



HYPERHEAT 9-IN-1 MULTICOOKER

PC201ANZ SERIES | Owner's Guide



IMPORTANT SAFETY INSTRUCTIONS

INDOOR HOUSEHOLD USE ONLY. READ ALL INSTRUCTIONS BEFORE USE



Read and review instructions to understand operation and use of product.



Indicates the presence of a hazard that can cause personal injury, death or substantial property damage if the warning included with this symbol is ignored.



Avoid contact with hot surface. Always use hand protection to avoid burns.



For indoor and household use only

WARNING

Failure to follow these instructions could result in electric shock, fire or burn hazard which could cause property damage, personal injury, or death. When using electrical appliances, basic safety precautions should always be followed, including the following:

- This appliance can be used by persons with reduced physical, sensory, or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- Keep the appliance and its cord out of reach of children. **DO NOT** allow the appliance to be used by children. Close supervision is necessary when used near children.
- To eliminate a choking hazard for young children, discard all packaging materials immediately upon unpacking.
- Children shall not play with the appliance.
- DO NOT** place appliance on a stovetop or hot surfaces or near gas or electric burner or in a heated oven.
- DO NOT** use the appliance without the removable cooking pot installed.
- When removable cooking pot is empty, **DO NOT** heat it for more than 10 minutes, as doing so may damage the cooking surface.
- NEVER** use electrical sockets below counter.
- NEVER** connect this appliance to an external timer switch or separate remote-control system.
- DO NOT** use an extension cord. A short power-supply cord is used to reduce the risk of children grabbing the cord or becoming entangled and to reduce the risk of people tripping over a longer cord.
- To protect against electrical shock, **DO NOT** immerse cord, plugs, or main unit housing in water or other liquid. Cook only in the pot provided or in a container recommended by SharkNinja placed in the provided pot.
- Regularly inspect the appliance and power cord. **DO NOT** use the appliance if there is damage to the power cord or plug. If the appliance malfunctions or has been damaged in any way, immediately stop use and call Customer Service.
- ALWAYS** ensure the appliance is properly assembled before use.
- Before use, **ALWAYS** check pressure release valve and float valve for clogging or obstruction and clean them if necessary. Check to make sure the float valve on the pressure lid moves freely.
- Foods such as apple sauce, cranberries, pearl barley, porridge or other cereals, split peas, noodles, macaroni, rhubarb, or spaghetti can foam, froth, and splutter when pressure cooked, clogging the pressure release valve. These and similar expanding foods (such as dried vegetables, beans, grains, and rice) should not be cooked in a pressure cooker, except when following a Ninja Foodi recipe.
- DO NOT** use this unit to cook instant rice.
- To prevent explosion or serious injury, use only replacement parts sold by SharkNinja. Never replace the silicone seal, pressure release valve, cooking pot, lid, or any part of the appliance with parts or accessories not authorized by SharkNinja.
- When pressure cooking foods that expand (such as dried vegetables, beans, grains, rice, etc.), **DO NOT** fill pot more than halfway, or as otherwise instructed in the Ninja Quick Start Guide.
- Make certain silicone ring is installed and lid is properly closed before operating. **DO NOT** use if torn or damaged. Replace silicone ring before using.
- Before placing removable cooking pot into the cooker base, ensure pot and cooker base are clean and dry by wiping with a soft cloth.
- This appliance is for household use only. **DO NOT** use this appliance for anything other than its intended use. **DO NOT** use in moving vehicles or boats. **DO NOT** use outdoors. Misuse may cause injury.
- Intended for workshop use only. Ensure the surface is level, clean and dry. **DO NOT** move the appliance when in use.
- DO NOT** use accessory attachments not recommended or sold by SharkNinja. **DO NOT** place accessories in a microwave, toaster oven, convection oven, or conventional oven or on a ceramic cooktop, electric coil, gas burner range, or outdoor grill. The use of accessory attachments not recommended by SharkNinja may cause fire, electric shock, injuries, or explosion.
- When using this appliance, provide adequate space above and on all sides for air circulation.
- ALWAYS** follow the maximum and minimum quantities of liquid as stated in instructions and recipes.
- NEVER** use **SLOW COOK** setting without food and liquids in the removable cooking pot.

IMPORTANT SAFETY INSTRUCTIONS

INDOOR HOUSEHOLD USE ONLY. READ ALL INSTRUCTIONS BEFORE USE

⚠ WARNING

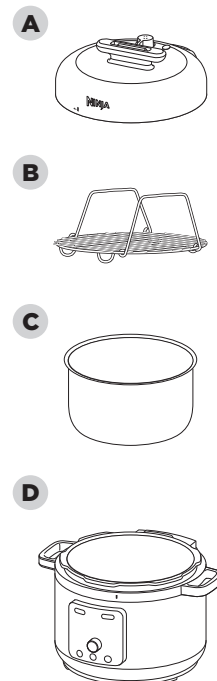
Failure to follow these instructions could result in electric shock, fire or burn hazard which could cause property damage, personal injury, or death. When using electrical appliances, basic safety precautions should always be followed, including the following:

