods create different smoke flavours.

MILD	MEDIUM	STRONG
Apple Cherry Peach	Beech Maple Pecan Oak	Hickory Mesquite Charcoal

Beginner recommendation: Start with a medium or mild smoke until you learn how much smoke flavour you prefer.

GOLDEN RULE: You don't need huge amounts of smoke to make great BBQ.

3. HOW TO USE THE SMOKER

1. Fill the pellet hopper.
2. Select your cooking function.
3. Activate the Woodfire/Smoke function.
4. Allow the pellets to ignite.
5. Once smoke is established, add your food.
6. Keep the lid closed as much as possible.
7. Cook to internal temperature, not simply cooking time.

THE PELLET MAN TIP: One full pellet hopper burns for approximately 45 minutes. You don't necessarily need smoke throughout the entire cook.

4. COOK TO TEMPERATURE

A meat thermometer is one of the most useful accessories you can own. Cooking times can vary because of food thickness, starting temperature, weather, quantity and cooker temperature.

Always use the internal temperature of the food as your main guide.

Cooking Times & Temperatures are a Guide ONLY.

5. YOUR FIRST COOK

Don't make your first cook complicated. Start with something forgiving such as **Chicken Wings**.

Season the wings, add your preferred rub and use a mild-to-medium pellet such as Apple, Cherry or Hickory.

Next cooks to try: Chicken Thighs -> Burgers -> Sausages -> Pork Ribs -> Pulled Pork

6. HOW MUCH SMOKE?

LIGHT SMOKE

Chicken - Fish - Vegetables - Pizza

MEDIUM SMOKE

Pork - Sausages - Burgers - Ribs

HEAVY SMOKE

Brisket - Beef ribs - Large pork joints

More smoke does not automatically mean better flavour. Experiment until you discover your preferred smoke level.

7. COMMON BEGINNER MISTAKES

Opening the lid constantly

Every look loses heat.

Using too much smoke

Smoke should complement the food rather than overpower it.

Cooking only by time

Use internal temperature.

Overfilling the hopper

Fill it normally rather than packing pellets down.

Using damp pellets

Keep pellets dry and properly sealed.

Changing too many things at once

Learn your Ninja first. Experiment later.

8. AFTER YOUR COOK

- Remove cooking plates and accessories.
- Empty grease and food debris.
- Clean the removable cooking surfaces.
- Check the grease tray.
- Remove excessive residue from the cooking chamber.
- Keep the pellet hopper and pellets dry.

Never pack the Ninja away wet. A little regular cleaning is much easier than a major clean later.

9. READY FOR MORE?

Once you've mastered the basics, The Pellet Man website can take you further.

[Pellet Guide](#) | [Exclusive Recipes](#) | [Ninja Cheat Sheets](#) | [Cooking Tools](#) | [Cook Books](#) | [Ninja Accessories](#) | [Members Giveaways](#) | [Members Discount](#)

THE PELLET MAN'S 5 GOLDEN RULES

1. Cook to temperature, not time.
2. Smoke is an ingredient - don't overpower the food.
3. Keep your pellets dry.
4. Keep the lid closed.
5. Experiment and enjoy it.

NOW GET COOKING!

Your Ninja Woodfire can produce some incredible food. Start simple, learn how your machine behaves and then begin experimenting with different foods, temperatures, rubs and wood pellet flavours.