- 27 **DO NOT** use this appliance for deep frying.
- 28 **DO NOT** cover the pressure valves.
- 29 **DO NOT** sauté or fry with oil while pressure cooking.
- 30 **DO NOT** overfill or exceed the MAX fill level of the pot. Overfilling may cause personal injury or property damage or affect the safe use of the appliance.
- 31 Socket voltages can vary, affecting the performance of your product. To prevent possible illness, use a thermometer to check that your food is cooked to the temperatures recommended.
- 32 **DO NOT** place the appliance near the edge of a worktop during operation.
- 33 To avoid possible steam damage, place the unit away from walls and cabinets during use.
- 34 Should the unit emit black smoke, unplug immediately and wait for smoking to stop before removing the cooking pot, glass lid, or reversible stainless steel rack.
- 35 **DO NOT** touch hot surfaces. Appliance surfaces are hot during and after operation. To prevent burns or personal injury, **ALWAYS** use protective hot pads or insulated oven mitts and use available handles and knobs.
- 36 Extreme caution must be used when the cooker contains hot food or hot liquids and/or if the cooker is under pressure. Improper use, including moving the cooker, may result in personal injury such as serious burns. When using this appliance to pressure cook, ensure the lid is properly assembled and closed before use. Foods are under extreme pressure during pressure cooking. Failure to follow all instructions regarding proper usage of the product may result in unintended contact with hot foods or liquids that have been pressurized, resulting in serious burns.
- 37 Caution should be used when searing meats and sautéing. Keep hands and face away from the removable cooking pot, especially when adding new ingredients, as hot oil may splatter.
- 38 **DO NOT** tamper with, disassemble, or otherwise remove the float valve or pressure release assembly.
- 39 **DO NOT** attempt to open the lid during or after pressure cooking until all internal pressure has been released through the pressure release valve and the unit has cooled slightly. Remove lid promptly to avoid re-pressurisation of the inner pot.
- 40 **DO NOT** use pressure lid when Sear/Sauté function is selected.
- 41 If the lid will not turn to open, this indicates the appliance is still under pressure. **DO NOT** intentionally press down on float valve. Any pressure remaining can be hazardous. Let unit naturally release pressure or turn the Pressure Release Valve slowly to the VENT position to release steam. Take care to avoid contact with the releasing steam to avoid burns or injury. When steam is completely released the float valve will be in the lower position allowing the lid to be removed. If steam does not release when the pressure release valve is moved to vent, unplug the unit from the wall and let the unit naturally release pressure.
- 42 If using SLOW COOK setting, **ALWAYS** keep the pressure lid closed and the pressure release valve in the VENT position. If the lid is closed and the pressure release valve is in the SEAL position, an audible alarm will sound. "VENT" error code will appear on LED display to signal the need to turn the pressure release valve to the VENT position.
- 43 When using the PRESSURE COOK setting, **ALWAYS** keep the pressure lid closed and the pressure release valve turned anticlockwise to the SEAL position.
- 44 Spilled food can cause serious burns. Keep appliance and cord away from children. **DO NOT** let cord hang over edge of tables or counters or touch hot surfaces.
- 45 Serious burns can result from the steam and hot foods inside the inner pot. **ALWAYS** keep hands, face, and other body parts away from the pressure release valve prior to or during pressure release and when removing the pressure lid after cooking.
- 46 When removing the lid, **DO NOT** lift the lid straight up as this may not release the seal between the lid and pot, increasing the risk of food splashing.
- 47 **ALWAYS** tilt the lid so that it is between your body and the inner pot so that you can be shielded from steam and hot liquids.
- 48 The cooking pot, glass lid, and reversible stainless steel rack become extremely hot during the cooking process. Avoid hot steam and air while removing the cooking pot, glass lid, or reversible stainless steel rack, and **ALWAYS** place them on a heat-resistant surface after removing. **DO NOT** touch accessories during or immediately after cooking.
- 49 Removable cooking pot can be extremely heavy when full of ingredients. Care should be taken when lifting pot from cooker base.
- 50 Cleaning and maintenance should not be carried out by children.
- 51 Let the appliance cool for approximately 30 minutes before handling, cleaning, or storing.
- 52 To disconnect, turn any control to OFF, then unplug from electrical socket when not in use and before cleaning. Allow to cool before cleaning, disassembly, putting in or taking off parts and for storage.
- 53 **DO NOT** clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating a risk of electric shock.
- 54 Please refer to the Cleaning & Maintenance section for regular maintenance of the appliance.

PARTS

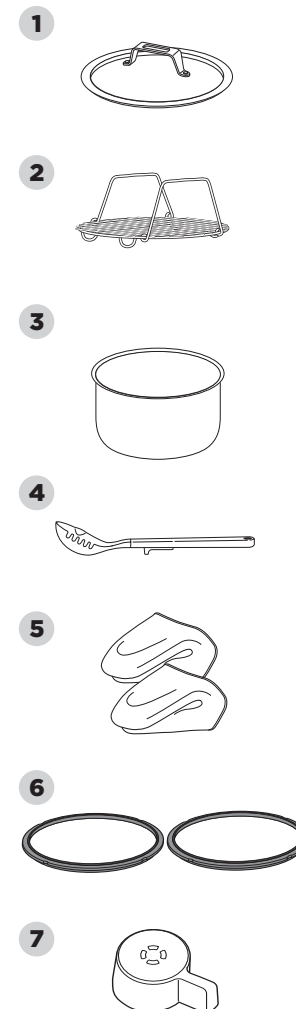
PARTS: PC201

- A Pressure Lid
- B Reversible Stainless Steel Rack
- C 6L Cooking Pot
- D PC201 Base



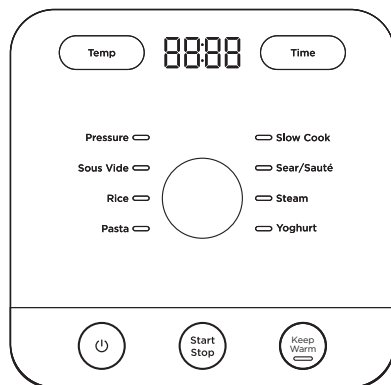
SPARE PARTS & ACCESSORIES (SOLD SEPARATELY)

- 1 Glass Lid
- 2 Reversible Stainless Steel Rack
- 3 Cooking Pot
- 4 Possible Spoon
- 5 Silicone Mitts
- 6 Silicone Rings
- 7 Pressure Valve



SAVE THESE INSTRUCTIONS

USING THE CONTROL PANEL



PC201 CONTROL PANEL

FUNCTION BUTTONS

PRESSURE: Use to cook food quickly while maintaining tenderness.

SLOW COOK: Cook your food at a lower temperature for longer periods of time.

SOUS VIDE: This function slow cooks food sealed in a plastic bag in an accurately regulated water bath.

SEAR/SAUTÉ: To use the unit as a stovetop for browning meats, sautéing veggies, simmering sauces, and more.

RICE: Cook a variety of rice.

STEAM: Gently cook delicate foods at a high temperature.

PASTA: Easily cook dry boxed pasta.

YOGHURT: Pasteurise and ferment milk for creamy homemade yoghurt.

NOTE: Included functions and accessories may vary by model.

OPERATING BUTTONS

TEMPERATURE: Press TEMP button, then use DIAL to adjust cook temperature or pressure level.

TIME: Press TIME button, then use DIAL to adjust cook time.

NOTE: To adjust the temperature or time while cooking, use the TEMP or TIME button and DIAL. The unit will then resume at those settings.

DIAL: Use to select a cook function, temperature, and time.

START/STOP button: Press after selecting temperature (or pressure) and time to start cooking. Pressing this button while the unit is cooking will stop the current cook function.

KEEP WARM button: After pressure cooking, steaming, or slow cooking, the unit will automatically switch to Keep Warm mode and start counting up. Keep Warm will stay on for 12 hours, or you may press START/STOP to turn it off. Keep Warm mode is not intended to warm food from a cold state but to keep it warm at a food-safe temperature.

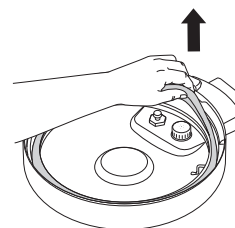
POWER button: Turns the unit on or off and stops all cooking modes.

STANDBY MODE

After 10 minutes with no interaction with the control panel, the unit will enter standby mode.

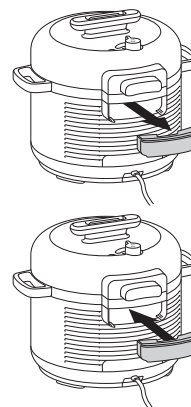
BEFORE FIRST USE

- 1 Remove and discard any packaging material, promotional labels, and tape from the unit.
- 2 Remove all accessories from the package and read this manual carefully. Please pay particular attention to operational instructions, warnings, and important safeguards to avoid any injury or property damage.
- 3 Wash the pressure lid, silicone ring, removable cooking pot, reversible stainless steel rack, and condensation collector in hot, soapy water, then rinse and dry thoroughly. **NEVER** clean the cooker base or pressure lid in the dishwasher. Inspect the pressure lid to ensure there is no debris blocking the valves.
- 4 The silicone ring is reversible and can be inserted in either direction. Insert the silicone ring around the outer edge of the silicone ring rack on the underside of the lid. Ensure it is fully inserted and lies flat under the silicone ring rack.



INSTALLING THE CONDENSATION COLLECTOR

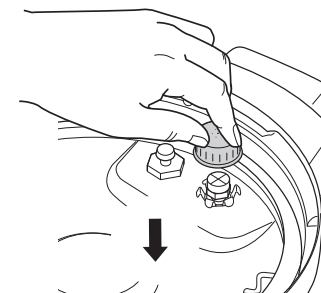
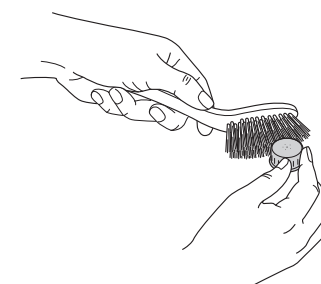
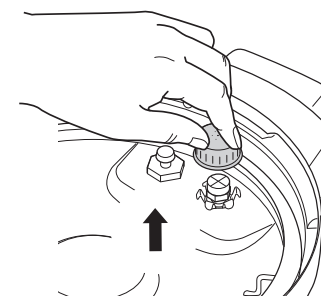
To install the condensation collector, slide it into the slot on the cooker base. Slide it out to remove it for handwashing after each use.



NOTE: Prior to each use, make sure the silicone ring is well seated in the silicone ring rack and the anti-clog cap is mounted properly on the pressure release valve.

REMOVING, CLEANING & REINSTALLING THE ANTI-CLOG CAP

Make sure your anti-clog cap is in the correct position before using the pressure lid. The anti-clog cap protects the inner valve of the pressure lid from clogging. It should be cleaned after every use with a cleaning brush. To remove, hold the anti-clog cap between your thumb and bent index finger, then rotate your wrist clockwise. To reinstall, position it in place and press down.

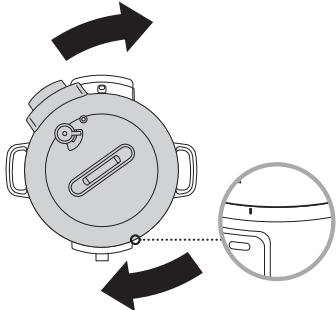


USING YOUR NINJA HYPERHEAT MULTICOOKER

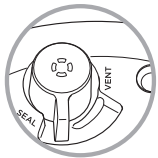
FAMILIARISING YOURSELF WITH PRESSURE COOKING

In order to familiarise yourself with the Pressure function and start cooking, it is highly recommended for first-time users to do an initial run.

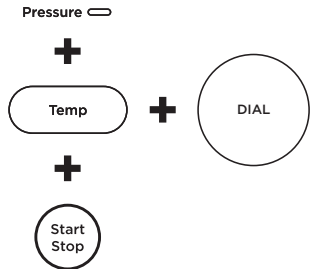
- 1 Install the cooking pot in the cooker base and add 700ml room-temperature water to the pot.
- 2 Assemble the pressure lid by aligning the arrow on the front of the lid with the arrow on the front of the cooker base. Then turn the lid clockwise until it closes in place.



- 3 Make sure the pressure release valve on the lid is in the SEAL position.



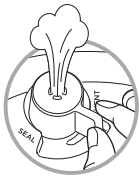
- 4 Use the DIAL to select PRESSURE. The unit will default to high (HI) pressure. Use the TEMP button and DIAL to select either HI or LOW and press the START/STOP button to begin.



- 5 The unit will begin building pressure, indicated by a flashing progress bar. The unit will begin counting down when it is fully pressurised.
- 6 When the countdown is finished, the unit will beep, automatically switch to the Keep Warm mode, and begin counting up.

NOTE: Ensure hands are clear of the vent hole when switching the pressure release valve to VENT as the steam will be hot.

- 7 Turn the pressure release valve to the VENT position to quick release the pressurised steam. A quick burst of steam will spurt out of the pressure release valve. When steam is completely released and the float valve is down, then the lid can be opened.

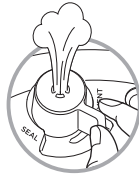


NATURAL PRESSURE RELEASE VS. QUICK PRESSURE RELEASE

Natural Pressure Release: When pressure cooking is complete, steam will naturally release from the unit as it cools down. This can take up to 20 minutes or more, depending on the amount of liquid and food in the pot. During this time, the unit will switch to Keep Warm Mode. Press the START/STOP button if you would like to turn Keep Warm mode off. When natural pressure release is complete, the red float valve will drop down.

Quick Pressure Release: Use **ONLY** if your recipe calls for it. When pressure cooking is complete and the KEEP WARM light is on, turn the pressure release valve to the VENT position to release pressure through the valve.

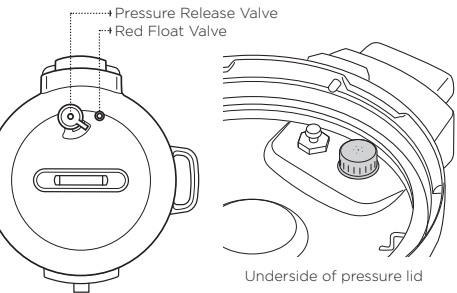
Even after releasing pressure naturally or using the pressure release valve, some steam will remain in the unit and will escape when the lid is opened. Lift and tilt it away from you, making sure no condensation drips into the cooker base.



NOTE: At any time during the natural release process, you can switch to quick release by turning the pressure release valve to the VENT position.

PRESSURISING

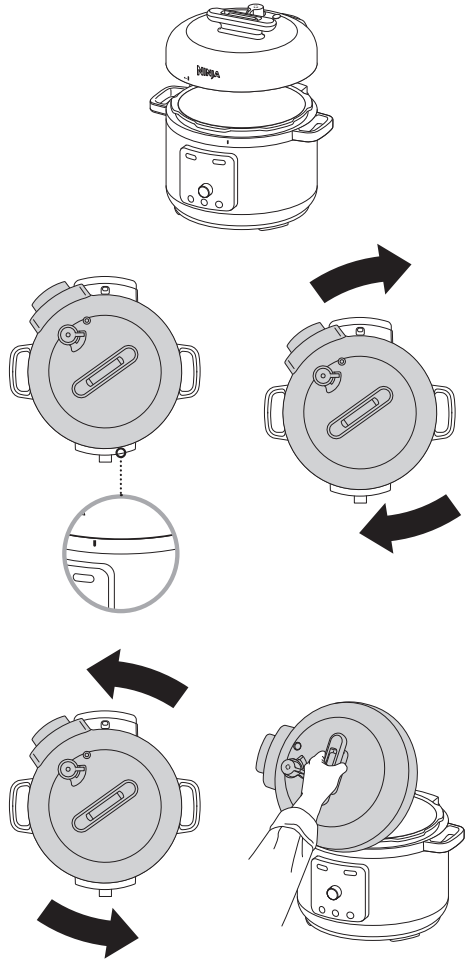
As pressure builds in the unit, the control panel will display a flashing progress bar. Pressurising time varies, depending on the amount of ingredients and liquid in the pot. As the unit pressurises, the lid will be closed as a safety measure, and it will not open until pressure is released. The pressure cooking cycle will begin and the timer will start counting down.



FAMILIARISING YOURSELF WITH PRESSURE COOKER

Place the pressure lid on top of the unit with the on the lid and the base lined up evenly. Turn the lid clockwise until it closes in place. To open the pressure lid, turn it anticlockwise. Lift the lid at an angle to prevent splatter. Do not lift the lid straight up.

NOTE: When the unit is under pressure, the red float valve will be up. Never try to open the lid while it is pressurised. If the lid does not turn freely, then pressure remains in the system. Never try to force the lid open.



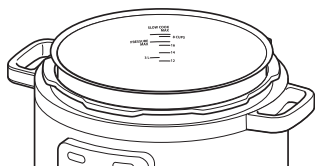
USING YOUR NINJA HYPERHEAT MULTICOOKER – CONT.

USING THE COOKING FUNCTIONS WITH THE PRESSURE LID

To turn on the unit, plug the power cord into a wall socket, then press the Power button.

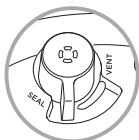
Pressure Cook

- 1 Install the cooking pot in the cooker base. Place ingredients and at least 250ml of liquid in the pot, including an accessory if your recipe calls for it. **DO NOT** exceed the line marked PRESSURE MAX when pressure cooking.



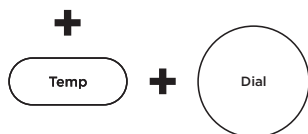
NOTE: When cooking rice, beans, or other ingredients that expand, **DO NOT** fill the pot more than halfway.

- 2 Follow the instructions on page 6 to install the pressure lid. Turn the pressure release valve to the SEAL position.



- 3 Use the DIAL to select PRESSURE. The default pressure level will display. Use the TEMP button and DIAL to select either HIGH or LOW.

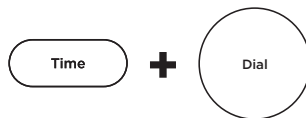
Pressure



NOTE: If running for 1 hour or less, the timer will count down by minutes and seconds. If running for more than 1 hour, the timer will count down by minutes only.

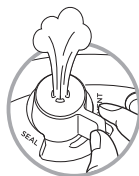
NOTE: Venting may cause starch buildup on the anti-clog cap. See Removing, Cleaning & Reinstalling the Anti-Clog Cap section for proper care.

- 4 Use the TIME button and DIAL to set the cook time in 1-minute increments up to 1 hour, and in 5-increments from 1 hour to 4 hours.



- 5 Press the START/STOP button. The display will show a progressing bar of lights during this time. When the unit reaches the proper temperature, the time you set will begin counting down.

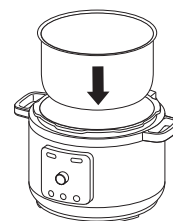
NOTE: After pressure cooking is complete, you may press the START/STOP button to turn the Keep Warm mode off.



- 6 When cook time is complete, the unit will beep, automatically switch to Keep Warm mode, and start counting up from 00:00.
- 7 Let the unit naturally release pressure or, if the recipe instructs, turn the pressure release valve to the VENT position, quickly releasing steam through the valve.

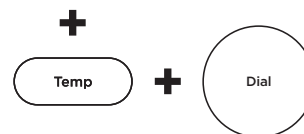
Sous Vide

- 1 Install the cooking pot in the cooker base. Add 12 cups room-temperature water to the pot.



- 2 Use the DIAL to select SOUS VIDE. The default temperature setting will display. Use the TEMP button and DIAL to select a temperature between 49°C and 88°C.

Sous Vide



- 3 The cook time will default to 3 hours. Use TIME button and DIAL to set the cook time in 15-minute increments up to 12 hours, and then 1-hour increments from 12 hours to 24 hours.
- 4 Place the glass lid (sold separately) on the unit, or follow the instructions on page 6 to install the pressure lid. Turn the pressure release valve to the VENT position.



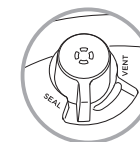
- 5 Press the START/STOP button to begin preheating.
- 6 When preheating is complete, the unit will beep and "ADD FOOD" will appear on the display. Remove pressure lid and place bags in the water using the water displacement method: Working with one bag at a time, leave a corner of the bag unsealed, then slowly lower the bag into the water-the pressure of the water will force the air out of the bag. When just the bag's seal is above the water line, finish closing the bag, making sure no water gets inside. Keep the bag's seal just above the water line.
- 7 When cook time is complete, the unit will beep. Carefully remove bags from the water with silicone-tipped tongs.

Rice

- 1 Install the cooking pot in the cooker base. Add desired amount of water and rice to the pot. (See Rice Chart in the Quick Start Guide for ratios.)

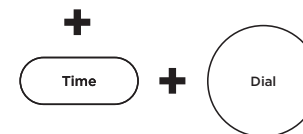
NOTE: When cooking rice, beans, or other ingredients that expand, **DO NOT** fill the pot more than halfway.

- 2 Follow the instructions on page 6 to install the pressure lid. Turn the pressure release valve to the SEAL position.



- 3 Use the DIAL to select RICE. Use the TIME button and dial to set the cook time.

Rice



- 4 Press START/STOP button to begin cooking.
- 5 When cook time is complete, the unit will beep and automatically switch to Keep Warm mode.
- 6 When using the RICE function, it is recommended to let the unit naturally release pressure rather than switching the valve to VENT for quick release.

NOTE: Prior to opening lid, turn pressure release valve to **VENT** position to allow residual steam to escape.

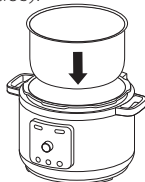
NOTE: Venting may cause starch buildup on the anti-clog cap. See Removing, Cleaning & Reinstalling the Anti-Clog Cap section for proper care.



USING YOUR NINJA HYPERHEAT MULTICOOKER – CONT.

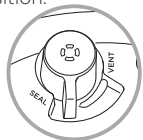
Pasta

- 1 Install the cooking pot in the cooker base. Add 2 litres of water and 455g of pasta to pot. (See Pasta Chart in the Quick Start Guide for ratios).



NOTE: When cooking rice, beans, or other ingredients that expand, **DO NOT** fill the pot more than halfway.

- 2 Follow the instructions on page 6 to install the pressure lid. Turn the pressure release valve to the SEAL position.



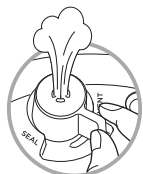
- 3 Use the DIAL to select PASTA.
- 4 Press START/STOP button to begin cooking.
- 5 Unit will start to pressurise as indicated by a progress bar. Once pressurised, the unit will beep and turn off, allowing for natural pressure release to begin.

NOTE: When using Pasta function, time can not be adjusted.

- 6 When using the Pasta function, it is recommended to let the unit naturally release pressure. **DO NOT** turn the pressure release valve to VENT until 10 minutes after the Pasta function has finished, or the floating pin drops down.

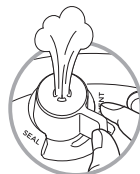
NOTE: Prior to opening lid, turn pressure release valve to VENT position to allow residual steam to escape.

NOTE: Venting may cause starch buildup on the anti-clog cap. See Removing, Cleaning & Reinstalling the Anti-Clog Cap section for proper care.



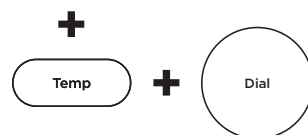
Slow Cook

- 1 Install the cooking pot in the cooker base. Add ingredients to the pot. **DO NOT** exceed the line marked MAX when slow cooking.
- 2 Follow the instructions on page 6 to install pressure lid. Turn the pressure release valve to the VENT position.

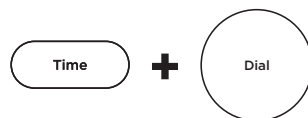


- 3 Use the DIAL to select SLOW COOK. Then use the TEMP button and DIAL to select either HIGH or LOW.

⎓ Slow Cook



- 4 Use the TIME button and DIAL to set the cook time in 15-minute increments up to 12 hours.
- 5 Press the START/STOP button to begin cooking.

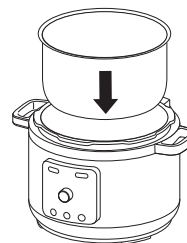


- 6 When cook time is complete, the unit will beep and automatically switch to Keep Warm mode.

NOTE: The Slow Cook HIGH time setting may be adjusted anywhere between 4 and 12 hours; the Slow Cook LOW time setting may be adjusted anywhere between 6 and 12 hours.

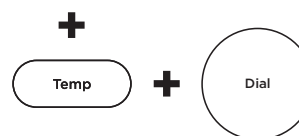
Sear/Sauté

- 1 Install the cooking pot in the cooker base. Add ingredients to the pot.



- 2 Use the dial to select SEAR/SAUTÉ. The default temperature setting will display. Use the TEMP button and DIAL to select one of the setting options (low, medium-low, medium, medium-high, or high).

⎓ Sear/Sauté



NOTE: There is no time adjustment available or necessary when using the Sear/Sauté function.

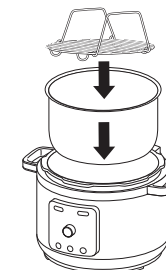
- 3 Press the START/STOP button to begin cooking.
- 4 To turn off SEAR/SAUTÉ function, press the START/STOP button. To switch to a different function, use the dial.

NOTE: ALWAYS use non-stick utensils in the cooking pot. **DO NOT** use metal utensils, as they will scratch the non-stick coating on the pot.

Steam

NOTE: Steam rack not included with all models. Available as accessory.

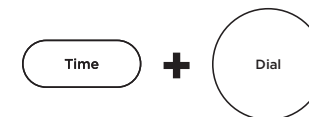
- 1 Install the cooking pot in the cooker base. Add at least 250ml of water (or the amount stated in your recipe) to the pot. Place the steam rack in the pot, followed by ingredients.



- 2 Follow the instructions on page 6 to install the pressure lid. Turn the pressure release valve to the VENT position.



- 3 Use the DIAL to select STEAM. Use the TIME button and dial to set cook time in 1-minute increments up to 30 minutes.



NOTE: There is no temperature adjustment available or necessary when using the Steam function.

- 4 Press the START/STOP button to begin cooking.
- 5 The unit will automatically preheat to bring the steaming liquid to a boil. The display will show a flashing progress bar during this time. When the unit reaches the proper temperature, the time you set will begin counting down.
- 6 When cook time is complete, the unit will beep and automatically switch to Keep Warm mode. If the red float valve pops up, wait for it to drop and then you can open the lid.

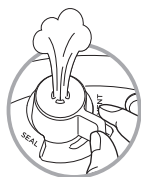
USING YOUR NINJA HYPERHEAT MULTICOOKER – CONT.

Yoghurt

- 1 Install the cooking pot in the cooker base. Add desired amount of milk to the pot.

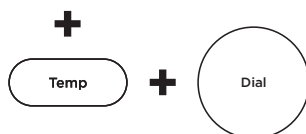
NOTE: If you prefer to pasteurise, cool, and add cultures without using the unit, skip steps 1–9. Instead, use the TEMP button and dial to select FER, then use the TIME button and dial to select a desired incubation time. Press START/STOP to begin, then follow steps 10 and 11.

- 2 Install the pressure lid and turn the pressure release valve to the VENT position.

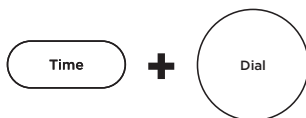


- 3 Use the dial to select YOGHURT. Then use the TEMP button and DIAL to select Ygrt or FER.

☐ Yoghurt



- 4 Use the TIME button and DIAL to set an incubation time in 30-minute increments between 6 and 24 hours.

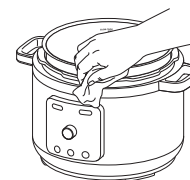


NOTE: Selecting a longer time will lead to tangier yoghurt with a thicker consistency. Use 12 hours to achieve Greek-style yoghurt.

- 5 Press START/STOP to begin pasteurisation.
- 6 Unit will display a progress bar while pasteurising. When pasteurisation temperature is reached, the unit will beep and display “cool.”
- 7 Once the milk has cooled, the unit will display “Add” and “Stir” in succession.
- 8 Remove the pressure lid and skim the top of the milk.

- 9 Add yoghurt cultures to milk and stir to combine. Install the pressure lid (valve may be in VENT or SEAL position) and press START/STOP to begin incubation process.
- 10 The display will begin counting down. When incubation time is complete, the unit will beep and display DONE.
- 11 Chill yoghurt up to 12 hours before serving.

CLEANING & MAINTENANCE



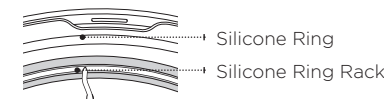
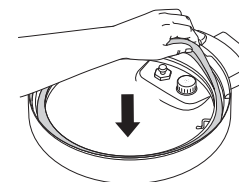
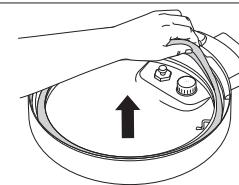
Cleaning: Dishwasher & Handwashing

The unit should be cleaned thoroughly after every use.

- 1 Unplug the unit from the wall socket before cleaning.
- 2 **NEVER** put the cooker base in the dishwasher, or immerse it in water or any other liquid.
- 3 It is recommended to handwash the cooking pot and pressure lid. When washing the pressure lid, it is recommended to remove the silicone ring and anti-clog cap to clean separately.

NOTE: DO NOT take apart the pressure release steam valve or red float valve assembly.

- 4 The cooking pot, pressure lid, and silicone ring can be washed in a dishwasher.
- 5 If food residue is stuck on the cooking pot or reversible rack, fill the pot with water and allow to soak before cleaning. **DO NOT** use scouring pads. If scrubbing is necessary, use a non-abrasive cleanser or liquid dish soap with a nylon pad or brush.
- 6 Air-dry all parts after each use.
- 7 To clean the cooker base and the control panel, wipe them clean with a damp cloth.



Removing & Reinstalling the Silicone Ring

To remove the silicone ring, pull it outward, section by section, from the silicone ring rack. The ring can be installed with either side facing up. To reinstall, press it down into the rack section by section.

After use, remove any food debris from the silicone ring and anti-clog cap.

Keep the silicone ring clean to avoid odour.

Washing it in warm, soapy water or in the dishwasher can remove odour. However, it is normal for it to absorb the smell of certain acidic foods. It is recommended to have more than one silicone ring on hand. You can purchase additional silicone rings on [AU ninjakitchen.com.au](http://AU.ninjakitchen.com.au) | [NZ ninjakitchen.co.nz](http://NZ.ninjakitchen.co.nz)

NEVER pull out the silicone ring with excessive force, as that may deform it and the rack and affect the pressure-sealing function. A silicone ring with cracks, cuts, or other damage should be replaced immediately.

TROUBLESHOOTING GUIDE

Why is the unit taking so long to come to pressure? How long should it take to come to pressure?

- Cooking times may vary based on the selected temperature, current temperature of the cooking pot, and temperature or quantity of the ingredients.
- Check to make sure your silicone ring is fully seated and flush against the lid. If installed correctly, you should be able to tug lightly on the ring to rotate it.
- Check that the pressure lid is fully closed in place, and the pressure release valve is in the SEAL position when pressure cooking.

Why is the time counting down so slowly?

- You may have set hours rather than minutes. When setting time, the display will show HH:MM and the time will increase/decrease in minute increments.

How can I tell when the unit is pressurising?

- The display will show a progress bar.

Flashing bars appear on the display screen when using the Pressure or Steam function.

- This indicates the unit is building pressure or preheating when using STEAM or PRESSURE. When the unit has finished building pressure, your set cook time will begin counting down.

There is a lot of steam coming from my unit when using the Steam function.

- It's normal for steam to release through the pressure release valve during cooking. Leave the pressure release valve in the VENT position for STEAM and SLOW COOK.

Why can't I take the pressure lid off?

- As a safety feature, the pressure lid will not unlock until the unit is completely depressurised. To release pressure, turn the pressure release valve to the VENT position to quick release the pressurised steam. When the steam is completely released, and the red float valve has gone down, the unit will be ready to open. Lift the lid at an angle to prevent splatter. Do not lift the lid straight up. If lid is still difficult to remove once steam is completely released, wait a few minutes and try again.

Is the pressure release valve supposed to be loose?

- Yes. The pressure release valve's loose fit is intentional; it enables a quick and easy transition between SEAL and VENT and helps regulate pressure by releasing small amounts of steam during cooking to ensure great results. Please make sure it is turned as far as possible toward the SEAL position when pressure cooking and as far as possible toward the VENT position when quick releasing.

The unit is hissing and not reaching pressure.

- Make sure the pressure release valve is turned to the SEAL position. If you've done this and still hear a loud hissing noise, it may indicate your silicone seal is not fully in place. Press START/STOP to stop cooking, VENT as necessary, and remove the pressure lid. Press down on the silicone ring, ensuring it is fully inserted and lies flat under the ring rack. Once fully installed, you should be able to tug lightly on the ring to rotate it.

The unit is counting up rather than down.

- The cooking cycle is complete and the unit is in Keep Warm mode.

How long does the unit take to depressurise?

- The time it takes to release pressure depends on the quantity of food in the unit and can vary from recipe to recipe. Always ensure the float valve has dropped before trying to remove the lid. If the unit is taking longer than normal to depressurise, unplug the unit and wait until the float valve drops before removing the lid.

“Pot” error message appears on display screen.

- Cooking pot is not inside the cooker base. Cooking pot is required for all functions.

“turn Lid” error message appears on display screen.

- Pressure lid needs to be turned to the closed position for unit to preheat.

“Lid” appears on display when using Sear/Sauté.

- Ensure pressure lid is removed.

“Vent” error message appears on display screen.

- Turn the pressure release valve to the VENT position and leave it there for the remainder of the cooking function.
- If you do not turn the pressure release valve to the VENT position within 5 minutes, the program will cancel and the unit will shut off.

“Wtr” error message appears on display screen when using the Steam function.

- The water level is too low. Add more water to the unit for the function to continue.

“Wtr” error message appears on display screen when using the Pressure function.

- Add more liquid to the cooking pot before restarting the pressure cook cycle.
- Make sure the pressure release valve is in the SEAL position.
- Make sure the silicone ring is installed correctly.

“E1” or “E2” appears on display screen.

- The unit is not functioning properly. Please contact Customer Service at **AU 02 8801 7666 | NZ 0800 112 660**.

HELPFUL TIPS

- For smaller ingredients that could fall through the steam rack, we recommend first placing them on parchment paper or foil.
- Use the Keep Warm mode to keep food at a warm, food-safe temperature after cooking. To prevent food from drying out, we recommend keeping the pressure lid closed and using this function just before serving.

REPLACEMENT PARTS

To order additional parts and accessories, visit **AU [ninjakitchen.com.au](https://ninja.ninjakitchen.com.au) | NZ [ninjakitchen.co.nz](https://ninja.ninjakitchen.co.nz)** or contact Customer Service at **AU 02 8801 7666 | NZ 0800 112 660**.

PRODUCT REGISTRATION

Please visit **AU [ninjakitchen.com.au](https://ninja.ninjakitchen.com.au) | NZ [ninjakitchen.co.nz](https://ninja.ninjakitchen.co.nz)** to register your new Ninja product within ten (10) days of purchase. You will be asked to provide the store name, date of purchase, and model number along with your name and address.

The registration will enable us to contact you in the unlikely event of a product safety notification. By registering, you acknowledge you have read and understood the instructions for use and warnings set forth in the accompanying instructions.

NOTES

The customer is responsible for any inwards freight charge to return a product for warranty if requested, and outward freight charge for warranty parts and or replacement unit.

[illegible]

NOTES

[illegible]

NOTES

[illegible]

THANK YOU
for purchasing the Ninja HyperHeat 9-in-1 Multicooker



REGISTER YOUR PURCHASE

 **AU** ninjakitchen.com.au | **NZ** ninjakitchen.co.nz

 Scan QR code using mobile device

FOLLOW US

   @ninjakitchenau | @ninjakitchennz

RECORD THIS INFORMATION

Model Number: _____

Serial Number: _____

Date of Purchase: _____
(Keep receipt)

Store of Purchase: _____

TECHNICAL SPECIFICATIONS

Voltage: 220-240V- 50-60Hz

Watts: 1200W

The standby power consumption is 0.4W.
The appliance reaches Standby mode automatically
after 10 minutes of inactivity.

TIP: You can find the model and serial numbers on
the QR code label on the back of the unit by the
power cord.

SHARKNINJA PTY. LTD.
Suite 23.02, Level 23,
45 Clarence St, Sydney NSW 2000
AU 02 8801 7666 | NZ 0800 112 660
AU ninjakitchen.com.au | NZ ninjakitchen.co.nz

Illustrations may differ from actual product. We are constantly striving to improve our products,
therefore the specifications contained herein are subject to change without notice.

NINJA is a registered trademark of SharkNinja Operating LLC.

© 2026 SharkNinja Operating LLC

PC200ANZSeries_IB_MP_Mv4

